

lunch menu

11.30am to 3pm

TO START

Oysters	1/2 doz 36
natural	doz 70
battered GFI, DF	
Housemade focaccia bread	16
whipped ricotta, honey & pinenuts	
garlic butter v, VE, *	

SMALLER PLATES

Housemade jalapeno and cheese bites	20
ranch mayonnaise v	
Curious Croppers heirloom tomato salad	22
handmade bocconcini, basil oil, olive dust, bell pepper pesto GFI, DF, *	
Lemon pepper crumbed calamari	23
housemade aioli	
Buttermilk fried chicken	23
housemade aioli	
Fish and wagyu sliders (mix and match any 3)	25
housemade brioche, chili jam, pickles / tartare sauce	
Smoked salmon rilette	24
sourdough, caviar GFI*	
Pork flatbread	26
housemade flatbreads, slaw, sirracha mayonnaise, bourbon barbecue sauce	

SHARED BOARDS

Grazing board	80
wagyu sliders, beer battered fish, fried chicken, crumbed calamari, jalapeno cheese bites	
Charcuterie and cheese board	50/80
selection of cured meats, cheeses, salmon GFI*	

SIDES

Double cooked NZ kumara wedges	15
aioli GFI DF	
Creamy garlic prawns GFI	18
Stuffed courgette flower with goats cheese v	8
Green leaf salad	12
cherry tomato GFI V VE	
Fries	12
straight cut GFI, V, VE	
Seasonal vegetables	16
olive & rosemary butter GFI* DF* V VE*	

SALADS

Chicken and curried mango salad	28
avocado, savoury noodles, microgreens GFI*	
Calamari salad	28
mixed leafy greens, aioli	

LARGER PLATES

Waitaha wagyu beef burger	29
housemade brioche, chili jam, pickles, swiss cheese, fries GFI,*	
add extra patty	9
add fried egg	4
add bacon	4
Buttermilk fried chicken burger	29
bacon, housemade brioche, chili jam, swiss cheese, pickles	
add extra patty	9
add fried egg	4
add bacon	4
Peroni battered fish & chips	32
with tartare sauce & salad GFI*, DF	
add extra piece of fish	8
Prawn and chorizo linguini	34
caper and anchovy butter, grana padano, spinach v	
Summer pea risotto	32
snow peas, exotic mushrooms, goats cheese, parmigiano reggiano GFI DF* V VEGAN	
Goats cheese ravioli	32
truffle mushroom, spinach, beurre noisette v	
Pan roasted chicken breast	40
bacon, chili jam, creamy mash, charred caulilini, mushroom duxelle, truffle jus GFI,*	
Market fish	42
saffron risotto, caper and anchovy butter, charred caulilini, caviar GFI DF*	
Eye fillet (200gm)	48
truffle agria hash, charred caulilini, pea puree, black garlic, red wine jus GFI,* DF	

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES. WHILE EVERY PRECAUTION HAS BEEN TAKEN IN PREPARING YOUR MEAL, THERE MAY BE TRACE ELEMENTS ON PREMISE.

GFI - gluten free ingredient

DF - dairy free

V - vegetarian

VE - vegan

* - can be modified

All purchases made on credit card will incur a 2.5% surcharge

THE
GRANGE
BAR & BISTRO