



THE RANGE RESTAURANT

ENTREES

- BRUSCHETTA** 10
CHARGRILLED TURKISH BREAD TOPPED WITH HEIRLOOM GRAPE TOMATOES, RED ONION, CONFIT GARLIC, PARSLEY, BASIL, HERBED SEA SALT FLAKES, FINISHED WITH FRESH BOCCONCINI, TRUFFLE OLIVE OIL & RED WINE REDUCTION
GLUTEN FREE BREAD AVAILABLE \$2
- ZUCCHINI & CORN FRITTERS** 15
HOUSE MADE FRITTERS FILLED WITH SHREDDED ZUCCHINI, CORN RELISH, RED ONION IN A DILL BATTER, SERVED WITH GOATS CURD & CHILLI JAM DIPPING SAUCE
- ARANCINI** 15
HOUSE MADE PORCINI MUSHROOM & THYME ARBORIO RICE BALLS FILLED WITH BOCCONCINI SERVED ON A BED OF NAPOLI SAUCE & BABY SPINACH FINISHED WITH FRESH BASIL & FRESH GRATED PARMESAN
- POTATO & BLUE CHEESE CROQUETTE** 15
HOUSE MADE CROQUETTES WITH A CREAMY POTATO, BLUE VEIN, & SPRING ONION FILLING, CRUMBED IN PANKO, ON A BED OF BABY SPINACH & STICKY CARAMELIZED RED WINE ONIONS
- LAMB KOFTA** 17
HOUSEMADE AROMATIC LAMB KOFTA & TZATZIKI ON A BED OF BABY SPINACH AND DUKKAH
- DUCK CIGARS** 17
OVEN BAKED HOUSE MADE FILO ROLLS FILLED WITH SLOW COOKED & SHREDDED CONFIT DUCK, ROASTED PISTACHIO, THYME, ROLLED IN CRISPY FILO PASTRY, SERVED WITH CHILLI JAM DIPPING SAUCE
- SCALLOPS** 20
PAN SEARED SCALLOPS WITH CAULIFLOWER PUREE, CRACKLING & PISTACHIO CRUMBLE & A RED ONION SALAD
- PORK BELLY** 20
SLOW COOKED CRISPY SKIN PORK BELLY, GLAZED IN A RED WINE VINEGAR REDUCTION, SERVED WITH SAUTEED ZUCCHINI, CARROT, RED ONION & CRACKLING CRUMBLE



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SALADS

CAESAR SALAD	20
BABY COS LETTUCE, MAPLE BACON, FRESH GRATED PARMESAN, CROSTINIS, & CAESAR DRESSING OPTIONAL: POACHED EGG & ANCHOVIES OPTIONAL: ADD CHICKEN \$4	
BEETROOT & GOATS CURD SALAD	22
ROSEMARY ROASTED HEIRLOOM BEETROOT, CARROT, PARSNIP, GOATS CURD, CARAMELISED ONION, MIXED LETTUCE, ROASTED PISTACHIO & A HONEY MUSTARD VINAIGRETTE	
PRAWN COCKTAIL SALAD	24
MARINATED CHARGRILLED PRAWN CUTLETS, GRAPE TOMATOES, LEMON ZEST, PARSLEY, COS LETTUCE, DILL, RADISH & A HOUSE MADE COCKTAIL SAUCE	
PORK BELLY SALAD	26
SLOW COOKED CRISPY SKIN PORK BELLY WITH SHREDDED APPLE, CARAMELISED RED ONION, PARSLEY, FENNEL, RADISH, CELERY, MIXED LEAF SALAD WITH A HONEY MUSTARD VINAIGRETTE	
LAMB RUMP SALAD	28
CHARGRILLED CONFIT GARLIC MARINATED LAMB RUMP, SEMI DRIED TOMATO, ROAST CAPSICUM, FRESH BASIL, CAPERS, RED ONION, BABY SPINACH, MIXED LETTUCE, TOPPED WITH GOATS CURD & RED WINE VINEGAR REDUCTION	



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BURGERS

'THE GREENS' VEGETARIAN BURGER 18

HOUSE MADE FROM PORCINI MUSHROOMS, MIXED QUINOA, CHIVES, GARLIC, ONION, SMOKED PAPRIKA & SRIRACHA PATTY WITH AIOLI & BABY COS LETTUCE, TOMATO RELISH, RED ONION & ROASTED PORTABELLO MUSHROOMS, SERVED WITH WAFFLE FRIES & AIOLI

'THE RANGE' BEEF BURGER 20

CHARGRILLED HOUSE MADE BEEF PATTY, MAPLE BACON, AMERICAN CHEDDAR CHEESE, RED ONION, TOMATO RELISH & LETTUCE, SERVED WITH WAFFLE FRIES & AIOLI

'CADDIES CHICKEN' CAESAR BURGER 22

CHARGRILLED CHICKEN BREAST, MAPLE BACON, FRESH GRATED PARMESAN CHEESE, BABY COS LETTUCE, CAESAR DRESSING & CROSTINIS, SERVED WITH WAFFLE FRIES & AIOLI

'SUPERINTENDENT' PORK BELLY BURGER 24

STICKY SLOW BRAISED PORK BELLY, SHREDDED CARROT, PICKLED RED ONION, FRESH PARSLEY, BABY COS LETTUCE, & MAYO, SERVED WITH WAFFLE FRIES & AIOLI



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SCHNITZELS

EGGPLANT PARMY

20

SLICES OF EGGPLANT FRESHLY CRUMBED TO ORDER IN OUR HOUSE MADE PANKO, PARMESAN & HERB CRUMB TOPPED WITH NAPOLI SAUCE & BOCCONCINI SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD & CHIPS

CHICKEN BREAST SCHNITZEL

24

FRESHLY CRUMBED TO ORDER IN OUR HOUSE MADE PANKO, PARMESAN & HERB CRUMB, SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD, CHIPS & YOUR CHOICE OF GRAVY
PLAIN, 3 PEPPERCORN, DIANE, CREAMY TRUFFLED SWISS BROWN MUSHROOM

BEEF PORTERHOUSE SCHNITZEL

26

FRESHLY CRUMBED TO ORDER IN OUR HOUSE MADE PANKO, PARMESAN & HERB CRUMB, SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD, CHIPS & YOUR CHOICE OF GRAVY
PLAIN, 3 PEPPERCORN, DIANE, CREAMY TRUFFLED SWISS BROWN MUSHROOM

TOPPINGS

PARMY - NAPOLITANA SAUCE & PROVOLONE CHEESE

HAWAIIAN - NAPOLITANA SAUCE, PROVOLONE CHEESE, BACON, PINEAPPLE

\$2

AUSSIE - NAPOLITANA SAUCE, PROVOLONE CHEESE, BACON, EGG

\$3



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SEAFOOD

BATTERED FISH & CHIPS 16

CRISPY BATTERED FLATHEAD SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD, CHIPS & HOUSE MADE TARTARE

SEA SALT & 3 PEPPER SQUID 20

SEA SALT & MIXED PEPPERCORN FLOURED SQUID, SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD, CHIPS & HOUSE MADE TARTARE

COCONUT PRAWNS 22

COCONUT PRAWNS SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD, CHIPS & SWEET CHILLI AIOLI

LEMON PEPPER PRAWNS 24

LEMON & HERB PEPPER FLOURED PRAWN CUTLETS WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD, CHIPS & HOUSE MADE TARTARE

SALMON 28

PAN FRIED CRISPY SKIN SALMON FILLET, WITH SAUTEED ZUCCHINI, GRAPE TOMATO, PARSLEY, RED ONION, CONFIT GARLIC FINISHED WITH A WHITE WINE BUTTER SAUCE & FRESH LEMON



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P A S T A

ALLA PANNA PENNE 18

BACON, SWISS BROWN MUSHROOMS, RED ONION, PARSLEY, GARLIC, BACON, BABY SPINACH IN A WHITE WINE CREAM SAUCE & GRATED FRESH PARMESAN

PUTTANESCA LINGUINI 20

HEIRLOOM GRAPE TOMATO, OLIVE OIL, CHILLI, GARLIC, RED ONION, KALAMATA OLIVES, CAPERS, PARSLEY, BASIL & GRATED FRESH PARMESAN

BEEF LASAGNE 22

HOUSE MADE BEEF LASAGNE WITH LAYERS OF BOLOGNAISE, CHEESY BECHAMEL, PASTA, & GRATED FRESH PARMESAN, SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD

PRAWN LINGUINI 26

PRAWN CUTLETS, GARLIC, RED ONION, DILL, BABY SPINACH IN A ROSE SAUCE WITH GRATED FRESH PARMESAN & LEMON
OPTIONAL: ADD CHILLI



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CHARGRILL

200G PORTERHOUSE

25

CHARGRILLED TO YOUR LIKING & SERVED WITH CRACKED POTATOES, ROASTED HEIRLOOM ROOT VEGETABLES, BROCCOLINI, CONFIT GARLIC, ROSEMARY & YOUR CHOICE OF SAUCE.

PLAIN, 3 PEPPERCORN, DIANE, CREAMY TRUFFLED SWISS BROWN MUSHROOM

300G RUMP

27

CHARGRILLED TO YOUR LIKING & SERVED WITH CRACKED POTATOES, ROASTED HEIRLOOM ROOT VEGETABLES, BROCCOLINI, CONFIT GARLIC, ROSEMARY & YOUR CHOICE OF SAUCE.

PLAIN, 3 PEPPERCORN, DIANE, CREAMY TRUFFLED SWISS BROWN MUSHROOM

200G EYE FILLET

30

CHARGRILLED TO YOUR LIKING & SERVED WITH CRACKED POTATOES, ROASTED HEIRLOOM ROOT VEGETABLES, BROCCOLINI, CONFIT GARLIC, ROSEMARY & YOUR CHOICE OF SAUCE.

PLAIN, 3 PEPPERCORN, DIANE, CREAMY TRUFFLED SWISS BROWN MUSHROOM

300G SCOTCH

32

CHARGRILLED TO YOUR LIKING & SERVED WITH CRACKED POTATOES, ROASTED HEIRLOOM ROOT VEGETABLES, BROCCOLINI, CONFIT GARLIC, ROSEMARY & YOUR CHOICE OF SAUCE.

PLAIN, 3 PEPPERCORN, DIANE, CREAMY TRUFFLED SWISS BROWN MUSHROOM



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CLASSICS

SPICY THAI GREEN CHICKEN CURRY 22

HOUSE MADE CHICKEN CURRY WITH CORIANDER, THAI BASIL, VIETNAMESE MINT, LEMONGRASS, GREEN CHILLI, LIME LEAF, RED ONION, GARLIC, GINGER IN A COCONUT CREAM SAUCE SERVED WITH BROCCOLINI, BASMATI PILAF, CHARGRILLED BREAD & FRESH CHILLI

*GLUTEN FREE BREAD AVAILABLE

CHICKEN & MUSHROOM FILO PARCEL 24

CHICKEN, SWISS BROWN MUSHROOM, ONION, GARLIC & ROSEMARY IN A CREAMY SAUCE WRAPPED IN CRISP FILO PASTRY & SERVED WITH PICKLED RED ONION, GRAPE TOMATO, CARROT & MIXED LEAF SALAD

LAMB SHANK 24

SLOW COOKED LAMB SHANK IN RICH TOMATO SAUCE, SERVED ON CREAMY MASHED POTATO & BABY SPINACH

BEEF PIE 25

SLOW COOKED BEEF, RED WINE, ONION, CONFIT GARLIC, THYME, IN A DEMI GLAZE SAUCE TOPPED WITH GRATINATED MASHED POTATO & CRISPY PASTRY LID WITH ROASTED ROOT VEGETABLES

CONFIT DUCK 28

SLOW COOKED CONFIT DUCK LEG, WITH HOUSE MADE DUCK SAUSAGE, CAULIFLOWER PUREE, ROASTED BEETROOT, SAUTEED ZUCCHINI & CHARRED GRILLED ORANGE