

GRAZING

Mount Zero olives	08
Gracious nuts: salted, candied, smoked	09
Warm Brasserie sourdough, cultured butter	06
Grilled halloumi, strawberry, balsamic, black pepper	15
Pumpkin and 3 cheese arancini, vinegar pumpkin seeds	12
Chicken liver pâté, port, mandarine curd, brioche	17
Cured meats, house pickles, smoked cheese, charred bread	34

ENTRÉE

Shallot Tarte Tatin, pickled mushrooms, goats curd	16
Ora king salmon pastrami, celeriac remoulade, rye crisps	19
Scallops, black pudding, apple, candied bacon, oats	20
Grass fed beef tartare, yolk, hot mustard, old school crisps	22

MAINS

Market fish	MP
Hazeldene's chicken, pumpkin, vinegar pepitas, crispy kale chips	29
Gnocchi, sage, white onion and black garlic purée, chive oil, parmesan	26
Sticky Cape Grim beef cheek, cauliflower, salt bush, chives	33
Corn fed Highland duck breast, confit leg, beetroot, lentil, mandarine	36

FROM THE GRILL

Striploin 250gm	28
<i>Black Angus MS5+, grass fed, VIC</i>	
Wagyu Rump 250gm	38
<i>Master Kobe 9+, 120-day grain fed, QLD</i>	
Scotch Fillet 300gm	46
<i>Great Southern Pinnacle, grass fed, VIC</i>	
Eye Fillet 220gm	50
<i>Hereford Boss, 100-day grain fed, SA</i>	
Rib Eye 500gm	65
<i>Great Southern Pinnacle, grass fed, Quipps, VIC</i>	

All meat from the grill is served with hand cut chunky chips, confit garlic, baby onions and choice of sauce

SAUCES

Green Peppercorn | Red Wine Jus | Café de Paris butter

TO GO WITH GRACE

Rustic fries, aioli	09
Baby gem salad, lemon dressing	07
Crispy new potatoes, horseradish, mustard cream, chive	13
Green beans, almond, brown butter	12
Roasted carrots, caraway, curry leaf	10
Blackened brussel sprouts, peas, belly bacon	14

State of Grace