

lunch menu

11.30am to 3pm

TO START

Oysters	1/2 doz 36
natural	doz 70
battered GFI, DF	
Housemade focaccia bread	16
whipped ricotta, honey & pinenuts	
garlic butter v, VE, *	

SMALLER PLATES

Housemade jalapeno and cheese bites	20
ranch mayonnaise v	
Curious Croppers heirloom tomato salad	22
handmade bocconcini, basil oil, olive dust, bell pepper pesto GFI, DF, *	
Prawn cocktail	29
marie rose sauce, charred baby gem, poickled cucumber, grilled tiger prawn	
Lemon pepper crumbed calamari	23
housemade aioli	
Buttermilk fried chicken	23
housemade aioli	
Fish and pulled beef cheek sliders (mix and match any 3)	25
housemade brioche, chili jam, pickles / tartare sauce	
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, jalapeno cheese bites	
Charcuterie and cheese board	50/80
selection of cured meats, cheeses, salmon GFI*	

SIDES

Double cooked NZ kumara wedges	15
aioli GFI, DF	
Creamy garlic prawns GFI	18
Creamy potato mash v	12
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	

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
Beef cheek pappardelle	35
ragout, mushrooms, grana padano	
Pumpkin risotto	32
truffle peas, goats cheese, dukkha GFI, DF* V VEGAN	
House made potato gnocchi	34
truffle mushroom, spinach, pine nuts, beurre noisette v	
Half roasted cajun chicken	34
broccoli and cauliflower couscous, pad thai sauce, salsa verde GFI, DF	
Market fish	39
squid ink risotto, smoked mussel butter, charred caulilini, caviar GFI, DF*	
Eye fillet (200gm)	44
pumpkin puree, charred caulilini, black garlic, horseradish creme fraiche, jus GFI, * DF	
Add tiger prawn	8

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

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

THE
GRANGE
BAR & BISTRO