

# The Grange

## Entrée

Crab Ravioli with Scampi, Semi dry Tomato Salsa, Verjuice Butter + Fennel Foam	19/35
Carpaccio of Salmon + Swordfish, Champagne Vinaigrette, Baby Beetroot Salad	18
Fresh Shucked Oysters with Vinaigrettes	15/25
Smoked Duck Salad, Balsamic Figs + Nectarine Salsa	18
Tian of Avocado, Mango + Roma Tomato with Fennel Salad	16

## Main

Crisp Skin Ocean Trout, Vegetable Fettuccini, Grapefruit Hollandaise + Watercress Salad	31
Seared Scallops, Brazed Fennel, Lemon Lime Reduction, Lotus Root + Asparagus Salad	30
Soft Shell Crab, Avocado Ice-Cream, Marinated Vegetable Tower + Red Capsicum Reduction	27
Homemade Pumpkin + Spinach Cannelloni, Spicy Cherry Tomato + Basil Salsa	22
Kangaroo Fillet, Baby Leek, Apple White Balsamic Reduction, Beetroot Sorbet + Goffret Potatoes	25
Beef Fillet, Baby Spinach, Roast Baby Carrot, Pont Neuf Potato + Forester Mushroom Jus	30

## Dessert

Cheese Platter- Gorgonzola, Cloth Bound Cheddar + Gippsland Brie	16
Macerated Summer Fruits, Brandy Sabayon + Blueberry Sorbet	14
Warm Runny Chocolate Pudding, Fresh Strawberries + Sweetened Natural Yoghurt	14
White Chocolate Parfait + Mint Pesto	12

## Sides

Rocket + Parmesan Salad with Truffle Vinaigrette	7
Pont Neuf Potato with Rosemary Salt	
Broccolini with Pine Nut Butter	