

THE
GRAHAM
BAR MENU

Oysters, freshly shucked
Natural with lemon 3.5ea

Warmed Mount Zero Olives 6

Prawn & salmon spring roll with nouc cham 9ea

'Pot sticker' dumpling of the day, sesame soy dressing 4ea

Caramelised onion & gruyere tart 8

Taro fritters with sesame dressing (2) 7

Mini crab and mayo bun with iceberg lettuce 11ea

Confit chicken wings, shichimi pepper, hot & sour sauce 8

Crispy fried pork belly skewer, black pepper caramel 8ea

Lemongrass & chicken skewer, house made sriracha 8ea

Charcuterie plate
selection of sliced meats & artisan sausages
28

Cheese Fondue
250g wheel of soft cow's milk cheese, oven baked,
served with fresh fruit, pear paste, warm bread & truffle oil
28

50g of either a soft, blue, or hard cheese with lavosh
10

The Graham cheese platter
28

Truffled french fries, garlic aioli 8

Seasonal baby vegetables, warmed garlic anchovy aioli 9

Mixed leaf salad with honey mustard dressing 7.5

Dutch carrots, hazelnut lentils 12

Sweets

Freshly baked madeleine, lemon curd 4

Chocolate éclair, gianduja cream 4

Or Both with coffee 10

Restaurant dessert menu available