



THE GRAZING ROOM

- cheese board (v)** **\$35** (for 2)
3 prom country cheeses*, lavosh crackers, sourdough bread,
nuts + dried fruit, seasonal fruit paste
- charcuterie board** **\$30** (for 2)
3 in-house cured meats*, marinated capsicums, olive assortment,
sourdough bread, olive oil + cracked pepper
- grazing board** **\$48** (for 3)
2 prom country cheeses + 2 in-house cured meats, lavosh crackers,
nuts and dried fruit, seasonal fruit paste, marinated capsicums,
olive assortment, sourdough bread, olive oil + cracked pepper
- beef burger** **\$10**
gippsland beef burger on brioche bun, tasty cheese, cos lettuce,
sliced tomato + beetroot, tomato relish + mayo
- haloumi burger (v)** **\$10**
bassine haloumi burger on brioche bun, cos lettuce,
tomato relish + mayo, sliced tomato + beetroot
- kids cheeseburger** **\$5**
gippsland beef burger on brioche bun, tasty cheese + tomato sauce
- chocolate fudge brownie (gf)** **\$7**
warm chocolate fudge brownie served with prom coast crème brulee
ice-cream

Please place your order at the bar and advise staff of any dietary requirements/allergies

*Cheeses + meats change due to season and availability, please request options at bar