

ESQUIRE

DRINK + DINE

OYSTERS

freshly shucked with
mignonette & dark rye bread
24 / 42

— ASK FOR TODAY'S —
SELECTION

BAR FARE

SOURDOUGH cultured butter, puffed grain	6
CARROT CRACKERS taramasalata, coriander	16
WAGYU CHEESE BURGER swiss cheese, pickle, house ketchup, fries	26
ANTIPASTI FOR TWO salumi, mustard fruits, pickles, olives, grilled bread	34

JAFFLES

GRUYERE DE COMTÉ with fries & pickle	20
HAM & AGED CLOTHBOUND CHEDDAR with fries & pickle	20

ON THE SIDE

HOUSE SALAD baby cos, pecorino, hazelnut chardonnay dressing <i>GF, V</i>	11
POTATO PURÉE <i>GF, V</i>	10
SHOESTRING FRIES roasted garlic mayo <i>V</i>	9
GLAZED CARROTS miso, sesame & maple <i>GF, V</i>	12
KALE chilli, garlic, lemon <i>GF, V</i>	11

SMALL PLATES

FIRE ROASTED PEPPERS goat's fetta, white anchovy, marjoram, seeds <i>GF</i>	19
SEARED STEAK TARTARE beetroot, crisp potato, fresh horseradish	21
CRUMBED SWEETBREADS lemon, cauliflower, brown butter, hazelnut	22
RAW WHITE FISH ruby grapefruit, avocado, radish, green chilli	24
BBQ OCTOPUS chorizo, potato, cucumber, wakame, saffron	26

LARGER PLATES

CELERIAC CUSTARD carrots, ginger, shimeji <i>GF, V</i>	30
PORK JOWL SCHNITZEL mustard, radish, mint, burnt lemon	32
SQUID INK MACCHERONI prawn, chilli, green olive, tomato sugo	34
BLUE EYE COD radicchio, fennel cream, sherry vinegar	39
WHOLE ROAST CHICKEN FOR TWO first course - chicken salad second course - with potato gratin allow 40 mins	75
250G RUMP CAP GRAINGE SIGNATURE MB3+	44
250G SIRLOIN RIVERINA ANGUS	43
350G SCOTCH FILLET PASTURE FED PINNACLE	46
800G T-BONE GRAINGE SILVER	90

— CHOICE OF SAUCES —

béarnaise, red wine, mustards,
peppercorn

CHEFS TASTING

minimum 2 pp
for the whole table only

— \$65 pp —

SOURDOUGH
CARROT CRACKERS
RAW WHITE FISH
BBQ OCTOPUS
CRUMBED SWEETBREADS
BLUE EYE COD
350G SCOTCH FILLET
HOUSE SALAD + POTATO PURÉE
DESSERT select one from the menu

DESSERTS

BEETROOT CAKE crème fraîche ice-cream, carrot curd, walnuts	17
CHOCOLATE PAVÉ oranges, choc crackles, almond sorbet <i>GF</i>	17
VALRHONA DULCEY MOUSSE yoghurt caramel, blueberries, szechuan	18
CARAMELISED BRIOCHE roasted pineapple, coconut, miso caramel ice cream	17
LOCAL CHEESES grapes, lavosh, oat crackers	28