

dinner menu

5pm til late

TO START

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

Housemade focaccia bread 18
whipped ricotta, honey & pinenuts
garlic butter V, VE, *

SMALLER PLATES

Duck spring roll 18
seaweed salad, sweet chilli dip DF

Housemade Jalapeno and cheese bites 21
ranch mayonnaise V

Curious Croppers heirloom tomato salad 24
handmade bocconcini, basil oil, olive dust, bell pepper
pesto GFI, DF*

Prawn cocktail 31
marie rose sauce, charred baby gem, pickled cucumber,
grilled tiger prawn DF, GFI

Lemon pepper crumbed calamari 24
housemade aioli

Buttermilk fried chicken 24
housemade aioli

Fish and pulled beef cheek sliders
(mix and match any 3) 27
housemade brioche, chilli jam, pickles / tartare sauce

Smoked salmon rilette 25
sourdough, caviar GFI*

Soft shell pork tacos 27
slaw, sirracha mayonnaise, smokey bourbon sauce

SHARED BOARDS

Grazing board 85
wagyu sliders, beer battered fish, fried chicken,
crumbed calamari, jalapeno cheese bites

Charcuterie and cheese board 55/85
selection of cured meats, cheeses, salmon GFI*

SIDES

Double cooked NZ kumara wedges 16
aioli GFI, DF

Creamy potato mash GF 13

Creamy garlic prawns GFI 20

Green leaf salad 13
cherry tomato GFI, V, VE

Fries 13
straight cut GFI, V, VE

Seasonal vegetables 18
olive & rosemary butter GFI*, DF*, V, VE*

SALADS

Chicken and curried mango salad 29
avocado, savoury noodles, microgreens GFI*

Calamari salad 29
mixed leafy greens, aioli

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

LARGER PLATES

Waitaha wagyu beef burger 30
housemade brioche, chilli jam, pickles, swiss cheese, fries GFI,*
add extra patty 9
add fried egg 4
add bacon 6

Buttermilk fried chicken burger 30
bacon, housemade brioche, chilli jam, swiss cheese, pickles
add extra patty 9
add fried egg 4
add bacon 6

Peroni battered fish & chips 34
with tartare sauce & salad GFI*, DF
add extra piece of fish 8

Beef cheek pappardelle 37
ragout, mushrooms, grana padano

Pumpkin risotto 34
truffle peas, goats cheese, dukkha V, GFI, DF*, VE*

House made potato gnocchi 36
truffle mushroom, spinach, pine nuts, beurre noisette, V

Half roasted cajun chicken 37
broccoli and cauliflower couscous, pad thai sauce,
salsa verde GFI, DF

Market fish 42
squid ink risotto, smoked mussel butter, charred cauilini,
caviar GFI, DF*

NZ free range pork belly 42
pineapple gratin, braised red cabbage, apple puree,
soy caramel pineapple, jus GFI*, DF*

Eye fillet (200gm) 46
pumpkin puree, charred cauilini, black garlic,
horseradish creme fraiche, jus GFI*, DF

Add Tiger prawn 9

Grilled Tomahawk (600gm) 84
salsa verde, horseradish creme fraiche, red wine jus GFI, DF*

Add Tiger prawn 9

Lamb shoulder 95
pumpkin puree, seasonal vegetables, jus 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