

TGH
Graham Hotel Menu

STARTERS

Oysters' Natural	5.5	Salmon roe, pickled apple, shiso	6.5
Seared Tuna Tataki			
Wasabi ponzu, wakame, pickled veg, caviar, sesame			24
Grilled tiger prawns			
Lemon butter, rocket & fennel salad			24
Grilled half shell scallop			
Mushroom XO, micro herbs		9 each	
Black Opal wagyu tartare			
Chimichurri, egg yolk, balsamic glaze, sweet potato crisps			23
Lamb kofta kebabs (4pcs)			
Red onion, tzatziki, herbs			20
Tempura fried zucchini flowers (3pcs)			
Ricotta, capsicum chutney			24
Gippsland handmade burrata			
Fennel jam, persimmon			23
Graham share platter for two			
Lamb kofta kebabs, dukkah prawns, chermoula calamari, tzatziki, Moroccan slaw			50
Charcuterie			
De Palma grass fed bresaola, Duroc 18-month serrano riserva, Borgo hot sopressa, house made terrine, pate, red onion jam, pickle.			46

MAINS

Slow braised Roaring Forties lamb ragout			
Potato gnocchi, green olives, garden peas, parmesan, herbs			38
Market fish		M/P	
500g whole NZ flounder			
Pomme frites, rocket & fennel salad			42
Squid ink spaghetti			
King prawns, chorizo, cherry tomatoes, chili, garlic, herbs			38
Hazeldene's chicken brie			
Jamon, Brie, mushroom cassoulet, basil pesto			36
Graham vegan curry			
Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums			32
Wild mushroom risotto			
Taleggio, kale pesto, truffle oil			36
Westholme's wagyu beef schnitzel			
Crushed potato salad, red wine jus			38
24hr slow braised Flinders Island osso-buco pie			
Creamy mash, Dutch carrots, Brussel sprouts, red wine jus			38
Roaring Forties lamb backstrap			
Chargrilled eggplant puree, couscous, asparagus, pomegranate jus			42



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FROM THE GRILL

Prime cut Pasture fed beef sourced from Flinders + Co.

250gm Gippsland Eye fillet 54

300gm Bass Strait Porterhouse 45

350gm Bass Strait Scotch fillet 56

All steaks are served with creamy mashed potato and your choice of red wine jus, mushroom sauce, peppercorn sauce, porcini truffle butter or café de Paris butter.

Add grilled tiger prawn 12ea

400gm Scottsdale Pork ribeye 44

Potato gratin, smoked tomato relish, asparagus, cranberry jus

SIDE ORDERS

Graham garden salad, tomato, onion, cucumber, lemon vinaigrette 14

Charred pear salad radicchio, rocket, roquefort, maple, walnuts 16

Heirloom carrots harissa, goats cheese, pistachio dukkah 16

Fried broccoli, mustard Gastrique, crunchy shallots 16

Roasted Brussel sprouts, Pancetta, apple, chestnuts 16

Pomme frites, spice salt 12

Truffle pomme frites, black garlic aioli 14

DESSERTS

Banoffee meringue stack

Banana, mascarpone, salted caramel, vanilla ice cream 16

Gingerbread & butter pudding

Honeycomb, poached pear, port glaze, vanilla ice cream 16

Chocolate fondant

Salted caramel, vanilla ice-cream 16

Orange crème brûlée

Almond biscotti, berries 16

Graham gelati trio 16

Farmhouse cheese board

Jouvence brie fermier, Pyengana St Colomba blue

Ford farm cave aged cheddar, piccalilli, dried fruit salami, crostini. 42

