

# THE EVENING MENU

## Starters

### GFA | WILD GARLIC MUSHROOMS 8.0

Perfectly sautéed wild mushrooms in a rich, creamy sauce, served warm on crusty bread & finished with parmesan cheese.

### GF | PORK BELLY BITES 7.0

Slow-roasted roasted pork belly tossed in a sticky, sesame, honey & soy glaze atop fresh peppery rocket.

### GF | V | HALLOUMI FRIES 7.0

Freshly cut golden slices of halloumi served with a sweet chilli drizzle.

### GFA | CHORIZO & GARLIC KING PRAWNS 8.0

Our king prawns infused in a chorizo, parsley & garlic creamy sauce, served with warm ciabatta & butter.

### GFA | VE | HOMEMADE SOUP OF THE DAY 8.0

Our freshly homemade chefs soup, crafted daily with seasonal ingredients, served with bread & plant based butter.

### PULLED PORK BAO BUNS 8.0

2 fluffy bao buns packed with rich pulled pork, served with BBQ sauce, balsamic drizzle & fresh chilli's.

## Mains

### THE GRAND ANGUS BURGER 19.0

Juicy 6 ounces of Angus beef grilled to perfection, topped with mozzarella, fresh salad, & signature chilli jam. Served on a toasted brioche bun with a side of beer-battered onion rings, fries, & our hand-made slaw.

### GFA | THE GRAND SIRLOIN STEAK 27.0

Our signature 8oz house steak, cooked your way & paired with a rich, hand-made peppercorn sauce, served alongside roasted vine tomatoes, beer battered onion rings & golden fries.

### BEER BATTERED COD & CHIPS 19.0

Crispy Golden, battered cod fillet, expertly fried & served with buttered garden peas, creamy hand-made tartare sauce, garnished with a fresh lemon wedge.

### THE CHICKEN BURGER STACK 17.0

Two succulent, buttermilk-marinated chicken breast fillets, fried to a golden crisp & generously smothered in warm nacho cheese sauce. Served on a toasted brioche bun with a side of beer-battered onion rings, fries & our hand-made slaw.

### GF | PAN-SEARED SALMON 19.0

A perfectly seared salmon fillet served atop buttery crushed potatoes with seasonal greens & A lemon & dill sauce.

### GF | ROASTED CHICKEN BREAST 18.0

Our thyme roasted chicken breast served with mash potato & seasonal greens in a creamy garlic & mushroom sauce

### VE | ROASTED MAPLE & ORANGE BUTTERNUT SQUASH 18.0

Our ¼ butternut squash infused with maple & orange served with baby potatoes, & seasonal greens.

### GF | 18 HOUR BRAISED BEEF CHEEK 18.0

A succulent beef cheek, slow-cooked in rich red wine & thyme, served with creamy truffle mashed potatoes & seasonal green.

### THE GRAND BURGER SHARING BOARD 45.0

Your choice of 2 house burgers, served with loaded fries, chicken wings, beer battered onion rings, hand-made coleslaw, buttered corn on the cob, nacho cheese sauce & smokey chipotle dipping gravy.

ANY ALLERGIES?  
PLEASE SCAN ME



PLEASE ASK YOUR SERVER FOR OUR SELECTION OF SIDES & HOMEMADE DESSERTS

PLEASE INFORM YOUR SERVER OF ANY ALLERGY REQUIREMENTS.

VE VEGAN | VEA VEGAN AVAILABLE | V VEGETARIAN | VA VEGETARIAN AVAILABLE | GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE