

TGH
Graham Hotel Menu

STARTERS

Oysters' Natural	5.5	Salmon roe, pickled apple, shiso	6.5
Kingfish crudo			
Buttermilk dressing, chili oil, radish, finger lime			24
Grilled tiger prawns			
Lemon butter, kimchi, cucumber, sprouts, herbs, sesame			24
Grilled half shell scallop			
Mushroom XO, micro herbs			9 each
Black Opal wagyu tartare			
Chimichurri, egg yolk, balsamic glaze, sweet potato crisps			23
Lamb kofta kebabs (4pcs)			
Red onion, tzatziki, herbs			20
Tempura fried zucchini flowers (3pcs)			
Ricotta, capsicum chutney			21
Gippsland handmade burrata			
Fennel jam, peach			23
Graham share platter for two			
Lamb kofta kebabs, dukkah prawns, chermoula calamari, tzatziki, 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 sweet potato gnocchi			
Sage beurre noisette, confit garlic, broccoli, tomatoes, walnuts			34
Market fish			M/P
500g whole baby snapper			
Nam Jim, lemongrass coconut rice, Asian herbs			42
Spaghetti marinara			
King prawns, mussels, clams, fish, cherry tomato, chili, garlic, herbs			38
Hazeldene's Chicken Brie			
Jamon, Brie, mushroom cassoulet, basil pesto			36
Graham vegan curry			
Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums			32
King prawn & mango salad			
Avocado, tatsoi, cabbage, nam jim, shallots			36
Westholme's wagyu beef schnitzel			
Crushed potato salad, red wine jus			38
Flinders island beef & burgundy pie			
24-hour slow braised beef, roasted carrot mash, garden peas, jus			38
Harissa roasted lamb rump			
Black tahini yoghurt, caponata, cucumber 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

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

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

Basque cheesecake

Passionfruit curd, macarons, berries 16

Coconut tapioca pudding

Mango sorbet, pistachio brittle 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

