



THE GRANGE MOTHERS DAY MENU

ENTRÉE

Pumpkin and sundried tomato arancini balls
with aioli & fresh parmesan (v)

Petit pork belly with seared scallops, cauliflower puree,
green apple and radish slaw (gf)

Tempura zucchini flower stuffed with citrus and pine nut
ricotta with tomato compote (gf, v)

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MAIN

King George whiting battered, crumbed or grilled
with roasted duck fat chips & fresh garden salad (gf)

200g MSA eye fillet served with confit duck fat potatoes,
broccolini and red wine jus

Prawn and pork larb salad with iceberg lettuce, shredded
carrot, onion, fresh herbs and sprouts with a light soy
vinaigrette and roasted peanuts

Char-grilled chicken breast with roasted baby vegetables,
red grapeseed cream sauce and a potato and chive
croquette

Zucchini stuffed with butternut, sweet potato fresh herbs
tomato puree, dukkah and sticky balsamic (v)

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DESSERTS

Shared dessert tasting board with selections of sweets

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3 COURSE \$70

