

## the degustation menu\*

Simply the best way to experience fine dining at The Grand.

Head Chef Andrew Beddoes offers a beautifully balanced selection of six signature dishes showcasing superb seasonal produce.

Let Andrew take you on a tour of Italy.

A Grand 6 course Degustation Dinner - \$90

ASK YOUR WAITER TO SEE TODAY'S MENU

\*Not available Friday and Saturday nights



"The kitchen beats with an Italian heart"

## antipasti

Antipasto Selection of cured meats, pickled vegetables and buffalo mozzarella (2 people)	29
Carpaccio di Manzo Beef carpaccio with Parmigiano Reggiano, aged balsamic and rocket	19.5
Uova d'anatra, funghi e cavolfiore King Brown mushrooms with confit duck egg, chestnuts and cauliflower	19
Calamari alla griglia Char-grilled baby calamari with anchovy, parsley and caper dressing	20
Capesante con carciofi di gerusalemme, mela verde e tartufo Roast scallop, Jerusalem artichoke, green apple and truffle	24.5
Quaglia alla griglia Char-grilled quail, baby leeks, corn and sea herbs	21

## pasta e risotto

Gnocchi burro e salvi Gnocchi with brown butter and sage	e	19.5
Ravioli con barbabietola, gorgonzola e mela cotogna Beetroot ravioli, gorgonzola, quince and walnuts	e	20
Tortelli di zucca con amaretti e burro Pumpkin tortelli with amaretti and brown butter	e	21
Maltagliati di castagne con anatra Chestnut maltagliate, braised duck, taleggio cheese and griolle mushrooms	e m	24 36
Lasagna con guancia di maiale Pork cheek lasagne	e m	19 29.5
Pappardelle al ragù di coniglio Pappardelle with rabbit, Ligurian olive and orange ragu	e m	23 34
Risotto con funghi porcini e grana Padano Porcini mushroom risotto with grana Padano and parsley	e m	19.5 30
Risotto con inchiostro di calamari, gamberi e gremolata Squid ink risotto with Clarence River prawns and gremolata	e m	20 31

## secondi

Pesce del giorno Market fish, grilled baby cos, carrot salad and pickled mussels	MP
Anatra con gnocchi alla Romana Roast duck, semolina gnocchi, orange and juniper berry sauce	39
Agnello al forno con caponata e brocolini grigliati Roast lamb rump, crispy shoulder pastilla, caponata and grilled brocolini	38
Saltimbocca di vitello con bietola e pinoli Veal saltimbocca with prosciutto and sage, charred bitter leaves, mustard fruits and pine nuts	37
Filetto di manzo con funghi Char grilled 'Tasmanian Wilderness' eye fillet, with short rib croquette, bone marrow butter, wild mushrooms and cavolo nero	52

## contorni

Green beans, lemon, ricotta and mint	sides	9
Oven roasted garlic and rosemary potatoes		
Charred Brussels sprouts with chestnuts and sage		
Iceberg salad with truffle pecorino		
Fries		

## dolci

Affogato	with espresso	9
	with espresso with your choice of liquor we suggest Strega, Frangelico, or Tia Maria	15
Torta al limone e crema al mascarpone Lemon tart with mascarpone cream		16
Bombolini con frutto della passione Filled Italian doughnuts with passion fruit curd, mascarpone sorbet and honeycomb		16
Terrina di cioccolato Dark chocolate terrine, mint meringue, mint ice cream and chocolate crumb		17
Mela al forno Slow baked apple, calvados, rhubarb, hazelnut creme and green apple sorbet		17
Formaggi Cheeses, muscatels, fruit bread, quince, sliced apple and lavosh		20

*Vegetarian menu available on request*