

**THE
GRAHAM**

**The Hosting Package
\$58 per head**

To Start

Chef's selection of canapés
(5 types/5 per person)
(sit down platters or stand up service)

Main course

Atlantic salmon filet, macadamia crumble, smoked buffalo yoghurt,
frisee and parsley

Garlic crumbed spatchcock, filo wrapped drumstick, roasted chilli glaze

Confit free range pork belly, garlic chives, oyster mushrooms, hot and sour sauce

Served with green salads and pomme puree

Petit fours

petit fours
(3 types/3 per person, platter style)

**THE
GRAHAM**

**The Entertaining Package
\$75 per head**

To Start

Scallop & smoked eel tortellini, young leeks, Jerusalem artichoke & miso nage
Confit free range pork belly, garlic chives, oyster mushrooms, hot and sour sauce
Five spiced quail terrine, foie gras parfait, cumquat chutney, house made brioche

Main course

Garlic crumbed spatchcock, filo wrapped drumstick, roasted chilli glaze
Atlantic salmon filet, macadamia crumble, smoked buffalo yoghurt,
frisee and parsley
Chargrilled wagyu porterhouse, potato & thyme confit, bone marrow jus

Served with green salads and pomme puree

Desserts

Rhubarb soufflé, calvados anglaise and vanilla bean ice cream
Dark chocolate pannacotta, salted peanut caramel and banana
Vanilla cheesecake, apple, pistachio and lemon

the following can be added to The Entertaining Package

\$15/head

Chef's selection of canapés
(5 types/5 per person)

\$9/head

Coffee & chefs selection petit fours
(3 types/3 per person, platter style)

(Sit down platters or stand up service)

97 GRAHAM ST, PORT MELBOURNE, VICTORIA 3205 PH:03 9676 2566
INFO@THEGRAHAM.COM.AU

THE
GRAHAM

7 Course Degustation
\$85 per head

Pristine Club oysters with yuzu cured salmon, ponzu dressing

.....

Scallop & smoked eel tortellini, young leeks, jerusalem artichoke
& miso nage

.....

Fragrant lemongrass broth with asian mushrooms

.....

Confit free range pork belly, garlic chives, oyster mushrooms,
hot and sour sauce

.....

Rolled saddle of rabbit, rilette, kohlrabi cream, raspberry
madeira dressing

.....

Rhubarb soufflé, calvados anglaise vanilla bean ice cream

.....

Petit fours