

# dinner menu

5pm til late

## TO START

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

**Housemade Focaccia Bread** 18  
whipped ricotta, honey & pinenuts  
garlic butter V, VE, \*

## SMALLER PLATES

**Housemade Duck Spring Roll** 20  
seaweed salad, sweet chilli dip DF

**Housemade Jalapeno and Cheese Bites** 22  
ranch mayonnaise V

**Curious Croppers Heirloom Tomato Salad** 24  
handmade bocconcini, basil oil, olive dust, bell pepper  
pesto GFI, DF\*

**Prawn Cocktail** 32  
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, pickles

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

**Smoked Salmon Rilette** 25  
sourdough, caviar GFI\*

**Soft Shell Pork Tacos** 27  
slaw, sriracha mayonnaise, smokey bourbon sauce

## SHARED BOARDS

**Grazing Board** 88  
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 14

**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** 30  
avocado, savoury noodles, microgreens GFI\*

**Calamari Salad** 30  
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, lettuce, tomato, chili jam, pickles,  
swiss cheese, fries GFI, \*

add extra patty 9  
add fried egg 5  
add bacon 7

**Buttermilk Fried Chicken Burger** 30

bacon, housemade brioche, chili jam, swiss cheese, pickles  
add extra patty 9  
add fried egg 5  
add bacon 7

**Peroni Battered Fish & Chips** 34

with tartare sauce & salad GFI\*, DF  
add extra piece of fish 10

**House Smoked NZ Salmon Pasta** 37

housemade fettucine, courgette medley, sun dried  
tomatoes, creme fraiche

**Creamy Celeriac Risotto** 34

truffle pea and courgette fricassee, goats cheese,  
grana padano V, GFI

**Cauliflower Rice** 32

courgette, grilled halloumi, pad thai sauce, dukkha,  
caulilini, beetroot hummus GFI, VE\*, DF\*

**Half Roasted Cajun Chicken** 37

broccoli and cauliflower couscous, pad thai sauce,  
salsa verde GFI, DF

**Line Caught Market Fish** 42

prawn and courgette risotto, caper butter, caviar,  
grilled caulilini GFI, DF\*

**NZ Pork Belly** 42

celeriac remoulade, kumara and beetroot gratin, apple  
mustard puree, soy caramel pineapple, jus GFI\*, DF\*

**Eye Fillet (200gm)** 46

celeriac puree, charred caulilini, black garlic,  
horseradish creme fraiche, red wine jus GFI\*, DF\*

**Add Tiger Prawn** 10

**Miso Glazed NZ Salmon (300gm)** 84

horseradish cream, crispy capers, kumara crisps GFI\*, DF\*

**Lamb Shoulder** 95

celeriac 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