

# GRASS & GRAIN

## A LA CARTE MENU

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### APPETIZERS AND TASTES

#### Bread and butter

Chargrilled focaccia, spiced dukkha, olive butter, balsamic \$9.00

#### Heirloom tomato

Baby bocconcini, red onion, aged balsamic vinaigrette \$15.00

#### Bread and dips

Duo of dips, pickled vegetables, pecorino, Tarago olives, focaccia, olive jam & dust \$16.00

#### House caesar

Crisp bacon, 72 degree egg, garlic baguette, aged parmesan \$16.00

#### King crab and prawn cocktail

Elk leaf, sea salmon caviar, avocado, truffle salt \$24.00

#### The natural tastes of sea

Hiramasa kingfish, ocean trout, yellowfin tuna, pickled radish coriander, horseradish aioli \$25.00

#### Free range Victorian duck

Scallops, cassis reduction, blood orange wafer \$25.00

#### Grass & Grain charcuterie

Country style terrine, chicken liver pate, vegetables pickled, vintage cheddar, grilled rustic bread \$29.00

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### MAINS

#### Pumpkin ravioli

Goat's curd, garden pea, chestnuts, watercress & mustard honey glaze (v) \$29.00

#### Free range chicken breast

Compressed melon, black rice, avocado, lemon thy me jus \$30.00

#### Clay pot flavoured lamb shoulder

Olive dust, braised artichoke mousse, cos lettuce, parsley vinaigrette \$35.00

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### GRASS FED STEAKS

#### 180g grass fed King Valley chargrilled tenderloin

Café de Paris butter, herb medley, butternut pumpkin gel \$48.00

#### 350g grass fed Gippsland natural dry aged NY steak on the bone

Chilli jam, chard onion, bronze fennel \$52.00

*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 comes from the Yarra Valley to the high country where the snow runs off the mountains, giving it superior eating quality and taste.*

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### GRAIN FED STEAKS

250g Darling Downs grain fed striploin  
Bone marrow parsley butter, wood sorrel, parsnip cream \$48.00

*Grown in the "Cattle Country" of Darling Downs in the Western Slopes of Queensland's Great Dividing Range, this product is grain fed for a minimum 120 days and is guaranteed to be tender. All cattle follow a strict raising criteria to ensure 100% consistency.*

300g grain fed gourmet rump steak  
Roasted carrot mousse, olive ash, sugar chili \$52.00

*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.*

Sauces to add on  
Red wine shallot \$3.00  
Green peppercorn \$3.00

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### BEEF OF THE JAPANESE HAMACHI WOOD-FIRED GRILL

Gippsland natural dry aged beef ribs, sous vide, flame grilled  
Parsley vinaigrette, candid sweet potato puree, home-made bbq sauce \$39.00

*Healthy will fed livestock raised on lush pastures in the Gippsland region with holistic environment farming management*

300g dry aged full blood wagyu scotch fillet  
Silken mushroom, wasabi leaf \$94.00

*Australia's Wagyu has just been crowned the best steak in the world*

Sides to add on  
Onion rings, rosemary salt, chipotle mayonnaise  
Grilled broccoli, goji berries, almonds  
Steak chips, smoked BBQ, chilli sauce  
Summer greens, heirloom tomato, strawberries, zucchini, lemon dressing \$8.00

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### DESSERTS TO FINISH

Whipped milk chocolate Chantilly  
Crispy praline wafers, hazelnut sponge, chocolate sauce \$21.00

Strawberries and cream  
Vanilla mousse, strawberry confit, ruby red glaze, verbena sauce \$21.00

Lemon cream tart  
Soft top meringue, Chantilly cream, white chocolate wafers, passionfruit, pearls \$21.00

Premium cheese board  
Roasted peach crush, glazed fig jam, lavosh, crackers \$25.00

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