



# Menus

# BELLISSIMO

## THE GRAND'S CLASSIC

### ITALIAN FEAST

2 COURSE - \$62

Antipasti / Secondi

3 COURSE - \$74

Antipasti / Secondi / Dolci

### CANAPÉS ON ARRIVAL

*Choose two - \$9.5*

Smoked duck breast bruschetta with mustard fruits, walnuts and artichoke

Suppli – porcini mushroom risotto balls with truffled mayonnaise

Beetroot cured salmon with pickled cucumber, sour cream and dark rye

Suckling pig croquettes with lentils and Dijon mustard

### FORMAGGI

*include a cheese course - \$12*

Chef's selection of Artisanal cheeses served with muscatels, lavosh, fruit bread and quince

### ANTIPASTI

*To share*

Antipasto of cured meats and pickled vegetables

The Grand signature house made potato gnocchi with brown butter and sage

Lightly floured fried calamari with chilli, mint and squid ink aioli

### SECONDI

*To share - choose two*

Roast corn fed chicken, braised leeks, pancetta and sal moriglio dressing

Spanish mackerel, baby carrot salad and tomato vinaigrette

Porcini mushroom risotto with grana padano

Roast porterhouse (served pink) with Jerusalem artichokes, roast garlic and red wine jus

### CONTORNI

*Chef's selection of two seasonal side dishes to match your mains*

### DOLCI

*Served individually - choose two*

Vanilla panna cotta with poached green apple and spiced crumb

Tiramisu

Panettone pudding with vanilla zabaglione

Caramelised white chocolate semifreddo strawberry compote and almond biscuit

# MAGNIFICO

## THE GRAND'S SIGNATURE ITALIAN FEAST

2 COURSE - \$70

Antipasti / Secondi

3 COURSE - \$82

Antipasti / Secondi / Dolci

4 COURSE - \$94

Antipasti / Pasta / Secondi / Dolci

### CANAPÉS ON ARRIVAL

Choose two - \$9.5

Smoked duck breast bruschetta with  
mustard fruits, walnuts and artichoke

Suppli – porcini mushroom risotto  
balls with truffled mayonnaise

Beetroot cured salmon with pickled  
cucumber, sour cream and dark rye

Suckling pig croquettes with lentils  
and Dijon mustard

### FORMAGGI

include a cheese course - \$12

Chef's selection of Artisanal cheeses  
served with muscatels, lavosh, fruit  
bread and quince

Ask us about  
our beverage  
packages

### ANTIPASTI

To share - choose three

Char-grilled calamari with anchovy, parsley and caper dressing

Premium antipasto of buffalo mozzarella, bresaola, culatello  
prosciutto, salami, pickled vegetables and hand rolled grissini

Char-grilled quail with baby leeks, corn and sea herbs

The Grand signature house made potato gnocchi with brown butter  
and sage

Baked mussels with a lemon, parsley and garlic crumb

### PASTA

Served individually - choose one

Guancia di Maiale Lasagna - pork cheek ragu

Caprese lasagna - buffalo mozzarella & basil

Porcini mushroom risotto with grana padano

Prawn risotto with basil emulsion

Truffle and prosecco risotto

Pumpkin, sage and stracciatella risotto

### SECONDI

To share - choose two

Roast ribeye (served pink) with marinated red capsicum, salsa verde  
and smoked bone marrow

The Grand's signature twice cooked duck, served with semolina  
gnocchi, and a sauce of orange and juniper berries

Roast saltbush lamb rump (served pink) with caponata and charred  
broccolini

Char-grilled swordfish, salmoriglio, fennel and herb salad

Porchetta with soft white polenta, braised fennel and gremolata

Roast baby chicken, globe artichokes, parsnip, thyme and roasting  
juice

### CONTORNI

Chef's selection of two seasonal sides dishes to match main selection

### DOLCI

Served individually - choose two

Passion fruit curd filled Italian doughnuts with a bitter passionfruit  
syrup & honeycomb

Caramelised white chocolate and pistachio semifreddo with almond  
biscuit and strawberry sorbet

Chocolate terrine, mint meringue, chocolate and fennel soil

Baked lemon tart with vanilla cream