

the GRAZING PLATE cafe

DINNER MENU

Stuffed Zucchini Flowers - \$14.50 (2 pieces) / \$19.50 (3 pieces)

Crisp Tempura battered Zucchini Flowers, stuffed with Persian Feta & Pine Nuts, accompanied with Basil Pesto

Fresh Rice Paper Rolls (GF) - \$13.50 (2 rolls) / \$18 (3 rolls)

Vietnamese Rice Paper Rolls filled with poached Lemongrass & Lime Chicken Breast, Coriander, Mint and Bean Sprouts

Thai Style Fish Cakes (GF) - \$14.50 (4 pieces) / \$19.50 (6 pieces)

Green Bean, Lime Leaf Fish Cakes with Cucumber Relish & House Sweet-Chili Sauce

Bruschetta Our Way - \$14.50 (2 slices) / \$18.50 (3 slices)

Toasted Sourdough with Tomato, Spanish Onion, Persian Fetta & Basil Salsa finished with a sweet Balsamic Glaze

Southern Fried Chicken - \$14.50 (2 pieces) / \$19.50 (4 pieces)

Succulent Fried Chicken Breast coated in our very own secret blend of herbs and spices served with Corn, baked Peppers & Tomato Salsa, Coriander Mayonnaise and soft Corn Tortillas

Honey Sesame Prawns - \$22

Beer battered Tiger Prawns Tossed in a Honey Soy Sauce & Sesame and presented on a Shaved Cucumber & Mesclun Salad

Egg Net with Pork & Prawns (GF) - \$27.50

Egg Net Folded with Pork & Prawn Beansprouts Coriander Mint & a Toasted Coconut Caramel Sauce with a Cucumber Relish

GRAZING BOARDS

Signature Grazing Board for two (GF options) - \$20 pp

A generous selection of thinly sliced smoked & cured meats, assorted cheese, home-made dips, mini quiche, fresh berries and fruit, pickled grapes, Kalamata olives, baked capsicum, vegetable crudites, edible flowers & biscuits

Pulled Pork Shoulder for two - \$24 pp

Slow cooked pulled Pork Shoulder, with minted Coleslaw, baked Peppers, roasted Tomatoes, pickled Cauliflower, Red Grapes, Pear & Apple Chutney, Avocado Guacamole and soft Corn Tortillas

Slow-braised Beef Brisket Grazing Board for two - \$26 pp

Tender thyme infused Braised Beef in rich Mushroom jus presented in a Yorkshire Pudding with sides of roasted Thyme Chat Potatoes & a warm Green Bean Salad, three mustard mayonnaise

➤ **Add** a glass of French bubbles + \$8.50 per glass

➤ **or** a signature cocktail + \$16.00 per glass

➤ **or** a premium beer + \$8.50 per bottle

➤ **or** a glass of wine + \$8.50 per glass

NOTE - 15% surcharge applies for PUBLIC HOLIDAYS

Black Mussels (GF) - \$26.50

Black Mussel steamed in a Tomato, Basil & Chilli Broth, served with Toast

Roasted Lamb Rump (GF) - \$28

Sliced rare roasted lamb with braised Red Cabbage, Bacon, Hazelnuts accompanied with a rich jus

Tandoori Roasted Fish - \$29

Gold Band Snapper in crisp Papadum, with tomato, mint, cucumber salsa & minted yoghurt

Pan Fried Pork Loin (GF) - \$26.50

With sweet Caramelised Pear & Apple and a three Mustard Mayonnaise

Steak (GF) - \$32

Roasted 200g Eye Fillet with Montpellier Butter and a Mixed Mushroom Ragout cooked to your liking & served with roasted Thyme Chat Potatoes & warm Green Bean Salad

SIDES

➤ Super Crunchy Fries

(Small) - \$5, (Medium) - \$7.50, (Large) - \$10

➤ House Salad - \$12

Roasted Butternut pumpkin, avocado, baby beetroots, cherry tomatoes, grilled halloumi and salad greens. Finished with house dressing

➤ Roasted Thyme Chat Potatoes - \$10

➤ Warm Green Bean Salad with Hazelnut Lemon Dressing - \$12

➤ Shaved Cucumber & Mesclun Salad - \$10

With a light lemon & olive oil dressing

DESSERT

➤ Banoffee Pie with Berries \$9.50

➤ Almond Coconut Cake with Berries GF \$8.50

➤ PassionFruit SemiFreddo with a Mango Cherry & Lime Salad \$12.50

➤ Soft Centre Pavlova \$14.50

Served with Strawberry Sorbet Strawberry Coulis & Double Cream

➤ Double Chocolate Hazelnut Brownie \$14.50

Served with Blueberries & Vanilla Bean Ice Cream

BEVERAGES

A full range of premium Coffee, artisan Tea, bottled Juice, Milkshakes, Softdrinks and sparkling or still Water is available

We are fully licensed with a wide range of premium Beers, Spirits, Red, White & Sparkling Wines, Liqueurs & Cocktails

Try our signature Espresso Martini

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