

GRAZING

Gracious nuts: salted, candied, smoked	09
Mount Zero olives	09
Warm epi 'vine' bread, cultured butter	12
Grilled halloumi, strawberry, balsamic, black pepper	15
Pumpkin and 3 cheese arancini, vinegar pumpkin seeds	14
Chicken liver pâté, port, orange curd, brioche	17
Farmhouse terrine, cumquat, pickled onion and charred sourdough	16
Cured meats, house pickles, smoked cheese, charred bread	34

ENTRÉE

Onion tarte tatin, mushrooms	21
Confit Ora king salmon, chamomile tea, beetroot, goats cheese, horseradish	23
Scallops, black pudding, apple, candied bacon, oats	23
Grass fed beef tartare, yolk, hot mustard, old school crisps	23

MAINS

Market fish	MP
Hazeldene's chicken, chestnut bread pudding, pumpkin, kale	32
Millar corn fed duck breast, confit leg, blackberry, beluga lentil, black current gel	36
Sticky Cape Grim beef cheek, cauliflower, salt bush, chives	33
Gnocchi, sage, white & black garlic purée, chive oil, parmesan	28

FROM THE GRILL

Eye Fillet 200gm	48
Hereford Boss, 100-day grain fed	
Scotch Fillet 300gm	46
Great Southern Pinnacle, grass fed	
Sirloin 300gm	45
Bass Straight, Tasmania, MS2 grain fed	
Wagyu Rump 250gm	38
Master Kobe 9+, 120-day grain fed	

All meat from the grill is served with confit garlic, lemon, baby onions & choice of sauce

SAUCES

Green Peppercorn | Red Wine Jus | Café de Paris butter

TO GO WITH GRACE

Rustic fries, truffle aioli	09
Crispy new potatoes, horseradish, mustard cream, chive	13
Tomato salad, radishes, basil, mozza	14
Roasted carrots, goats cheese, candied walnuts	13
Green beans, almond, brown butter	13
Pumpkin wedge, hung yogurt, sunflower seeds, pepitas	13
Brussel sprouts, peas, belly bacon	14

State of Grace