



Grazing menu

Head Chef Rhys Callander

Bruschetta al pomodoro, fresh roma tomatoes with olive oil, garlic & basil topped with freshly shaved parmesan, served on lightly toasted ciabatta 8.9

Bruschetta al mushroom ragout, mixture of porcini & Asian mushrooms, brought together with sea salt & cracked black pepper, served on lightly toasted ciabatta & grilled with gruyere cheese 9.9

Dips plate, selection of dips accompanied with marinated olives & warm crusty bread 15.9

Grazing platter: salt & pepper squid, cured meats, fried risotto balls, feta stuffed sweet peppers, prosciutto wrapped grissini sticks, deep fried whiting goujons, dolmades & meat balls in a napoli sauce served with warm ciabatta 30.9 extra bread 2.5

Coffin bay oysters

Natural ½ doz 13.9 1 doz 20.9

Kilpatrick ½ doz 15.9 1 doz 22.9

Radicchio & prosciutto salad, caramelised pear & apple, walnuts, Spanish onions finished with freshly shaved parmesan & a sticky balsamic dressing 19.9

Caeser salad, cos lettuce, shaved parmesan, local double smoked bacon, herbed croutons, anchovies & poached egg 17.9

with salt & pepper squid 21.9

with chicken tenderloins 21.9

Home made duck spring rolls, with a chilli plum dipping sauce 15.9

Salt & pepper squid, dusted in herb sea salt flour served with chips, salad & lemon aioli 18.9

King George whiting, lightly dusted in lemon pepper flour, grilled or beer battered served with chips, salad & lemon aioli 19.9 (2 pieces)

Grange fish & chips, lightly dusted in lemon pepper flour, grilled or beer battered served with chips, salad & lemon aioli 14.9 (1 piece)

Chicken or porterhouse schnitzel, served with a side salad & chips 17.9 or parmigiana 19.9

Pizzas

Marinara, garlic prawns, calamari, fish, mussels, tomato & fresh basil 18.9

Meat lover, salami, bacon & grilled chicken on a bbq sauce base topped with mozzarella 16.9

Vegetarian, roasted zucchini, capsicum, Spanish onion, mushroom & fresh herbs on a tomato base 14.9

Sauces Gravy, Mushroom, Diane, Pepper 1.5 Creamy Garlic Prawns 6.0