

dinner menu

5pm til late

TO START

Oysters	6.5 each
natural GFI, DF battered	
Housemade focaccia bread	16
whipped ricotta, honey & pinenuts garlic butter v, VE, *	

SMALLER PLATES

Housemade Jalapeno and cheese bites	20
ranch mayonnaise v	
Beetroot Tartare	22
candied walnuts, mandarin gel, whipped goats cheese, micro cress GFI, V, VE, *	
Lemon pepper crumbed calamari	23
housemade aioli	
Buttermilk fried chicken	23
housemade aioli	
Waitaha wagyu sliders	25
housemade brioche, chili jam, pickles	
Smoked salmon rilette	24
sourdough, caviar GFI*	
Pork flatbread	26
housemade flatbreads, slaw, sirracha mayonnaise, bourbon barbecue sauce	

SHARED BOARDS

Grazing board	80
wagyu sliders, beer battered fish, fried chicken, crumbed calamari, cheese croquettes	
Charcuterie and cheese board	50/80
selection of cured meats, cheeses, salmon GFI*	

SIDES

Roasted cauliflower with four cheeses	18
walnuts v	
Creamy garlic prawns GFI	18
Green leaf salad	12
cherry tomato GFI, V, VE	
Fries	12
straight cut GFI, V, VE	
Seasonal vegetables	16
olive & rosemary butter GFI* DF* V, VE*	

SALADS

Chicken and curried mango salad	28
avocado, savoury noodles, microgreens GFI*	
Calamari salad	28
mixed leafy greens, aioli	

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

LARGER PLATES

Waitaha wagyu beef burger	29
housemade brioche, chili jam, pickles, swiss cheese, fries GFI,* add extra patty	9
add fried egg	4
add bacon	4
Buttermilk fried chicken burger	29
bacon, housemade brioche, chili jam, swiss cheese, pickles add extra patty	9
add fried egg	4
add bacon	4
Peroni battered fish & chips	32
with tartare sauce & salad GFI*, DF add extra piece of fish	8
Creamy chicken and bacon alfredo	34
mushrooms, house made fettucine, grana padano v*	
Creamy artichoke risotto	32
exotic mushrooms, goats cheese v GFI	
Baked eggplant	32
courgette, mushroom, goats cheese, puttanesca sauce, olive tapenade, housemade garlic focaccia v GFI	
Pan seared scallops	32
artichoke, pea and mushroom fricassee, tobiko caviar furikake GFI	
Pan roasted chicken breast	40
bacon, chili jam, creamy mash, charred cauilini, mushroom duxelle, truffle jus GFI,*	
Line caught fish	42
sauteed potatoes, grilled cauilini, shellfish bisque, furikake, caviar GFI	
Five spice duck leg	42
creamy risotto, sauteed bok choy, hoisin, master stock doris plum GFI* DF*	
Eye fillet (200gm)	48
truffle agria hash, charred cauilini, artichoke puree, black garlic, red wine jus GFI*, DF	
Beef Wellington	48
spinach and mushroom duxelles, chargrilled cauilini, truffle hash, red wine jus, black garlic, artichoke puree served medium rare - please allow 20 mins	
Pork shank	79
seasonal vegetables, apple sauce, artichoke puree GFI DF*	

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