

Welcome to
The Grange Restaurant

3 course option

Select your menu from the items listed
Dozen Oysters 68/52

62
mp 46

entrée

Adelaide Hills goats cheese and herb soufflé with oven roasted tamarillo and watercress (v)

19
mp 14

Coffin Bay oysters served natural or Kilpatrick - ½ dozen / dozen (l)

21/27
mp 16/21

Free range chicken roulade served on wilted spinach with baby caper beurre blanc (g)

19
mp 14

SA King prawns oven baked with a mango, avocado and rocket salad and saffron aioli (g)

21
mp 16

Grange made pappardelle pasta with beef fillet and porcini mushroom cream sauce topped with truffle oil and parmesan

20
mp 15

Warm duck breast salad with fig compote, witlof, walnuts and shallot vinaigrette (g) (l)

20
mp 15

* mp = member's price

v = vegetarian

g = gluten free

l = lactose free

main

Angus pure beef fillet with potato, pumpkin and rosemary cake, asparagus and hollandaise (g)	37 mp 28
Spring lamb rack oven baked with olive oil mash potato, green beans and salsa aggroso (g)	37 mp 28
Boneless pork loin with dried fruit compote, honey roasted parsnips and pear cider glaze (g)	33 mp 25
Tasmanian salmon with preserved lemon, almond herb crust on caper and vegetable caponata (g)	33 mp 25
Crumbed veal cutlet with confit roma tomatoes, rösti potato, baby spinach and verjuice jus	35 mp 26
Chicken breast filled with macadamia and parsley pesto on parmesan roasted Jerusalem artichokes topped with beetroot jam (g)	32 mp 24
Roasted capsicum with a sage, pumpkin and provolone risotto drizzled with basil oil (g) (v)	29 mp 22

sides (serves two)

Golden fried new potatoes with sea salt	9 mp 7
Rocket, pear and parmesan salad with blue cheese dressing	9 mp 7
Seasonal vegetables tossed through butter	9 mp 7

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dessert

Malt biscuit stack filled with ice-cream, chocolate sauce and praline	15
	mp 11
Selection of Grange homemade ice-cream (g)	15
	mp 11
Sweet pineapple upside down tart with pina colada sorbet	15
	mp 11
Hot Belgian waffles with banana, toffee ice-cream and butterscotch sauce	15
	mp 11
Coconut and cherry panna-cotta with crispy tuile (g)	15
	mp 11
Australian cheese platter with port soaked muscatels and crackers	16
	mp 12
Espresso coffee served with a Grange made chocolate	4

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