

TGH  
Graham Hotel Menu

**STARTERS**

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<b>Oysters' Natural</b>	5.5	<b>Salmon roe, pickled apple, shiso</b>	6.5
<b>Kingfish crudo</b>		Avocado, orange, anchovy, finger lime, chili, olives	24
<b>Grilled tiger prawns</b>		Lemon butter, kimchi, cucumber, sprouts, herbs, sesame	24
<b>Grilled octopus</b>		Green harissa, chickpea, lentils, pomegranate, chili	24
<b>Black Opal wagyu tartare</b>		Chimichurri, egg yolk, balsamic glaze, sweet potato crisps	23
<b>Lamb kofta kebabs (4pcs)</b>		Red onion, tzatziki, herbs	20
<b>Tempura fried zucchini flowers (3pcs)</b>		Ricotta, capsicum chutney	21
<b>Gippsland handmade burrata</b>		Fennel jam, peach	23
<b>Graham share platter for two</b>		Lamb kofta kebabs, dukkah prawns, chermoula calamari, tzatziki, Moroccan slaw	50
<b>Charcuterie</b>		De Palma grass fed bresaola, Duroc 18-month serrano riserva, Borgo hot sopressa, house made terrine, pate, red onion jam, pickle.	46

**MAINS**

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<b>House made sweet potato gnocchi</b>		Sage beurre noisette, confit garlic, broccoli, tomatoes, walnuts	34
<b>Market fish</b>			M/P
<b>500g whole baby snapper</b>		Nam Jim, lemongrass coconut rice, Asian herbs	42
<b>Spaghetti marinara</b>		King prawns, mussels, clams, fish, cherry tomato, chili, garlic, herbs	38
<b>Hazeldene's Chicken Brie</b>		Jamon, Brie, mushroom cassoulet, basil pesto	36
<b>Graham vegan curry</b>		Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums	32
<b>King prawn &amp; mango salad</b>		Avocado, tatsoi, cabbage, nam jim, shallots	36
<b>Westholme's wagyu beef schnitzel</b>		Crushed potato salad, red wine jus	38
<b>Flinders island beef &amp; burgundy pie</b>		24-hour slow braised beef , roasted carrot mash, garden peas, jus	38
<b>Harissa roasted lamb rump</b>		Black tahini yoghurt, caponata, cucumber mint & feta salad	42



## Graham Hotel Menu

### FROM THE GRILL

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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

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 grilled tiger prawn** 12ea

**400gm Scottsdale Pork ribeye** 44

Potato gratin, smoked tomato relish, asparagus, cranberry jus

### SIDE ORDERS

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Graham garden salad, tomato, onion, cucumber, lemon vinaigrette 14

Charred baby cos, citrus anchovy dressing, parmesan, pinenuts, herbs 14

Roasted root vegetables, carrot, beets, parsnip, pecans, cheese curd 15

Steamed broccolini, lemon oil, ricotta salata, smoked almonds 16

Caprese salad, heirloom tomatoes, basil pesto, mini burrata, balsamic 18

Pomme frites, spice salt 12

Truffle pomme frites, black garlic aioli 14

### DESSERTS

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**Basque cheesecake**

Passionfruit curd, macarons, berries 16

**Mahalabia**

Rose & strawberry jam, lemon sorbet, pistachio 16

**Triple chocolate brownie**

Salted caramel, vanilla ice-cream 16

**Chai 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

