

**SMALLER PLATES**

<b>Oysters</b>	MP
natural or battered GF	
<b>Housemade focaccia bread</b>	12
with whipped ricotta & pinenuts or with garlic butter v,ve,*	
<b>Gruyere &amp; parmesan croquettes</b>	12
with chili jam v	
<b>Roasted kumara &amp; carrot</b>	18
lemon creme fraiche, coriander dressing GF, v, ve,*	
<b>Hot smoked Malborough king salmon</b>	20
dill cream, pickles, crostini GF,*	
<b>Prawn cocktail</b>	18
avocado puree, baby gem lettuce GF	
<b>The Grange seafood chowder</b>	22
with garlic focaccia	
<b>Spiced crumbed calamari</b>	16
with housemade aioli	
<b>Buttermilk fried chicken</b>	18
with housemade aioli	
<b>Waitaha wagyu sliders</b>	18
housemade brioche bread, pickles & chili jam	
<b>Caesar salad</b>	22
crispy bacon, boiled egg, croutons, anchovies GF*, v, ve,* add buttermilk fried chicken	10
<b>SIDES</b>	
<b>Seasonal greens</b>	12
steamed mix seasonal vegetable finish in butter GF, v, ve,*	
<b>Cauliflower with four cheeses</b>	16
roasted cauliflower, walnuts & cheeses v	
<b>Potato layer cake</b>	14
thinly slice potato, caramelised onion GF	
<b>Mac n cheese</b>	14
macaroni pasta, cheese sauce, parmesan v	
<b>Green leaf salad</b>	10
cherry tomato, pickled cucumber GF, v, ve	
<b>Fries</b>	10
straight cut with housemade mayo GF, v, ve	
<b>Colcannon</b>	14
potato mash, savoy cabbage, spring onions GF, v	

**SHARED BOARDS**

<b>Charcuterie and cheese board</b>	39/65
selection of cured meats/cheeses/hot smoked salmon GF,*	
<b>Grazing board</b>	68
wagyu sliders/beer battered fish/fried chicken crumbed calamari/ cheese croquette	
<b>LARGER PLATES</b>	
<b>Peroni battered fish &amp; chips</b>	26
with tartare sauce & salad GF,*	
add extra piece of fish	8
<b>Waitaha wagyu burger</b>	28
swiss cheese, pickles, chili jam & fries GF,*	
<b>Papardelle</b>	30
housemade pasta, slow braised beef shin ragu, parmesan cheese	
<b>Pasta of the day</b> GF*, v*, ve*	MP
<b>Line caught market fish</b>	MP
bouillabaisse, mussels, rouille & sourdough GF*	
<b>Grass fed prime rib eye</b>	40
crispy potatoes, vine tomatoes & red wine jus GF	
<b>12 hour lamb shoulder</b>	80
gremolata, almond puree, seasonal vegetables GF	
<b>Sticky asian glazed pork spare ribs</b>	39/55
served with wasabi slaw	
<b>Roasted beetroot</b>	28
puy lentils, spinach puree, confit egg yolk GF*, v, ve	

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES.

GF - gluten free

V - vegetarian

VE - vegan

\* - can be modified

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

## DESSERTS:

<b>Tiramisu</b> coffee & marsala sponge, mascarpone, chocolate v	16	<b>Housemade ice cream &amp; sorbet</b> selection of three seasonal flavours GF, V, VE*	14
<b>Apple and pear tarte tatin</b> housemade vanilla ice cream v	16	<b>Affogato</b> espresso with a scoop of housemade vanilla ice cream GF, V	10
<b>Creme brulee</b> with sorbet & shortbread GF, V	16	<b>Add Liquor</b> amaretto, kahlua, baileys, cointreau	8
<b>Sticky date pudding</b> butterscotch & housemade vanilla ice cream v	16	<b>Cheese selection</b> GF*, V	

## \$20 LUNCH MENU - Add a house wine or tap beer for \$8

<b>Caesar salad</b> crispy bacon, boiled egg, croutons, anchovies GF*, V*, VE*	<b>The Grange pie</b> seasonal housemade pie served with salad or fries
<b>Croque monsieur with salad</b> housemade brioche bread, cheese, béchamel, shaved ham v*	<b>The Grange seafood chowder</b> with garlic focaccia
<b>Sirloin steak</b> tarragon butter, fries or salad GF	<b>Pasta puttanesca</b> tomato base with courgettes, roasted capsicum & olives v, VE*

### WINES BY THE GLASS

GLASS

#### SPARKLING

NV Riondo Prosecco / Glera / Veneto, Italy	11
NV Laurent Perrier 'La Cuvée' / Chardonnay bl / Champagne, France	25

#### WHITES

'18 Satellite / Sauvignon Blanc / Marlborough	11
'19 TW Estate / Chardonnay / Gisborne	11
'18 Big Bunch / Pinot Gris / Hawke's Bay	11
'16 Ischia Bianco 'Casa d'Ambra' / Italy	12
'16 Spy Valley / Chardonnay / Marlborough	12
'19 Scout / Pinot Gris / Marlborough	12.5
'19 Dog Point / Sauvignon Blanc / Marlborough	14
'18 Kumeu River Estate / Pinot Gris / Kumeu	14.5
'18 Prophets Rock / Pinot Gris / Central Otago	16

#### ROSÉ

'18 Bertaine et Fils / Syrah / Lanquedoc, Fr	11
'19 Man O War Pinque / Syrah, Merlot, Malbec / Waiheke Island	14
'19 Wooing Tree Blondie / Pinot Noir / Central Otago	15

#### REDS

'17 Delas 'Saint Esprit' / Syrah bl / Côtes du Rhône, Fr	11.5
'18 Cerulli Spinozzi / Montepulciano / Abruzzo, It	12
'17 Fat Bastard / Pinot Noir / Pays d'Oc, Fr	13
'17 Grant Burge 'Miamba' / Shiraz / Barossa, South Australia	13
'16 Elephant Hill Le Phant Rouge / Bordeaux Blend / Hawkes Bay	14
'17 Aranleon "Solo" / Bobal, Syrah / Valencia / Spain	15
'18 Scout Pinot X Pinot / Nelson	17
'18 Maude / Pinot Noir / Central Otago	18

### BEER / CIDER

#### TAP

Peroni 5.1%	12
Asahi Super Dry 5%	12
BRB Thomas Edison light beer 2.5%	12
Sawmill XPA 4.9%	12
BRB APA 6%	12
Somersby Cider 4.5%	12

#### BOTTLED

Steinlager Classic 5%	9
Guinness Draught 4.2%	11
Garage Project "Hapi Daze" Pacific Pale Ale 4.6%	12
Sawmill Pilsner	11
Hallertau Statesman Pale Ale 5.3%	12.5
Peroni 'leggera' Low Carb 3.5%	9
Peroni 'Libera' 0%	9
Somersby Cider 4.5% (Pear or Blackberry)	9
Seasonal Hazy IPA by Epic 6.6%	20
Epic Stout 4.8%	13
Mama's Brew Shop Gin Kombucha 5%	13

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