

OYSTERS

— *ASK FOR TODAY'S SELECTION* —
\$24 / \$42

freshly shucked with
mignonette & dark rye bread

BAR FARE

SOURDOUGH \$6
cultured butter, puffed grain

CARROT CRACKERS \$16
taramasalata, coriander

CHEESE BURGER \$26
wagyu beef, swiss cheese,
pickle, house ketchup, fries

ANTIPASTI FOR TWO \$34
salumi, mustard fruits, pickles,
olives, grilled bread

— *JAFFLES* —
\$20

GRUYERE DE COMTÉ
with fries & pickle

HAM & AGED
CLOTHBOUND CHEDDAR
with fries & pickle



SMALL PLATES

FIRE ROASTED PEPPERS \$19
goat's fetta, white anchovy,
marjoram, seeds GF

SEARED STEAK TARTARE \$21
beetroot, crisp potato,
fresh horseradish

CRUMBED
SWEETBREADS \$22
lemon, cauliflower, hazelnut,
brown butter

RAW WHITE FISH \$24
ruby grapefruit, avocado,
radish, green chilli

BBQ OCTOPUS \$26
chorizo, potato, cucumber,
wakame, saffron

LARGER PLATES

CELERIAC CUSTARD \$30
carrots, ginger, shimeji GF, V

PORK JOWL SCHNITZEL \$32
mustard, radish, mint,
burnt lemon

SQUID INK
MACCHERONI \$34
prawn, chilli, green olive,
tomato sugo

BLUE EYE COD \$39
radicchio, fennel cream,
sherry vinegar

WHOLE ROAST CHICKEN
FOR TWO \$75
first course – chicken salad
second course – with potato gratin
allow 40 mins

FROM THE GRILL

250G RUMP CAP \$44
GRAINGE SIGNATURE MB3+

250G SIRLOIN \$43
RIVERINA ANGUS

350G SCOTCH FILLET \$46
PASTURE FED PINNACLE

800G T-BONE \$90
GRAINGE SILVER

— *CHOICE OF SAUCES* —
béarnaise, red wine,
mustards, peppercorn

ON THE SIDE

HOUSE SALAD \$11
baby cos, pecorino, hazelnut
chardonnay dressing GF, V

POTATO PURÉE GF, V \$10

SHOESTRING FRIES \$9
roasted garlic mayo V

GLAZED CARROTS \$12
miso, sesame & maple GF, V

KALE \$11
chilli, garlic, lemon GF, V



CHEFS TASTING

— *WHOLE TABLE ONLY* —
MINIMUM 2 PP
\$65 PP

SOURDOUGH

CARROT CRACKERS

FIRE ROASTED PEPPERS

SEARED STEAK TARTARE

CRUMBED SWEETBREADS

SQUID INK MACCHERONI

250G RUMP CAP

SALAD + POTATO PURÉE

DESSERT
select one from the menu
or cheese selection *add \$5 pp*

DESSERTS

BEETROOT CAKE \$17
crème fraîche ice-cream,
carrot curd, walnuts

CHOCOLATE PAVÉ \$17
oranges, choc crackles,
almond sorbet GF

VALRHONA
DULCEY MOUSSE \$18
yoghurt caramel, blueberries,
szechuan

CARAMELISED BRIOCHE \$17
roasted pineapple, coconut,
miso caramel ice cream

LOCAL CHEESES \$28
grapes, lavosh, oat crackers

8% surcharge applies on a party of 8 or more.
1.5% surcharge applies on all credit cards.

ESQUIRE

DRINK + DINE