



FLOWERDALE
ESTATE

TO START

SHARED ENTRÉE BOARDS WITH A SELECTION OF THE FOLLOWING

Torn Mozzarella Sourdough Bruschetta
Broad Beans, Sugar Snaps, Peas, Radish
Mint & Red Chilli

Picked Smoked Ham Hock
Baby Gherkins, Celeriac & Wholegrain Salad
Warm Brioche

Tea Smoked Chicken
Green Beans, Heirloom Cherry Tomatoes & Portobello Mushrooms
Parmesan & Apricot Gel

MAIN

YOUR CHOICE FROM THE BELOW

Crispy Milk Braised Pork Belly
Cider Pear, Tempura Bok Choy, Carrot Purée
Light Jus

Indian Style Oven Baked Barramundi
Zucchini Ribbons, Cauliflower Pancake
Cucumber Raita

Rosemary & Garlic Lamb Rump
Polenta Cake, Spiced Roast Red Capsicum
Jus & Basil Oil

Baked Savoy Cabbage Parcel
Carrot, Zucchini & Sweet Potato Filling
Cumin Scented Carrot, Crispy Parsnip Strips

We take great pride in supporting our local communities in purchasing our meat, pork, poultry, vegetables, fruits, honey & jams from local businesses.

Flying Tarts - Kinglake
Victory Meats - Broadford
Victory Fruit & Vegetables - Broadford
Flowerdale Valley - Flowerdale

GRACIES RESTAURANT



FLOWERDALE
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DESSERT

A MINI VERSION OF OUR PASTRY CHEFS FINEST DESSERTS TO SHARE

Duo Chocolate Mousse
Caramelised White Chocolate and Dark Chocolate,
Brownie Crumb, Caramelised Nuts & Honeycomb

Summer Berry Panna Cotta
Berry Compote, berry coulis, fresh berries
and honey tuille

Tiramisu
Coffee soaked sponge, Mascarpone Cream,
Dark Chocolate Shavings

CHEESE BOARD FOR TWO

A selection of local Australian cheeses
In House Lavosh, Apple Chutney, Flowerdale Valley Honey
Water Biscuits & Dried Fruits
\$26

PRICING

FRIDAY NIGHT

2 courses - \$45.00 pp
3 courses - \$60.00 pp

SATURDAY NIGHT

2 courses - \$55.00 pp
3 courses - \$70.00 pp

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