

# lunch menu

11.30am to 3pm

## TO START

<b>Oysters</b>	1/2 doz 39
natural	doz 75
battered GFI, DF	
<b>Housemade focaccia bread</b>	18
whipped ricotta, honey & pinenuts	
garlic butter v, VE, *	

## SMALLER PLATES

<b>Duck spring rolls</b>	18
seaweed salad, sweet chilli dip DF	
<b>Housemade jalapeno and cheese bites</b>	21
ranch mayonnaise v	
<b>Curious Croppers heirloom tomato salad</b>	24
handmade bocconcini, basil oil, olive dust, bell pepper pesto GFI, DF, *	
<b>Prawn cocktail</b>	31
marie rose sauce, charred baby gem, pickled cucumber, grilled tiger prawn	
<b>Lemon pepper crumbed calamari</b>	24
housemade aioli	
<b>Buttermilk fried chicken</b>	24
housemade aioli	
<b>Fish and pulled beef cheek sliders (mix and match any 3)</b>	27
housemade brioche, chili jam, pickles / tartare sauce	
<b>Smoked salmon rilette</b>	25
sourdough, caviar GFI*	
<b>Soft shell pork tacos</b>	27
slaw, sirracha mayonnaise, smokey bourbon sauce	

## SHARED BOARDS

<b>Grazing board</b>	85
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 garlic prawns GFI</b>	20
<b>Creamy potato mash v</b>	13
<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>	29
avocado, savoury noodles, microgreens GFI*	
<b>Calamari salad</b>	29
mixed leafy greens, aioli	

## LARGER PLATES

<b>Waitaha wagyu beef burger</b>	30
housemade brioche, chili jam, pickles, swiss cheese, fries GFI,*	
add extra patty	9
add fried egg	4
add bacon	6
<b>Buttermilk fried chicken burger</b>	30
bacon, housemade brioche, chili jam, swiss cheese, pickles	
add extra patty	9
add fried egg	4
add bacon	6
<b>Peroni battered fish &amp; chips</b>	34
with tartare sauce & salad GFI*, DF	
add extra piece of fish	8
<b>Beef cheek pappardelle</b>	37
ragout, mushrooms, grana padano	
<b>Pumpkin risotto</b>	34
truffle peas, goats cheese, dukkha GFI DF* V VEGAN	
<b>House made potato gnocchi</b>	36
truffle mushroom, spinach, pine nuts, beurre noisette v	
<b>Half roasted cajun chicken</b>	37
broccoli and cauliflower couscous, pad thai sauce, salsa verde GFI, DF	
<b>Market fish</b>	42
squid ink risotto, smoked mussel butter, charred cauliflower, caviar GFI DF*	
<b>Eye fillet (200gm)</b>	46
pumpkin puree, charred cauliflower, black garlic, horseradish creme fraiche, jus GFI, * DF	
<b>Add tiger prawn</b>	9

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