

## 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*  
\$75 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