

dinner menu

5pm til late

TO START

| | |
|---------------------------------------|------------|
| Oysters | 1/2 doz 36 |
| natural <small>GFI, DF</small> | doz 70 |
| battered | |
| Housemade focaccia bread | 16 |
| whipped ricotta, honey & pinenuts | |
| garlic butter <small>V, VE, *</small> | |

SMALLER PLATES

| | |
|--|----|
| Housemade Jalapeno and cheese bites | 20 |
| ranch mayonnaise <small>V</small> | |
| Curious Croppers heirloom tomato salad | 22 |
| handmade bocconcini, basil oil, olive dust, bell pepper pesto <small>GFI, DF*</small> | |
| Prawn cocktail | 29 |
| marie rose sauce, charred baby gem, pickled cucumber, grilled tiger prawn <small>DF, GFI</small> | |
| 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, chilli jam, pickles / tartare sauce | |
| Smoked salmon rilette | 24 |
| sourdough, caviar <small>GFI*</small> | |
| Pork flatbread | 26 |
| housemade flatbreads, slaw, sirracha mayonnaise, bourbon barbecue sauce | |
| Duck spring roll | 23 |
| seaweed salad, sweet chilli dip <small>DF</small> | |

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 <small>GFI*</small> | |

SIDES

| | |
|--|----|
| Double cooked NZ kumara wedges | 15 |
| aioli <small>GFI, DF</small> | |
| Creamy potato mash <small>GF</small> | 12 |
| Creamy garlic prawns <small>GFI</small> | 18 |
| Green leaf salad | 12 |
| cherry tomato <small>GFI, V, VE</small> | |
| Fries | 12 |
| straight cut <small>GFI, V, VE</small> | |
| Seasonal vegetables | 16 |
| olive & rosemary butter <small>GFI*, DF*, V, VE*</small> | |

SALADS

| | |
|---|----|
| Chicken and curried mango salad | 28 |
| avocado, savoury noodles, microgreens <small>GFI*</small> | |
| Calamari salad | 28 |
| mixed leafy greens, aioli | |

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

LARGER PLATES

| | |
|---|----|
| Waitaha wagyu beef burger | 29 |
| housemade brioche, chilli jam, pickles, swiss cheese, fries <small>GFI*</small> | |
| add extra patty | 9 |
| add fried egg | 4 |
| add bacon | 4 |
| Buttermilk fried chicken burger | 29 |
| bacon, housemade brioche, chilli jam, swiss cheese, pickles | |
| add extra patty | 9 |
| add fried egg | 4 |
| add bacon | 4 |
| Peroni battered fish & chips | 32 |
| with tartare sauce & salad <small>GFI*, DF</small> | |
| add extra piece of fish | 8 |
| Beef cheek pappardelle | 35 |
| ragout, mushrooms, grana padano | |
| Pumpkin risotto | 32 |
| truffle peas, goats cheese, dukkha <small>V, GFI, DF*, VE*</small> | |
| House made potato gnocchi | 34 |
| truffle mushroom, spinach, pine nuts, beurre noisette, <small>V</small> | |
| Half roasted cajun chicken | 34 |
| broccoli and cauliflower couscous, pad thai sauce, salsa verde <small>GFI, DF</small> | |
| Market fish | 39 |
| squid ink risotto, smoked mussel butter, charred cauilini, caviar <small>GFI, DF*</small> | |
| NZ free range pork belly | 39 |
| pineapple gratin, braised red cabbage, apple puree, soy caramel pineapple, jus <small>GFI*, DF*</small> | |
| Eye fillet (200gm) | 44 |
| pumpkin puree, charred cauilini, black garlic, horseradish creme fraiche, jus <small>GFI*, DF</small> | |
| Add Tiger prawn | 8 |
| Grilled Tomahawk (600gm) | 79 |
| salsa verde, horseradish creme fraiche, red wine jus <small>GFI, DF*</small> | |
| Add Tiger prawn | 8 |
| Lamb shoulder | 89 |
| pumpkin puree, seasonal vegetables, jus <small>GFI, DF</small> | |

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