

Grange hotel

Christmas menu I

Head chef Rhys Callander

Entree

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

Mains

Grange fish & chips, grilled, beer battered or lightly dusted in lemon pepper served with chips, salad & lemon aioli

Pan fried gnocchi, sautéed butternut pumpkin, sage & ricotta and finish in a butter sauce

Free range teriyaki chicken breast, partnered with a duck shank, Asian mushrooms & risotto, then finished with a teriyaki glaze

300gm MSA rump steak, on a creamy garlic mash potato served with seasonal vegetables and a rich beef glaze

Desserts

Morello cherry cheesecake, with mango lassi and marscapone gelato

Chocolate & toffee ice-cream terrine, with banana milkshake and milk shortbread

Two course 48.00

Three course 53.00

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Christmas menu II

Head chef Rhys Callander

Entree

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

Four coffin bay oysters, served with fresh lemon and limes wedges

Oven baked pork belly, with crispy skin served with a caramelised apple compote

Mains

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

Pan fried gnocchi, sautéed butternut pumpkin, sage & ricotta and finish in a butter sauce

Free range teriyaki chicken breast, partnered with a duck shank, Asian mushrooms & risotto, then finished with a teriyaki glaze

300gm scotch fillet, char grilled to your liking, served with fresh seasonal vegetables on a creamy mash potato & a choice of sauces

Desserts

housemade Christmas Pudding, with vanilla bean anglaise, hazelnut tuille biscuit and egg nog ice-cream

Passionfruit Pavlova Roulade, with orange blossom labne and berry compote

Two course 53.00

Three course 60.00