

TGH
Graham Hotel Menu

STARTERS

Oysters' Natural	5.5	Salmon roe, pickled apple, shiso	6.5
Tuna tartare			
Avocado mousse, cucumber, yuzu dressing, taro chips			24
Grilled tiger prawns			
Lemon butter, rocket & fennel salad			24
Grilled half shell scallop			
Mushroom XO, micro herbs			9 each
Black Opal wagyu beef carpaccio			
Parmesan, shallots, caperberries, finger lime, croutons			23
Lamb kofta kebabs (4pcs)			
Red onion, tzatziki, herbs			20
Tempura fried zucchini flowers (3pcs)			
Ricotta, capsicum chutney			24
Gippsland handmade burrata			
Fig chutney, blistered grapes			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

Sweet potato gnocchi			
Sage beurre noisette, broccoli, cherry tomatoes, confit garlic, herbs			36
Market fish			M/P
500g whole baby snapper			
Pomme frites, rocket & fennel salad			40
Spaghetti marinara			
Prawns, mussels, pippies, cherry tomatoes, chili, garlic, herbs			38
Central highlands duck breast			
Beetroot puree, potato rosti, asparagus, cherry jus			38
Graham vegan curry			
Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums			32
Greek lamb salad			
Spinach, tomato, cucumber, onion, fetta, salsa verde, tzatziki			38
Westholme's wagyu beef schnitzel			
Crushed potato salad, red wine jus			38
24hr slow roasted roaring forties lamb shoulder pie			
Sweet potato puree, Dutch carrots, asparagus, red wine jus			38
Prawn & mango salad			
Pickled slaw, avocado, herbs, nam jim, crispy shallots			36



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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 pomme frites and your choice of red wine jus, mushroom sauce, peppercorn sauce, porcini truffle butter or café de Paris butter.

Add grilled tiger prawn 12ea

600gm Cape grim ribeye to share 95

Pomme frites, iceberg salad w buttermilk dressing, red wine jus

SIDE ORDERS

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

Rocket & pear salad, parmesan, pine nuts, balsamic vinaigrette 16

Cauliflower gratin, leek bechamel, gruyere, chili pangrattata 16

Charred asparagus, ricotta salata, smoked almonds, lemon vinaigrette 16

Creamy garlic mash, smoked paprika 12

Pomme frites, spice salt 12

Truffle pomme frites, black garlic aioli 14

DESSERTS

Banoffee meringue stack

Banana, mascarpone, salted caramel, vanilla ice cream 16

Pear tarte tatin

Compressed pear, hazelnut praline, vanilla ice cream 16

Orange & chocolate mess

Orange curd, jelly, chocolate mousse, vanilla mascarpone, choc gelati 16

White chocolate & Bailey's 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

