

# lunch and dinner menu

12pm - 3pm, 5pm til late

## TO START

<b>Oysters</b>	1/2 doz 39
natural GFI, DF	doz 75
battered DF	

<b>Housemade Focaccia Bread</b>	18
whipped ricotta, honey & pinenuts	
garlic butter V, VE, *	

## SMALLER PLATES

<b>Housemade Duck Spring Roll</b>	22
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<b>Housemake Duck Spring Roll Sharing Plate</b>	39
seaweed salad, sweet chilli dip DF	

<b>Housemade Jalapeno and Cheese Bites</b>	22
ranch mayonnaise V	

<b>Melon Tartare</b>	24
crumbled goats cheese, pickled ginger, cucumber GFI DF* V VE	

<b>Prawn Cocktail</b>	32
marie rose sauce, charred baby gem, pickled cucumber,	
grilled tiger prawn DF GFI	

<b>Lemon Pepper Crumbed Calamari</b>	24
housemade aioli	

<b>Buttermilk Fried Chicken</b>	24
housemade aioli, pickles	

<b>Fish and Pulled Beef Cheek Sliders</b>	
(mix and match any 3)	27
housemade brioche, chili jam, pickles / aioli	

<b>Lamb Ribs</b>	32
char siu glaze, salsa verde GFI*, DF	

<b>Soft Shell Pork Tacos</b>	28
slaw, sriracha mayonnaise, smokey bourbon sauce DF	

## SHARED BOARDS

<b>Grazing Board</b>	88
wagyu sliders, beer battered fish, fried chicken,	
crumbed calamari, jalapeno cheese bites	

<b>Charcuterie and Cheese Board</b>	55/85
selection of cured meats, cheeses, salmon GFI*	

## SIDES

<b>Double Cooked NZ Kumara Wedges</b>	16
aioli GFI DF	

<b>Creamy Potato Mash</b> GFI	14
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<b>Creamy Garlic Prawns</b> GFI	20
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<b>Green Leaf Salad</b>	13
cherry tomato GFI V VE*	

<b>Fries</b>	13
straight cut GFI V, VE	

<b>Seasonal Vegetables</b>	18
olive & rosemary butter GFI* DF* V VE*	

## SALADS

<b>Chicken and Curried Mango Salad</b>	30
avocado, savoury noodles, microgreens GFI*	

<b>Calamari Salad</b>	30
mixed leafy greens, aioli	

All purchases made on credit card will incur a 2.5% surcharge

## LARGER PLATES

<b>Waitaha Wagyu Beef Burger</b>	30
housemade brioche, lettuce, tomato, chili jam, pickles,	
swiss cheese, fries GFI, *	

add extra patty	9
add fried egg	5
add bacon	7

<b>Buttermilk Fried Chicken Burger</b>	30
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bacon, housemade brioche, chili jam, swiss cheese, pickles	
add extra patty	9
add fried egg	5
add bacon	7

<b>Peroni Battered Fish &amp; Chips</b>	34
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with tartare sauce & salad GFI*, DF	
add extra piece of fish	10

<b>Slow Cooked Pork Ragu</b>	37
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housemade pappardelle, spinach, mushrooms,	
grana padano	

<b>Creamy Artichoke Risotto</b>	35
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truffle peas, swede, grana padano V GFI	
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<b>Harissa Freekeh</b>	32
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roasted carrot hummus, baby carrots, almond dukkha,	
vegan yoghurt GFI* V VE DF	

<b>Half Roasted Cajun Chicken</b>	37
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broccoli and cauliflower couscous, pad thai sauce,	
salsa verde GFI, DF	

<b>Farmed Barramundi</b>	46
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clam risotto, shrimp and chilli butter, baby carrots,	
caviar GFI DF*	

<b>NZ Pork Belly</b>	42
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chorizo and cannellini beans cassoulet, carrot puree,	
pickled fennel, jus GFI DF	

<b>Eye Fillet (200gm)</b>	49
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artichoke puree, baby carrots, black garlic puree,	
horseradish creme fraiche, jus GFI, DF*	

<b>Add Tiger Prawn</b>	10
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<b>Lamb Shank</b>	37
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massaman curry, kumara, baby carrots GFI DF	
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<b>Add Basmati Rice</b>	4
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PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES. WHILE EVERY PRECAUTION HAS BEEN TAKEN IN PREPARING YOUR MEAL, THERE MAY BE TRACE ELEMENTS ON PREMISE.

GFI - gluten free ingredient

DF - dairy free

V - vegetarian

VE - vegan

\* - can be modified

THE  
**GRANGE**  
BAR & BISTRO