Graham Hotel Menu

STARTERS

Oysters' (A) Natural 6 **Cucumber lime granita, chili, herbs** 6.5

Kingfish Crudo (A)
Buttermilk dressing, chili oil, caviar, capers, chives 27

Grilled tiger prawns (A)
Lemon butter, rocket & fennel salad 24

Seared scallops (I) (3pcs)
Purple cauliflower puree, mushroom XO, potato crisps 27

Goats cheese bruschetta (2pcs)
Sourdough, goats cheese, tomato, watermelon, crispy jamon 20

Lamb kofta kebabs (4pcs)
Red onion, tzatziki, herbs 22

Tempura fried zucchini flowers (3pcs)
Ricotta, capsicum chutney 24

Savour & Grace handmade burrata
Sauce vierge, balsamic pearls 24

Graham share platter for two (I)
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

Tuna nicoise salad (A)

Beans, potatoes, caperberries, tomatoes, onion, egg, anchovies, 37

Market fish(A) M/P

Spaghetti marinara (M)

Prawns, vongole, mussels, squid, chili, garlic, tomato 39

Creamy mushroom gnocchi
XO sauce, mixed mushrooms, parmesan, crispy kale 36

Grilled lamb rump
Potato & carrot gratin, tomato, onion, herb salad, mint salsa 39

Graham vegan curry
Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums 32

Duck two ways

Roasted duck breast, duck leg croquettes, sweet potato puree
asparagus, cranberry jus 42

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

400g Scottsdale pork ribeye
Hasselback potato, apple & celeriac remoulade, smoked tomato relish 44

TGH

Graham Hotel Menu

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 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 Riverine premium ribeye to share	98

Spanish onion rings, buttered mushrooms, red wine jus

SIDE ORDERS

Graham garden salad, tomato, onion, cucumber, lemon vinaigrette	14
Rocket pear salad, parmesan, quince dressing, walnuts	16
Spanish onion rings, garlic, aioli	13
Beetroot salad, fetta, spinach, candied walnuts, pomegranate	16
Spiced cauliflower salad, hummus ,roquette, goats cheese, pinenuts	17
Charred Asparagus, horseradish vinaigrette, crispy jamon, parmesan	17
Pomme frites, spice salt	12
Truffle pomme frites, black garlic aioli	14

DESSERTS

Banoffee meringue stack
Banana, mascarpone, salted caramel, vanilla ice cream 16

Fig & ginger pudding
Caramel sauce, vanilla ice cream 16

Coconut & lime pannacotta
Sable crumb, mango mousse, pineapple, berries 16

Honey & lemon thyme cream brûlée
Sesame shortbread biscuits, 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

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