

# State of Grace

## Grazing

<b>Duck Pâté</b> port jelly, orange jam, lavosh	25
<b>Oysters</b> (LD, LG) mignonette, lemon wedge	6.5 (1)   39 (6)   78 (12)
<b>Crispy Halloumi</b> (LG, V) strawberry, balsamic, native pepper berry	22
<b>Grilled King Prawns</b> (LG) sauce vierge, pickled turnips, capers	25
<b>Kingfish Ceviche</b> (LD, LGO) aguachile, salted cucumber, salmon roe, fish skin	26
<b>Mushroom Truffle Vol-au-vent</b> (V) confit garlic, parsley emulsion	23
<b>Salt &amp; Vinegar Squid</b> (LD, LG) aioli, lemon	25
<b>Cauliflower &amp; Mozarella Croquettes</b> (V) parmesan, cauliflower puree, pickles	22
<b>Stracciatella</b> (LGO, V) persimmons, freeze dried apricot, mandarin evoo, thyme, lavosh	23
<b>Fries</b> (LD, LG, V, VGO) vinegar salt, garlic aioli	14
<b>Cured Meat Board</b> (LDO, LGO) house pickles, sourdough, butter, lavosh	49.5
<b>Beef Tartare</b> (LD, LG) cured yolk, chips, cornichon, burnt shallot, mustard	27

## Grill

<b>200g Eye Fillet</b> (LDO, LG)	68
<b>220g Bavette Mb2+</b> (LDO, LG)	39
<b>300g Porterhouse Mb2+</b> (LDO, LG)	65
<b>300g Scotch Fillet Mb2+</b> (LDO, LG)	68

All served with rustic potatoes and your choice of peppercorn, bearnaise or jus

## Mains

<b>Market Fish</b> <i>Please see staff for daily special</i>	44
<b>Duck Pie</b> confit duck, root veg, mash potato, mushy peas, jus	31
<b>Old School Chicken Kiev</b> witlof salad, mash, chicken jus, crispy chicken skin, chives	40
<b>Ricotta Gnocchi</b> (V, VGO) broccoli pesto, zucchini, goats cheese, peas, basil	33
<b>Seafood Linguine</b> (LGO, LDO) tiger prawns, Portarlinton mussels, red chilli, garlic, parsley, butter	42
<b>Wagyu Cheeseburger</b> (LDO, LGO, VO, VGO) 200g wagyu patty, raclette, bacon, pickles, lettuce	31
<b>Roast Lamb</b> (LD, LGO) artichoke, parsnip puree, peas, crispy kale, jus	46

## Sides

<b>House Salad</b> (LD, LG, V, VG) mustard dressing	16
<b>Broccolini</b> (LDO, LGO, V, VG) ricotta salata, olive oil, croutons	17
<b>Honey Glaze Carrots</b> (LG, V) Aleppo yoghurt, golden raisin dressing, fried curry leaf	18
<b>Beetroot Salad</b> (LD, LG, V, VG) fresh and candied beetroot, strawberry, tarragon, sherry vinegar dressing	18

## Cheese & Dessert

<b>Tarte Tatin</b> (LG, V) apple, caramel, milk sorbet <i>Baked to order — please allow 15 minutes for preparation</i>	17
<b>Dark Chocolate Mousse</b> (LG, V) raspberry sorbet, raspberry gel, salted chocolate soil	17
<b>Passionfruit &amp; Coconut Parfait</b> (LD, LG, V, VG) seasonal fruits	16
<b>Cheese Board</b> (V, LGO) Choose from: Shadows of Blue // Maffra Cheddar // Six Farm Brie D'affinois Served with housemade lavosh, fruit jam, muscatel, poached pears	One 16   Two 30   Three 44

(LG) LOW GLUTEN (LD) LOW DAIRY (VG) VEGAN (V) VEGETARIAN (LGO) LOW GLUTEN OPTION  
(LDO) LOW DAIRY OPTION (VO) VEGETARIAN OPTION (VGO) VEGAN OPTION

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: all credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1%+GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% public holiday surcharge applies.