

## GRAZING

Mount Zero olives	08
Gracious nuts: salted, candied, smoked	09
Warm Brasserie sour dough, cultured butter	06
Grilled halloumi, strawberry, balsamic, black pepper	15
Pumpkin and 3 cheese arancini, vinegar pumpkin seeds	14
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 & 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 <i>Black Angus MS5+, grass fed, VIC</i>	28
Wagyu Rump 250gm <i>Master Kobe 9+, 120-day grain fed, QLD</i>	38
Scotch Fillet 300gm <i>Great Southern Pinnacle, grass fed, VIC</i>	46
Hereford Boss 220gm <i>100-day grain fed, SA</i>	50
Rib Eye 500gm <i>Great Southern Pinnacle, grass fed, Quipps, VIC</i>	65

*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, truffle 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*