





APPETIZERS

	Caesar salad, home smoked brisket bacon, anchovy, croutons, shaved Parmesan and poached egg	52
	Roasted beet salad, mache leaves, asparagus, tomatoes with feta cheese and orange vinaigrette (V)	42
	Salmon tartare, crushed avocado with cucumber and red radish salad	88
	Baked ratatouille spiral, roasted pepper purée, vine tomatoes and herb emulsion (V)	52
	Spinach and ricotta tortellini, tomato coulis, Parmesan reduction and crispy basil (V)	58
	French escargot Bourguignon, garlic butter and toasted onion focaccia	88
	Dutch mussels marinière style, French fries or bread (A)	88
	Pan fried French foie gras, potato mushroom cake, jus	88

SOUP


	French Provencal spiced fish soup, rouille, gruyère and croutons	68
	Traditional German goulash soup	58

SIDES

	French fries with smoked paprika salt	18
	Garlic mash potato	18
	Sautéed mushrooms	28
	Creamed spinach	28
	Buttered seasonal vegetables	28
	Garden salad	18

(A) - Alcohol







(V) - Vegetarian

 - Graze's Special




(MSC) - Marine Sustainable Certified



MAIN COURSES

	Pan fried whole plaice, Meunière sauce (MSC)		218
	Norwegian salmon fillet, olive crushed potatoes, brown shrimp and capers jus		108
	French seabass fillet, tarragon risotto, bouillabaisse sauce (MSC)		168
	Pan fried snapper fillet, clam broth, poached vegetables, spinach and affilia cress		108
	Honey and pepper crusted duck breast, potato purée, sautéed red cabbage and Madeira jus (A)		152
	Chicken Kiev, crumbed chicken supreme filled with garlic butter		98
	Herb crusted lamb rump, fondant potato, minted pea purée, carrots and rosemary jus		142
	Beef tenderloin 180g, Sarawak pepper crust, potato purée and pepper sauce		268
	Grilled sirloin of beef, hand cut fries with Béarnaise sauce		188
	Roasted porcini risotto, carrot crisps, truffle oil, affilia cress (V)		82

DESSERTS

	Valrhona chocolate souffle with mixed berry compote	48
	Classic Graze tiramisu (A)	48
	Blueberry and crème fraîche semi-freddo, lemon curd and raspberry sorbet	38
	Vanilla cheese cake with mango mousse, chocolate tuile, macadamia crumble	38
	Manjari chocolate and raspberry tart, hazelnut nougatine, milk and white chocolate crémeux	38
	Artisan cheese selection	88

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Menus are subject to change based on produce availability.

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APERITIF

COCKTAIL

Negroni	41
Happy Aperol	52
Bellini	72
Rossini	72
Kir Royal	76
Pimm's Cup	47

SPARKLING WINE

Rococo Premium Cuvee N/V	94
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ROSE

Gerard Bertrand Cote des Roses '16	58
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WHITE WINE

Selbach Saar Spatlese, Riesling '16	58
La Boheme Act 3 Pinot Gris '15	69
La Chablisinne St Bris, Sauvignon Blanc '15	48
Hastwell & Lightfoot, Viognier '10	55
Vasse Felix Filius, Chardonnay '15	68

RED WINE

Saint Clair Family Estate, Pinot Noir	56
Lapostolle Casa Grand Selection, Cabernet Sauvignon '13	68
Masi Campofiorin, Rosso IGt, Corvina Blend	50
Marques de Riscal Reserva, Tempranillo	66
Yalumba Patchwork, Shiraz	68

SWEET WINE

Chateau Roumieu-Lacoste '10	45
Noble One Semilon Botrytis '09	76

DIGESTIVE

SPECIALTY COFFEE

Irish Coffee	41
Café Royale	41
Ace Café	41

PORT

Fonseca Late Bottled Vintage	35
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SHERRY

Emilio Lustau Fino Jarana (Very Dry)	18
Emilio Lustau Light Manzanilla Pápirusa (Very Dry)	18
Emilio Lustau Dry Amontillado Los Arcos (Dry)	18
Emilio Lustau San Emilio Pedro Ximénez (Very Sweet)	24

AMAGNAC

Janneau 5 Years	41
Janneau 8 Years	46
Janneau 12 Years	55

CALVADOS

Boulard Calvados V.S.O.P	38
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COGNAC

Martell Cordon Bleu	76
Martell V.S.O.P	34

WHISKEY

Benriach 15 Years Madeira Cask Aged	50
Hazelburn Sauternes Wood	53
Bruichladdich	50
Port Charlotte	40

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