

TGH
Graham Hotel Menu

STARTERS

Oysters' Natural	6	Salmon roe, pickled apple, shiso	6.5
Seared tuna tataki			
Avocado mousse, sesame, crispy garlic, pickled jalapeno, wasabi dressing, herbs			24
Grilled tiger prawns			
Lemon butter, rocket & fennel salad			24
Grilled half shell scallop			
Mushroom XO, micro herbs			9 each
Saganaki			
Caramalised pear, spiced honey thyme glaze, lemon			24
Lamb kofta kebabs (4pcs)			
Red onion, tzatziki, herbs			22
Tempura fried zucchini flowers (3pcs)			
Ricotta, capsicum chutney			24
Savour & Grace handmade burrata			
Basil pesto, medley tomato, balsamic glaze			24
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, smoked bocconcini, pickle.			46

MAINS

Wagyu beef ragu	potato gnocchi, garden peas, parmesan, herbs	39
Market fish(A)		M/P
500g whole NZ flounder (I)	Rocket fennel salad, pomme frites	44
Prawn and calamari linguine (I)	chili, garlic, ginger, tomato, lemongrass, lime, herbs	39
Grilled lamb rump	Warm couscous, carrots, labneh, pepita chimichurri, pomegranate	39
Graham vegan curry	Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums	32
Pork two ways	Twice roasted pork belly, shoulder croquette, pumpkin, apple, du puy lentil, black pudding, red wine jus	44
Westholme's wagyu beef schnitzel	Crushed potato salad, red wine jus	39
24hr slow roasted roaring forties lamb shoulder pie	Sweet potato puree, Dutch carrots, asparagus, red wine jus	38
Pumpkin & beetroot Salad	Rocket, balsamic vinaigrette, fetta, candied walnuts, pomegranate	32

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FROM THE GRILL

Prime cut Pasture fed beef sourced from Flinders + Co.

250gm Gippsland Eye fillet	55
300gm Bass Strait Porterhouse	46
350gm Bass Strait Scotch fillet	58

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

600gm Cape grim ribeye to share 98

Creamy mashed potato, roast root vegetables, red wine jus

SIDE ORDERS

Graham garden salad , tomato, onion, cucumber, lemon vinaigrette	14
Rocket pear salad , parmesan, quince dressing, walnuts	16
Roasted root vegetables , beetroot, carrot, parsnip, goats' cheese, harissa	16
Steamed broccolini , anchovy lemon, ricotta salata, almonds	16
Roasted baby potatoes , confit garlic aioli, paprika	14
Pomme frites , spice salt	12
Truffle pomme frites , black garlic aioli	14

DESSERTS

Banoffee meringue stack Banana, mascarpone, salted caramel, vanilla ice cream	16
Apple and rhubarb crumble walnut crumb, vanilla ice cream	16
Triple chocolate brownie Cocoa orange caramel, vanilla ice cream	16
Pistachio cream brûlée Chocolate 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