

GRASS & GRAIN

australian  open

A New York-style steakhouse, Grass & Grain showcases top quality local produce.

With city and river views, Grass & Grain is the ideal setting for a long lunch or dinner alongside some world-class tennis.

 from \$20 - \$80 per dish

 a la carte



For more information, please contact the Australian Open Hospitality team on 1300 309 166 or by emailing aohospitality@tennis.com.au



To Start

A selection of dishes to start created to share

Char grilled focaccia, spiced dukkha, extra virgin olive oil, balsamic

*Crunchy rye sour dough bread, chicken schmalz, chives
Flamed Huon salmon sashimi, avocado mousse, sea salmon caviar, bitter leaves
roasted sesame buckwheat, wasabi yuzu dressing*

*Wagyu beef carpaccio with white truffle oil, parmesan, quail egg
young radish, crisp capers*

*Shredded Peking duck, shiitake and enoki mushrooms, mint, fresh chilli
sprouts, shaved carrots, peanuts, rice noodle cake*

Grass & Grain Charcuterie

*Chilli salami, cold smoked black forest ham, Gippsland rabbit rillettes,
pickled vegetables & fruits, English sweet mustard, whipped goat's cheese*



Salads

*Tiger prawn Caesar salad, crisp bacon, 63 degree egg, garlic baguette
aged parmesan, Tarago olive jam*

*Organic quinoa trio, grilled asparagus, roquette, roasted almonds,
crisp red kale, salsa verde*

*Baby beetroot, orange, fennel, freekeh, goat's cheese, grilled peach, witlof,
lemon dressing*



Main Courses

Olive crusted lamb loin, braised artichoke & pea mousse, blistered tomato, parsley vinaigrette

Lemon thyme marinated chicken flame grilled, avocado, compressed melon, chilli, mint, salted hazelnut brittle

Minted garden pea puree, asparagus, kale, sautéed mushrooms, buffalo mozzarella heirloom tomato, red rice, edamame, snow peas, finger lime dressing



Grass Fed

Stockman's Valley dry aged rib eye on the bone (300g), chilli jam, crisp shallots red kale, baked buckwheat

All Stockman's Valley beef is under the strict control of MSA, so you can be confident every piece is superb in quality. The Grass Fed stock is coming from Yarra Valley to the high country where the snow runs off the mountains giving it superior eating quality and taste

Gippsland char-grilled tenderloin (200g) café de Paris butter, herb medley, butternut pumpkin

Cattle raised in the natural lush pastures of Gippsland in Southeast Victoria graze free range and show a fine example of local well looked after grass fed beef with strong taste

Our signature Black Angus tomahawk steak (750g share or don't) American onion rings, jalapeno cheese potato fries, roquette, smokey BBQ jus

The best of young Grass Fed Angus beef Victoria has to offer, slow char-grilled to perfection



Grain Fed

Darling Downs Kilcoy scotch fillet steak (300g) with red confit onion, witlof shaved vegetable salad

Queensland's Darling Downs has become one of Australia's premier producers of ethically Grain Fed beef. The grain feeding adds to the tenderness and marbling of the meat.

Gippsland sirloin steak (250g) roasted carrot & marble mousse, ice leaves, sprout medley

From the pastures of Gippsland comes a fine example of Grain Fed beef – to keep conversation going we recommend comparing this to the Gippsland Grass Fed beef.

**All grass & grain steaks are served with a selection of mustards, horseradish and condiments*



Sides

Onion rings, rosemary salt, chipotle mayonnaise

Twice cooked potato medley with black sea salt, Italian parsley and Tarago olive oil

Broccolini grilled, goji berries, almonds, parsley

Vegetable medley, sesame butter, black sea salt

Steak chips, smoked BBQ chilli sauce

Spring greens, sprouts, strawberries, zucchini, lemon dressing

Vine ripe tomato salad



Desserts

Mango cheesecake, coriander, passionfruit & mango salsa, coconut tuille

Forest berry slice, coulis, marshmallow

Flourless chocolate cake, salted caramel ice cream

Lemon tart, double cream, fresh raspberries

Premium cheese board, roasted peach crush, glazed fig jam, lavosh, crackers