

fries + truffle oil / 6

house made sourdough, extra virgin olive oil / 2 per piece

mixed olives, marinated, warmed / 10

pacific oyster, champagne mignonette / 4.5 each

lamb croquette, rosemary aioli / 4.5 each

'choux bomb' | smoked ham, mustard pickles, vintage cheddar / 4.5 each

'fish + chips' | dutch cream potato cake, whipped cod's roe, chives / 4.5 each

jamón, potato chippies, guindilla, comté, paprika / 17

whipped chicken liver parfait, rhubarb compôte, fennel salad, sourdough crisps / 16

two cheeses, muscatels, quince paste, pecans, fresh sourdough, sourdough crisps / 20

white asparagus, stracciatella, chestnut shrooms, truffled walnut pesto, shitake 'bacon', parmesan crisps / 24

smoked rainbow trout, golden beets, trout cream sauce, egg, pickled onion, chives, dill / 26

king prawn, casarecce pasta, pistachio verde, pangrattato / 25

wild venison tartare, beetroot purée, wild rice, 'the usual suspects' / 26

ricotta gnocchi, pea purée, charred spring onion pesto, fried garlic, peas, broad beans, parmesan / 39

flathead fillets, clams, leek sofrito, fregola, white asparagus velouté, gremolata / 46

duck breast, celeriac + harissa purée, confit duck leg, cabbage + dill slaw, dukka / 46

black angus flank steak, parsnip purée, asparagus, red wine + garlic butter, watercress / 48

mixed leaves, house dressing / 10

roasted cauliflower 'caesar' / 12

beef fat potatoes, mustard / 12

chocolate mousse, fudge cake, honeycomb, cream, hazelnuts / 18

strawberries, bay leaf cream, jam, mille-feuille / 18

affogato al caffè | chocolate hazelnut gelato, classic muscat, espresso / 18

most dietaries can be catered for, please inform our staff of any allergies.
we cannot guarantee dishes do not contain traces of nuts, seafood & other allergens.
15% surcharge applies on public holidays. all card payments will incur a 1.11% processing fee.

GRACE.
bar + eatery

At Grace, we believe that great food begins with great produce.

We celebrate the best of our region, Victoria, and the Riverina by choosing to feature passionate growers, producers, artisans, and suppliers who share our commitment to quality and seasonality.

Victorian Growers, Producers & Artisans

- **Olive Oil** - Wangrove, Wangaratta
Award-winning extra virgin olive oil (made by Erica's uncle & aunt).
- **Flour** - Woodstock Flour, Rutherglen
Organic wholegrain, stoneground flour.
- **Mushrooms** - Markwood Mushrooms, Markwood
Family run farm combining traditional growing techniques, with artificial intelligence (AI).
- **Lamb** - Indigo Valley Lamb, Indigo Valley
South African Meat Merinos (SAMM), farmed sustainably and raised naturally.
- **Venison** - Discovered Wild Foods, Beechworth
Working with professional hunters to harvest wild deer and protect native habitat.
- **Beef** - Rutherglen Butcher, Rutherglen
Our local family butchery.
- **Strawberries** - Beechworth Berries, Beechworth
Small-scale berry farm using environmentally conscious techniques.
- **Gelato** - Gelatina, Rutherglen
Handmade in-store using local produce.
- **Coffee** - Sixpence Coffee, Bright
Family-owned and run, small-batch coffee roastery.
- **Produce** - Riley's Garden, Beechworth; Grace Kitchen Garden, Rutherglen
From Riley, our sous chef's own garden, to our in-house kitchen garden and home garden, we showcase fresh, seasonal produce grown with care.

Riverina Growers, Producers & Artisans

- **Smallgoods** - Borella Rd. Butcher, Albury
Family-run butchers producing boutique meats and smallgoods.
- **Pork & Poultry** - Wolki Farm, Albury
A boundary-pushing farm and butchery; pasture-raised, organic, and regenerative.
- **Pasta** - Zecca, Griffith
Local artisan pasta makers. Pasta to make Nonna proud.

We also celebrate our local, generationally owned suppliers (Arnolds Fresh Fruit & Vegetables, Border Markets, and Border Just Foods) who provide the region with fresh produce and high-quality dry goods.

- **Seafood** - Clamms Seafood, Melbourne
Family-owned since 1988, providing premium, responsibly sourced seafood including wild-caught.

We are proud to shine a light on these champions, whose work allows us to bring the very best of our land to the table.

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