

ENTRÉE

Eyre Peninsula Oysters	Natural, lime, tabasco Kilpatrick, bacon Worcestershire sauce	3.5ea 4.5ea
Graze Plate (vgo)	Hummus, kalamata olives, prosciutto, feta, ciabatta	18.0
Octopus	Chargrilled, cherry tomato confit, chorizo, shaved fennel, white balsamic, crisp capers	20.0
Eggplant (v)	Lightly crumbed, soft burrata, heirloom tomato, micro herbs	18.0
Atlantic Salmon	Fijian cured Atlantic salmon, lime, coconut milk, cucumber, jalapeño, tomato	22.0
Bug Tails	Salt and pepper coat, ginger, garlic, spring onion, young leaves, roast macadamia shavings	22.0

MAINS

Blue Swimmer Crab (gfo)	Linguine, prawns, baby spinach, chili, garlic, rose sauce	30.0
Asparagus (v) (gfo)	Linguine, baby spinach, chilli, garlic, truss tomatoes, kalamata olives	26.0
Portuguese Chicken	Supreme, warmed salad niçoise, chimichurri	28.0
Atlantic Salmon	Pan fried, garlic bok choy, coconut and lime black rice, spiced butter	32.0
King Henry Pork Cutlet	Baked apple puree, truss tomato, crisp pancetta pangritata	30.0
Duck Breast	(cooked Med) ginger carrots, tomato, asparagus, pear jus	32.0
3 Bone Lamb	Cauliflower puree, beans, caramelized mushroom	34.0
Broccoli Steak (vg)	Seared, oven roasted, capsicum hummus, salsa, young leaves, pomegranate dressing	22.0
Eye Fillet (180g)	Chargrilled, black garlic mash, asparagus, honey bark prosciutto, shiraz jus	44.0
King George Whiting	Panko herb crumb, apple & fennel salad, caper & gherkin mayo	36.0

Seafood Platter	GRANGE SPECIALTY King George whiting, panko prawns, calamari, octopus, garden salad, house fries	80.0
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SIDES

House salad; Garlic tossed bok choy; Black garlic mash; Steakhouse chips; Apple & fennel salad; Crumbed cauliflower	8.5
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