

# lunch menu

11.30am to 3pm

## TO START

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

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

## SMALLER PLATES

Housemade Duck Spring Rolls 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

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 v 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 & roseVary butter GFI\* DF\* V VE\*

## SALADS

Chicken and Curried Mango Salad 30  
avocado, savoury noodles, microgreens GFI\*

Calamari Salad 30  
mixed leafy greens, aioli

## 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  
house made 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, 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\*

Eye Fillet (200gm) 46  
celeriac puree, charred caulilini, black garlic,  
horseradish creme fraiche, red wine jus GFI,\* DF\*

Add Tiger Prawn 10

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