

Grange hotel

Set 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

Affogato, with shot of baileys, espresso coffee, vanilla ice-cream and praline

Three textured chocolate tart, with mascarpone, hazelnut tuille biscuit and fresh strawberry salad

Two course 45.00

Three course 50.00

Grange hotel

Set 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

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

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

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

Crispy skin NT barramundi, chat potatoes, confit leeks, pink grapefruit segments, beetroot pruee and served with a butter & caper 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

Three textured chocolate tart, with mascarpone, hazelnut tuille biscuit and fresh strawberry salad

Grange dessert tasting plate, Warm blonde finger with white chocolate glaze, Passionfruit macaron, raspberry friend, banana ice-cream, vanilla marshmallow.

Two course 50.00

Three course 57.00