



THE GRANGE

MENU

Coffee & Cake From 10am

\$18 Specials Nights
Monday - Thursday

\$14 Lunch Specials
Monday - Friday

Events & Functions



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find out more



Starters



Garlic & Herb Bread With Cheese	\$7 \$9
Cheesy Garlic Pizza	\$13
Sweet Potato Fries	\$13
Fries (GF)	\$10
Wedges with Sour Cream & Sweet Chilli	\$13

Lighter Meals

Caesar Salad (GFO) Traditional Caesar salad with house made dressing With Chicken With Prawns	\$20 \$26 \$29
Grange Garden Salad (V) Cucumber, cherry tomatoes, olives, spanish onion, fetta & a sherry vinaigrette With Chicken With Prawns	\$16 \$26 \$29
Poke Bowl (VO & GFO) Avocado, rice, cucumber, edamame beans, pickled ginger with wasabi mayo & ponzu dressing With Chicken With Salmon With Prawns With Mixed Grilled Vegetables (V)	\$23 \$26 \$27 \$22
Vegetable Fried Rice (V & GF) Fragrant jasmine rice stir fried with tomato, mushroom, onion, garlic, peas, egg & chilli in a rich house made vegetable broth with soy sauce topped with avocado & coriander	\$24

Light Meals

Mushroom Arancini (V) Field mushroom, pine nuts & truffle aioli with parmesan cheese	\$18
Pork Belly Bites With a chilli maple & sesame crust & a nahm jim dipping sauce	\$18
Salt & Pepper Squid Served with sriracha aioli & lemon Appetiser: served with a small salad Main: served with chips & salad	\$16 \$25
Loaded Spicy Fries Topped with chilli flakes, bacon, shallots, melted mozzarella & aioli	\$12
Crumbed Prawn Cutlets Served with house made tartare sauce & lemon Appetiser: served with a small salad Main: served with chips & salad	\$16 \$25
Duck & Hoisin Spring Rolls Peking duck, hoisin & shallots in a wonton wrapper with a nahm jim dipping sauce	\$18
Coconut Prawns Crispy panko crumbed prawns served with a small salad & a nahm jim dipping sauce	\$18
Fried Chicken Wings Marinated chicken wings (6) in a house hot sauce served with buttermilk ranch dressing	\$18



Main Meals

Garlic King Prawns Prawns tossed in a creamy garlic sauce served with jasmine rice	\$27
Seafood Deluxe Plate 3 prawn cutlets, 4 S&P squid, 2 tempura whiting with lemon & house made tartare sauce & served with chips & salad	\$30
Fish of the Day Grilled or battered with house made tartare sauce, lemon wedge served with chips & salad or vegetables & mash	\$24
Salmon Niçoise Salad A warm salad of greens, potatoes, green beans, cherry tomatoes, fetta & hard-boiled eggs with a light dill & lemon dressing	\$34
Seared Atlantic Salmon Crispy skin salmon fillet with a lemon & dill butter served with chips & salad or vegetables & mash	\$32
Prawn Linguine Seared king prawns, cherry tomatoes, baby spinach in a white wine & garlic reduction topped with chilli & thyme pangrattato	\$30
Boscaiola Classic Italian pasta with bacon, mushroom, wine & cream tossed through buttered linguini With Chicken With Prawns	\$23 \$29 \$30 \$32
Risotto (VE, V & GF) Zucchini, cherry tomatoes, onion, garlic & peas infused in white wine & a slow-simmered house made vegetable broth With Chicken With Prawns	\$24 \$30 \$32

Main Meals

Beef Brisket Nachos (GF) \$24

12 hour slow cooked pulled beef brisket with chipotle BBQ sauce topped with melted cheese, sour cream, guacamole & spicy salsa

Chicken Oscar (GF) \$32

Grilled chicken breast topped with seared garlic king prawns & hollandaise sauce served with chips & salad or vegetables & mash

Grilled Chicken (GF) \$23

Garlic & thyme marinated grilled chicken breast served with steamed vegetables

Crumbed Lamb Cutlets \$30

2 crumbed lamb cutlets served with chips & salad or vegetables & mash & your choice of sauce

Add an extra cutlet \$9

Greek Lamb Cutlets (GF) \$30

Grilled lamb cutlets marinated in garlic & rosemary with grilled haloumi & served with Greek salad & salsa verde

Add extra cutlet \$9

From The Grill

All served with chips & salad or vegetables & mash & your choice of sauce

Wagyu Rump 250g \$34

Wagyu Rump 500g \$40

Scotch Fillet 300g \$40

Cattleman's Cut 400g \$45

Sauces:

Gravy, Pepper, Mushroom, Dianne, Garlic Aioli

Pizza



Grange Deluxe \$24

Pepperoni, capsicum, mushrooms, spanish onion, pineapple, bacon, olives & mozzarella

The Porky Chicken \$24

Chipotle BBQ base with chicken, mushroom, capsicum, spanish onion, bacon & mozzarella

Aloha \$22

Double smoked ham, pineapple & mozzarella

Rustic Potato Pizza (V) \$20

Classic Italian pizza with potato rosemary, garlic & olive oil

Gluten Free Base (GF) \$5

Schnitzel

All served with chips & salad or vegetables & mash

Chicken Schnitzel \$24

Served with your choice of sauce

Chicken Parmigiana \$27

Classic napolitana sauce, ham & melted mozzarella

Mexican Schnitzel \$28

Tender beef brisket mix with melted cheese, sour cream, & guacamole topped with tortilla chips

Monte Schnitzel \$27

Bacon, sour cream, melted cheese & chipotle BBQ sauce

Extra Sauce	\$3
Hollandaise (GF) & Bearnaise	\$3.50
Add Prawns & Hollandaise	\$12

Burgers

Grange Burger \$24

Wagyu beef pattie, smoked bacon, cheese, tomato, boston pickles, lettuce, beetroot relish & burger sauce served with fries

Grange Steak Sanga \$26

Black angus striploin, beetroot relish, tomato, rosemary aioli, baby cos, bacon & onion rings on toasted sour dough served with fries

Chicken Caesar Burger \$24

Chicken schnitzel with bacon, cos lettuce, parmesan cheese & Caesar dressing served with fries

Double Cheese Burger \$28

2 angus beef patties, 2 rashes bacon, cheddar cheese, chipotle BBQ sauce, boston pickles, tomato & lettuce served with fries

Southern Burger \$24

Fried chicken in a southern style with chilli aioli, smoked bacon, boston pickles, cos lettuce, tomato relish & cheese served with fries

Vegetarian Delight (V) \$24

Crumbed chickpea & lentil curried pattie with baby cos, tomato, beetroot relish & sweet chilli aioli served with sweet potato fries

Gluten Free Bun (GF) \$3

(GF) GLUTEN FREE

(V) VEGETARIAN

(VO) VEGETARIAN OPTION

(GFO) GLUTEN FREE OPTION

Little Grangers

Fish & Chips \$13

Popcorn Chicken & Chips \$13

Cheese Burger & Chips \$13

Sausage, Mash & Vegetables (GF) \$13

Under 12 years. Comes with a bowl of ice cream

Seniors

Battered Fish \$18

With chips & tartare sauce

Bangers & Mash (GFO) \$18

With peas & gravy

150g Sirloin (GF) \$18

With chat potatoes & beans

Satay Chicken & Rice (GF) \$18

Marinated chicken thigh in a peanut & coconut sauce

Traditional Bolognese Pasta \$18

Topped with parmesan cheese

Unfortunately no alterations can be made

