



ME NU

LIGHT MEALS

MUSHROOM ARANCINI (V)	18.00
FIELD MUSHROOM & PINE NUT ARANCINI WITH TRUFFLE AIOLI & PARMESAN CHEESE	
PORK BELLY BITES	18.00
PORK BELLY BITES WITH A CHILLI MAPLE & SESAME CRUST WITH NAHM JIM DIPPING SAUCE	
SALT & PEPPER SQUID	
SERVED WITH SRIRACHA AIOLI & LEMON WEDGE	
ENTREE: SERVED WITH SMALL SIDE SALAD	16.00
MAIN: SERVED WITH SALAD & CHIPS	25.00
LOADED SPICY FRIES	12.00
TOPPED WITH CHILLI FLAKES, BACON, SHALLOTS, MELTED MOZZARELLA & AIOLI	
CRUMBED PRAWN CUTLETS	
SERVED WITH TARTARE SAUCE & LEMON WEDGE	
ENTREE: SERVED WITH SMALL SIDE SALAD	16.00
MAIN: SERVED WITH SALAD & CHIPS	25.00
DUCK & HOISIN SPRING ROLLS	16.00
PEKING DUCK, HOISIN & SHALLOTS IN A WONTON WRAPPER WITH NAHM JIM DIPPING SAUCE	
STUFFED MUSHROOM (V)	16.00
LARGE FIELD MUSHROOM FILLED WITH A MIXTURE OF TRIO OF CHEESES, CHIVES & GARLIC TOPPED WITH THYME PANGRATTATO ON A BED OF DRESSED MESCULAN LETTUCE	
COCONUT PRAWNS	18.00
CRISPY PANKO & COCONUT CRUMBED PRAWNS SERVED WITH A SMALL SIDE SALAD, FRESH LIME AND NAHM JIM DIPPING SAUCE	

FROM THE GRILL

WAGYU RUMP 250G	32.00
WAGYU RUMP 500G	38.00
SCOTCH FILLET 300G	40.00
CATTLEMANS CUT 400G	45.00
~ ALL SERVED WITH CHIPS & SALAD <u>OR</u> VEGETABLES & MASH & YOUR CHOICE OF SAUCE	
~ GRAVY, PEPPER, MUSHROOM, DIANNE, GARLIC AIOLI	3.00
	EXTRA SAUCE
HOLLANDAISE & BEARNAISE	3.50

MAIN MEALS

GARLIC KING PRAWNS (GF)	27.00
PRAWNS TOSSED IN GARLIC & ONIONS FINISHED WITH A CREAMY WHITE WINE REDUCTION SAUCE SERVED WITH JASMINE RICE	
FISH OF THE DAY	24.00
GRILLED OR BATTERED SERVED WITH CHIPS & SALAD OR VEGETABLES & MASH WITH TARTARE SAUCE & LEMON	
FETTUCINE BOSCAIOLA	22.00
WHITE WINE, CREAM, GARLIC MUSHROOMS, BACON & SHALLOTS ADD CHICKEN \$6.00	
CHICKEN AL FRESCO	30.00
GRILLED CHICKEN BREAST IN A CREAMY SEEDED MUSTARD, BACON & BRANDY SAUCE SERVED WITH CHIPS & SALAD OR VEGETABLES & MASH	
BEEF NACHOS (GF)	23.00
GROUND BEEF & BEAN MIX TOPPED WITH MELTED CHEESE, SOUR CREAM, GUACAMOLE & TOMATO SALSA	
CHICKEN AVOCADO (GF)	29.00
GRILLED CHICKEN BREAST TOPPED WITH AVOCADO, SUNDRIED TOMATO, SPANISH ONION, NAPOLITANA SAUCE & MOZZARELLA SERVED WITH CHIPS & SALAD OR VEGETABLES & MASH	
CRUMBED LAMB CUTLETS	30.00
2 CRUMBED LAMB CUTLETS SERVED WITH CHIPS & SALAD OR VEGETABLES & MASH ADD EXTRA CUTLET \$9.00	
SEARED ATLANTIC SALMON	30.00
CRISPY SKIN SALMON FILLET SERVED WITH TARTARE, LEMON, CHIPS & SALAD OR VEGETABLES & MASH	
MUSHROOM RISOTTO (V & GF)	26.00
BUTTON MUSHROOMS, PESTO & BABY SPINACH, ONION & GARLIC TOPPED WITH SHAVED PARMESAN ADD CHICKEN \$6.00 ADD PRAWNS \$9.00	
GRILLED CHICKEN (GF)	23.00
GARLIC & THYME MARINATED GRILLED CHICKEN BREAST SERVED WITH STEAMED VEGETABLES	
GREEK LAMB CUTLETS	30.00
2 LAMB CUTLETS MARINATED IN GARLIC & ROSEMARY WITH GRILLED HALOUMI & SERVED WITH GREEK SALAD & SALSA VERDE ADD EXTRA CUTLET \$9.00	
PRAWN LINGUINE	28.00
SEARED GARLIC PRAWNS, CHERRY TOMATOES, BABY SPINACH WITH A CHILLI & THYME TOASTED PANGRATTATO	



ME NU

LIGHTER MEALS

CAESAR SALAD 20.00

BABY COS, BACON, EGG, PECORINO & CROUTONS WITH HOUSE MADE DRESSING

ADD CHICKEN \$6.00

ADD PRAWNS \$9.00

GRANGE GARDEN SALAD (V) 16.00

CUCUMBER, CHERRY TOMATOES, OLIVES, SPANISH ONION, FETTA & A SHERRY VINAIGRETTE

ADD CHICKEN \$6.00

ADD PRAWNS \$9.00

POKE BOWL (VO & GFO)

AVOCADO, RICE, CUCUMBER, EDAMAME BEANS, PICKLED GINGER, WASABI MAYO & PONZU DRESSING

WITH CHICKEN \$23.00

WITH SALMON \$25.00

WITH PRAWNS \$26.00

WITH MIXED GRILLED VEGETABLES (V) \$22.00

SAN CHOY BOW 22.00

CHINESE LETTUCE WRAPS WITH PORK MINCE, MUSHROOMS, WATER CHESTNUTS & JASMINE RICE

SPICY BRUSCHETTA (V) 16.00

CLASSIC PAIRING OF FRESH TOMATO AND BASIL ENHANCED WITH GARLIC, RED ONION & JALAPENO WITH A DRIZZLE OF BALSAMIC GLAZE ON TOASTED SOURDOUGH

SCHNITZEL

CHICKEN SCHNITZEL 23.00

SERVED WITH YOUR CHOICE OF SAUCE

CHICKEN PARMIGIANA 26.00

MEXICAN SCHNITZEL 27.00

BEEF & BEAN MIX WITH MELTED CHEESE, SOUR CREAM & GUACAMOLE TOPPED WITH TORTILLA CHIPS

MONTE SCHNITZEL 26.00

BACON, SOUR CREAM, MELTED CHEESE & CHIPOTLE BBQ SAUCE

~ ALL SERVED WITH CHIPS & SALAD OR

VEGETABLES & MASH

LITTLE GRANGERS

~ (UNDER 12 YEARS) COMES WITH A BOWL OF ICE CREAM

SPAGHETTI BOLOGNESE 13.00

FISH & CHIPS 13.00

POPCORN CHICKEN & CHIPS 13.00

CHEESE BURGER & CHIPS 13.00

STARTERS

GARLIC & HERB BREAD 7.00

CHEESY GARLIC & HERB BREAD 9.00

CHEESY GARLIC FLAT BREAD 13.00

BOWL SWEET POTATO FRIES (GF) 13.00

BOWL OF FRIES (GF) 10.00

WEDGES, SOUR CREAM & SWEET

CHILLI 13.00

BURGERS

ALL SERVED WITH FRIES

GRANGE BURGER 24.00

WAGYU BEEF PATTY, SMOKED BACON, CHEESE, TOMATO, BOSTON PICKLES, LETTUCE & BEETROOT ON A TOASTED BUN

GRANGE STEAK SANGA 26.00

BLACK ANGUS STRIPLOIN, BEETROOT RELISH, TOMATO, ROSEMARY AIOLI, BABY COS, CHEESE, SMOKEY BACON & ONION RINGS ON TOASTED SOURDOUGH

CHICKEN CAESAR BURGER 24.00

CHICKEN SCHNITZEL WITH BACON RASHER, COS LETTUCE, PARMESAN CHEESE & CAESAR DRESSING ON A TOASTED BUN

SOUTHERN BURGER 24.00

FRIED CHICKEN IN SOUTHERN STYLE WITH CHILLI AIOLI, STREAKY BACON, PICKLES, COS LETTUCE, TOMATO RELISH & CHEESE ON A TOASTED BUN

VEGETARIAN DELIGHT (V) 21.00

CRUMBED CHICKPEA & LENTIL CURRIED PATTIE WITH BABY COS, TOMATO, BEETROOT RELISH & SWEET CHILLI AIOLI ON A TOASTED BUN

ADD PATTIE, BACON 5.00

GF BUN AVAILABLE (GF) 3.00

PIZZA

GRANGE DELUXE 24.00

PEPPERONI, CAPSICUM, MUSHROOMS, SPANISH ONION, PINEAPPLE, BACON, OLIVES & MOZZARELLA

CARNIVORE 24.00

PEPPERONI, BACON, HAM, CAPSICUM, SALAMI, JALAPENOS & MOZZARELLA

THE PORKY CHICKEN 24.00

CHIPOTLE BBQ BASE WITH CHICKEN, MUSHROOM, CAPSICUM, SPANISH ONION, SMOKEY BACON & MOZZARELLA

ALOHA 22.00

DOUBLE SMOKED HAM, CARAMALISED PINEAPPLE, ROSEMARY & MOZZARELLA

TUSCAN DELIGHT (V) 20.00

PESTO BASE, MUSHROOM, ONION, BABY SPINACH, ZUCCHINI, EGGPLANT, SEMI DRIED TOMATO, BOCCONCINI & MOZZARELLA

~ GLUTEN FREE BASE AVAILABLE 5.00

SPECIAL NIGHTS MONDAY - THURSDAY | \$12 LUNCHES MONDAY - FRIDAY | CAKE & COFFEE FROM 10AM