

# Grange Hotel winter 2008

## t a s t e s

**chefs grazing platter** house made dips, olives, thai chicken dumplings, risotto balls, seafood, cured meats, marinated vegetables and served with a selection of breads

two person platter 25.90      extra bread 2.50

**dips plate** two house made dips with olives, dukkah and assorted breads 13.90

**garlic and parsley bread** on crusty italian ciabatta 5.90

**bruschetta** fresh tomato, basil and parmesan cheese served on ciabatta bread 7.90

## e n t r e e s

**soup of the day** with fresh bread 9.90

### s a o y s t e r s

*natural* ½ doz 13.90    1 doz 19.90

*kilpatrick* ½ doz 14.90    1 doz 20.90

**scallops (6)** pan-fried with eggplant puree and truffle oil 15.90

**seafood plate for two** fragrant black shell mussels, sa gulf king prawns, salt and pepper calamari, grilled scallops, blue swimmer crab and natural and kilpatrick oysters 39.90

## l i g h t m e a l s

**caesar salad** made the traditional way with cos lettuce, grilled bacon and poached egg 15.90

with marinated chicken 18.90    or    with salt and pepper calamari 18.90

**mediterranean lamb salad** marinated lamb back strap with sun dried tomato, olives, danish fetta, spanish onion and herb vinaigrette 17.90

**sea salt and szechuan pepper calamari** with iceberg salad and lime aioli    e 14.90    m 18.90

**caramelized shallot and goats curd tart** with balsamic reduction and pine nuts 15.90

**seafood pizza**, with prawns, scallops, calamari, smoked salmon, garlic and chilli 20.90

**smoked chicken pizza** butternut pumpkin, caramelized onion and bocconcini 18.90

**prosciutto pizza** with blue cheese, kalamata olives, red onion and rocket 18.90

## s i d e s

fries 4.90      winter vegetables 6.90      greek salad 7.90

rocket, pear and pecorino salad 6.90

## m a i n s

**pappardelle pasta** with prawns, chilli, spring onion, fresh coriander and ouzo cream 19.90

**rigatoni pasta with chicken**, bacon, danish fetta, baby spinach and sundried tomato pesto 18.90

**penne ragu** braised beef in a rich tomato sauce 17.90

**spring bay black mussels** steamed with chilli, kaffir lime and coconut milk 19.90

**crispy skinned atlantic salmon** with preserved lemon, smoked tomato salsa, kipfler potato and bok choy 23.90

**grange fish and chips** beer battered or grilled and served with garden salad and dipping sauces 18.90

**sa king george whiting** lightly beer battered or grilled, with salad, fries and dipping sauces POA

**australian crumbed prawns** served with fries, garden salad and dipping sauces 21.90

**rustic beef and mushroom pie** with mash potato 18.90

**chicken or porterhouse schnitzel** served with salad and fries 16.90    parmigiana 18.90

**chicken breast** filled with herbs and fetta on a pumpkin, spinach and pancetta risotto 23.90

**pork belly**, twice-cooked with wilted greens, jasmine rice and sticky plum sauce 20.90

**lamb shanks** slow roasted in an italian style stew with mash potato 23.90

**duck curry** in indian spices with raita, pappadum and jasmine rice 23.90

**300g msa rump steak** with roasted baby vegetables and salsa verde 23.90

**150g petite fillet steak** with baked field mushroom, goats curd, rocket, jus and mashed potato 23.90

no individual billing