

Grange whitesands

3 course option

Select your menu from the items listed

58
mp 44

entrée

Twice baked goats cheese soufflé with apple, pecan & pomegranate salad (v) 18
mp 13.5

Chicken Rotolo - Chicken breast wrapped in pancetta, rolled with fire roasted capsicum & baby spinach and served with a rocket salad & smokey tomato coulis (g) 18
mp 13.5

Tapas of garlic prawns, warm marinated olives, chorizo sausage, parma ham & fried sumac dusted baby squid 19
mp 14

Blue swimmer crab linguini served with rose sauce with garlic, fresh herbs, hint of chilli & touch of brandy 19
mp 14

'Clare Valley Gold' beef tartare, celeriac remoulade, confit garlic & parmesan crouton crisp 18
mp 13.5

Oysters – Natural, Kilpatrick & Shallot Vinaigrette (g) ½ Dozen 18 / mp 13.5
Dozen 26 / mp 20.5

v = vegetarian

g = gluten free

mp = member's price

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main

'Grange Scotch fillet' – 8hr slow roasted 'Clare Valley Gold' served with roasted onion, baby spinach, béarnaise & jus (g)	37 mp 28
Snapper fillet pan seared on a caper mash with salsa verde, preserved lemon aioli & petit herb salad (g)	32 mp 24
Chicken breast filled with tarragon butter on wild mushroom risotto cake with creamy truffle & pesto sauce	28 mp 20.5
Veal cutlet with potato & pumpkin rosti, wilted spinach, red wine jus & salsa agresto (g)	32 mp 24
Char-grilled French lamb cutlets with warm potato & green bean salad, with gremolata butter & port jus (g)	34 mp 25.5
Confit duck legs with salt baked sweet potato, fig compote, sugar snap peas & vincotto sauce (g)	34 mp 25.5
Hand made gnocchi tossed through a creamy white Costello cheese sauce with tomato sugo & fresh basil (v)	26 mp 19.5

All mains served with fresh salad greens, tomato, shallots, cucumber & vinaigrette

sides (serves two)

Steamed broccoli with almond & chilli butter	8 mp 6
Asparagus with lemon olive oil & hollandaise	8 mp 6
Kipfler potatoes in duck fat with rosemary & sea salt	8 mp 6

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dessert

Coffee & caramel parfait sandwiched between bitter chocolate sponge with a chocolate & caramel sauce	14 mp 10.5
Banana & walnut frangipane tart with toffee ice cream	14 mp 10.5
Caramelised figs with grilled panettone & vanilla cinnamon marscapone	14 mp 10.5
Baked lemon cheesecake with lemon curd & lime sorbet	14 mp 10.5
Affogato with frangelico, Grange made vanilla bean ice cream, shot of coffee & biscotti	14 mp 10.5
Grange selection of ice cream with pistachio praline (g)	14 mp 10.5
Selection of cheese with lavosh & dried fruit	16 mp 12
Espresso coffee served with Belgian chocolate truffle	3.9

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port, sherry & liqueurs (75ml)

Mt Horrocks Cordon Cut Riesling	8.8 / 44	Baileys	5.2
Howard Vineyard Semillon Botrytis	4.8 / 24	Kahlua	4.8
Galway Pipe Port	5.6	Frangelico	5.6
Grant Burge 20yr Tawny Port	6.5	Cointreau	5.6
Morris Liqueur Muscat	3	Drambuie	7.6
Solero Sweet, Dry or Cream Sherry	3		