

TGH
Graham Hotel Menu

STARTERS

Oysters' Natural	5.5	Salmon roe, pickled apple, shiso	6.5
Half shell seared scallop (each)			
Mushroom xo butter, micro coriander			8
Grilled tiger prawns			
Lime & chili butter, kohlrabi herb salad, lime			24
Fried whitebait			
Beetroot hummus, herbs, chili, lemon			18
Spiced cauliflower fritters			
Tangy mint & poppyseed yoghurt			16
Green olive and tomato focaccia			
Whipped ginger and scallion butter, smoked salt			12
Tempura fried zucchini flowers (3pcs)			
Ricotta, capsicum chutney			24
Gippsland handmade burrata			
Sauce vierge, tomato medley, olive crumb, sorrel			23
Graham share platter for two			
Lamb kofta kebabs, dukkah prawns, chermoula calamari, tzatziki and Moroccan slaw			50
Charcuterie			
De Palma grass fed bresaola, Duroc 18-month serrano riserva, Borgo hot sopressa, house made terrine, pate, red onion jam, pickle.			46

MAINS

House made potato gnocchi			
Wagyu beef ragu, truffle pecorino			38
Market fish			M/P
500g whole flounder			
Caper beurre noisette, citrus fennel salad			42
Squid ink spaghetti			
King prawns, cherry tomato, chili, garlic, herbs			38
Buttermilk fried whole quail			
Curried lentils, smoked herb yoghurt, pepita brittle			36
Graham vegan curry			
Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums			32
Pumpkin ravioli			
Sage and hazelnut beurre noisette, ricotta salata, herbs			36
Westholme's wagyu beef schnitzel			
Crushed potato salad, red wine jus			38
Flinders island lamb shoulder pie			
24-hour braised lamb, carrot & parsnip puree, petite vegetables, jus			36
Harissa roasted lamb rump			
Black tahini yoghurt, caponata, mint & feta salad			42



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FROM THE GRILL

Prime cut Pasture fed beef sourced from Flinders + Co.

250gm Gippsland Eye fillet	54
300gm Bass Strait Porterhouse	45
350gm Bass Strait Scotch fillet	56
450gm Chili Garlic Scottsdale Pork ribs	42

BBQ slaw, togarashi French fries

All steaks are served with creamy mashed potato or fries, and your choice of red wine jus, peppercorn sauce, porcini truffle butter or café de Paris butter.

Add lime & chili butter tiger prawn	12ea
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SIDE ORDERS

Graham garden salad, tomato, onion, cucumber, lemon vinaigrette	14
Bourbon and honey heirloom carrots, hazelnuts, thyme	16
Fried broccoli, tangy mustard dressing, crunchy shallots	14
Crispy fried Jerusalem artichokes, black tahini yoghurt, curry leaves	14
Warm farro salad, roast veg, whipped feta, balsamic, pomegranate	16
Pomme frites, spice salt	12
Truffle pomme frites, black garlic aioli	14

DESSERTS

Basque cheesecake	
Passionfruit curd, macarons, berries	16
Strawberry and rhubarb crumble	
rolled oats, custard, vanilla ice-cream	16
Lemongrass sticky date pudding	
Ginger butterscotch, chili double cream	16
White chocolate baileys crème brûlée	
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

