

## STARTERS

<b>Garlic Bread</b> (2 pieces)	5
<b>Garlic Pizza Bread</b> (9" base)	13
<b>Bowl of Chips</b>	12
<b>Bowl of Wedges</b>	13
<b>Sweet Potato Fries</b>	14
<b>Bruschetta Romano</b> (2 pieces) Toasted wood oven bread, topped with fresh tomato, basil pesto and bocconcini.	15
<b>Bruschetta Grange</b> (2 pieces) Toasted wood oven bread, topped with fresh tomato, salami, olives, sundried tomatoes, basil pesto and bocconcini.	17
<b>Cheese Platter</b> Assorted cheeses and condiments served with water crackers and grissini sticks. Serves 2-3.	28
<b>Oysters Natural*</b>	½ doz 18 doz 27
<b>Oysters Kilpatrick*</b>	½ doz 22 doz 33

## SALADS

<b>Warm Chicken Salad*</b> Grilled chicken breast, served on a salad of mixed lettuce, spanish onion, tomato, cucumber, roasted capsicum and avocado, finished with a balsamic vinegar and honey mustard dressing.	24.9
<b>Salt &amp; Pepper Squid Salad</b> Salt and pepper squid, served on a bed of assorted greens and topped with a balsamic vinegar and olive oil dressing.	24.9
<b>Caesar Salad</b> <b>+ Chicken</b> Lettuce tossed with bacon, anchovies, shaved parmesan, croutons and topped with a poached egg.	20.9 5.0
<b>Lamb Salad</b> Marinated grilled lamb, served with rocket lettuce, feta, red onion, sweet potato and roast capsicum, dressed with balsamic vinegar.	26.9
<b>Prawn &amp; Mango Salad</b> Marinated lemon chilli prawns, served on a bed of mesculin lettuce, mango, tomato, and onion with a mayonnaise dressing	26.9
<b>Yiros Salad</b> Marinated lamb served on a salad mix of lettuce, cucumber, spanish onion, tomatoes and crispy pitta bread finished with tzatziki sauce.	23.9

## FOCACCIAS

<b>Hawaiian</b> Leg ham, cheese and pineapple.	16
<b>Roast Chicken</b> Roasted chicken, lettuce, avocado, cheese and mayonnaise.	18
<b>Vegetarian</b> Roasted eggplant, mushroom, lettuce, bocconcini, roasted capsicum, sundried tomatoes, olives and basil pesto.	18

## PIZZAS\*

	9" Sm	12" Lge
<b>Pepperoni</b> Cheese and pepperoni.	15	21
<b>Ham &amp; Pineapple</b> Cheese, leg ham & pineapple.	16	22
<b>Margarita</b> Cheese, fresh tomato, basil pesto, bocconcini and herbs.	16	22
<b>Meatlovers</b> Cheese, leg ham, pepperoni, chicken, bocconcini and bbq sauce.	17	23
<b>Grange Special</b> Cheese, leg ham, pepperoni, mushroom, capsicum, olives & anchovies.	17	23
<b>Supreme</b> Cheese, leg ham, pepperoni, mushrooms, capsicum, onion, olives & prawns.	18	24
<b>Lamb &amp; Rocket</b> Cheese, lamb, onion, mushroom, rocket, and capsicum topped with tzatziki dressing	18	24
<b>Peppa The Pig</b> Cheese, Smoked bacon, pulled pork, bell peppers, red onion, cracked black pepper and BBQ sauce.	19	25
<b>Gourmet Vegetarian</b> Cheese, mushrooms, olives, avocado, roasted capsicum, eggplant, onion & sundried tomatoes.	19	25
<b>Gourmet Chicken</b> Cheese, chicken, roasted capsicum, avocado, bocconcini, sundried tomatoes & bbq sauce.	19	25
<b>Gourmet Seafood</b> Cheese, prawns, squid, mussels, anchovies & sundried tomatoes.	20	26
<b>Calzone Rustico</b> Pastry filled with cheese, leg ham, salami, mushrooms, roasted capsicum, olives and topped with bolognese sauce.	23	

\* GLUTEN FREE PIZZA BASES AVAILABLE IN SMALL SIZE ONLY \$6 EXTRA

## PASTA & RISOTTO

PENNE, SPAGHETTI, LINGUINE, RISOTTO\*

(DEDUCT \$2 FOR ENTRÉE SIZE)

<b>Bolognese</b> Italian style tomato and meat sauce.	19.9
<b>Vegetarian</b> Local and fresh vegetables tossed in a garlic, fresh basil and napolitana sauce.	20.9
<b>Carbonara</b> Bacon, onion, mushroom, egg, cracked black pepper in a cream sauce.	22.9
<b>Gamberi</b> Prawns, chorizo sausage, chilli, garlic, spanish onion and fresh basil in a rosé sauce.	23.9
<b>Con Pollo</b> Chicken, pumpkin, sundried tomato, capsicum, spinach, red onion, garlic, in a creamy Parmesan sauce.	24.9
<b>Con Granchio</b> Blue swimmer crab meat, cherry tomatoes, broccolini and Spanish onion in a chilli cream sauce.	27.9
<b>Marinara</b> An assortment of fresh seafood, garlic, white wine and fresh tomato in a napolitana sauce.	28.9

## MAINS

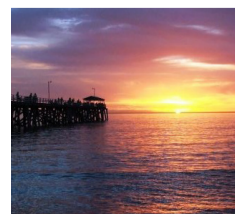
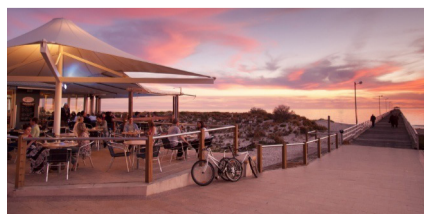
<b>350g Rib Eye Steak</b> flame grilled to your liking, served with chips & salad & your choice of (mushroom, pepper or diane sauce)	35.9
<b>350g Rib Eye Surf &amp; Turf Steak</b> flame grilled to your liking, served with chips & salad, topped with a prawn and squid garlic cream sauce	37.9
<b>Lamb Burger</b> Homemade lamb patty, cheese, lettuce, cucumber, caramalised onion, mint yoghurt in a brioche bun . Served with fries.	22.9
<b>Chicken Burger</b> Grilled chicken breast fillets, cheese, lettuce, spanish onion, cucumber and chipotle mayonnaise in a brioche bun. Served with fries.	22.9
<b>Veal Parmigiana</b> Crumbed veal, topped with melted cheese & napolitana sauce. Served with chips & salad.	23.9
<b>Chicken Parmigiana</b> Crumbed chicken breast topped with melted cheese and napolitana sauce. Served with chips and salad.	23.9
<b>Lamb Cutlets</b> Flame grilled lamb cutlets served on roasted sweet potato mash, topped with a rosemary and port wine jus.	28.9

## SEAFOOD

<b>Fish and Chips</b> Beer battered garfish, served with chips, salad and tartare sauce.	22.9
<b>Calamari Fritti</b> Lightly crumbed calamari, served with chips, salad and tartare sauce.	23.9
<b>Garlic Prawns*</b> Prawns sautéed in butter, garlic and cream sauce, served with rice and salad.	24.9
<b>Atlantic Salmon*</b> Pan fried salmon, served on a bed of baby spinach, roasted pumpkin and Spanish onion, topped with hollandaise sauce.	24.9
<b>Barramundi Dukkah*</b> Dukkah encrusted barramundi, grilled & served on mash potato, topped with a salad of rocket, onion, sundried tomato & finished with moroccan sauce.	26.9
<b>Fritto Misto</b> Assortment of crumbed prawns, calamari & battered fish served with chips, salad & tartare sauce.	26.9

## KIDS MENU

<b>Penne Bolognese</b>	12
<b>Nuggets and Chips</b>	12
<b>Cheeseburger and Chips</b>	12



PLEASE QUOTE TABLE NUMBER WHEN ORDERING AT THE COUNTER. SORRY, WE DO NOT PROVIDE DOGGY BAGS FOR LEFTOVERS.

## HOT BEVERAGES

<b>Bubbacino</b>	<b>0.9</b>
<b>Short Black</b>	<b>3.0</b>
<b>Macchiato</b>	<b>3.6</b>
<b>Doppio</b> (Double Espresso)	<b>4.0</b>
<b>Cappuccino</b>	<b>4.0</b>
<b>Cafe Latte</b>	<b>4.0</b>
<b>Flat White</b>	<b>4.0</b>
<b>Long Black</b>	<b>4.0</b>
<b>Assorted Teas</b>	<b>3.5</b>

Earl Grey, English Breakfast, Green, Peppermint, Lemongrass & Ginger, Camomile

<b>Hot Chocolate</b>	<b>4.0</b>
<b>White Hot Chocolate</b>	<b>4.0</b>
<b>Mocha</b>	<b>4.5</b>
<b>Chai Latte</b>	<b>4.5</b>
<b>Organic Latte</b>	<b>4.5</b>
Turmeric, Matcha, Beetroot	
<b>Affogato</b>	<b>6.0</b>
<b>Vienna Coffee</b>	<b>5.0</b>
<b>Vienna Chocolate</b>	<b>5.0</b>

## EXTRAS

<b>Extra shot</b>	<b>0.9</b>	<b>Coffee Syrups</b>	<b>0.9</b>
<b>Soy Milk</b>	<b>0.9</b>	Vanilla, Hazelnut, Caramel	
<b>Lactose Free Milk</b>	<b>0.9</b>	<b>Ice Cream</b>	<b>1.2</b>
<b>Almond Milk</b>	<b>0.9</b>	<b>Whipped Cream</b>	<b>0.9</b>
<b>Decaf</b>	<b>0.9</b>	<b>Mug</b>	<b>1.0</b>

## COLD BEVERAGES

<b>Iced Coffee</b>	<b>7.0</b>
<b>Iced Chocolate</b>	<b>7.0</b>
<b>Iced Mocha</b>	<b>7.0</b>
<b>Milkshakes</b>	<b>7.0</b>

Chocolate, Strawberry, Vanilla, Banana

<b>Spiders</b>	<b>7.0</b>
Coke, Raspberry or Lemonade	
<b>Kombucha</b>	<b>6.0</b>
Strawberry, Passionfruit or Ginger	

<b>Ginger Beer</b>	<b>5.0</b>
<b>Lemon Lime &amp; Bitters</b>	<b>5.0</b>
<b>Iced Teas</b>	<b>5.0</b>
Lemon, Peach	

<b>Coconut Water</b> 330ml	<b>4.5</b>
<b>Chinotto</b>	<b>5.0</b>
<b>Limonata</b>	<b>5.0</b>
<b>Aranciata Rossa</b>	<b>5.0</b>
<b>Bottled Still Water</b> 600ml	<b>4.0</b>
<b>San Pellegrino Sparkling Water</b> 250ml	<b>4.5</b>
<b>San Pellegrino Sparkling Water</b> 750ml	<b>9.0</b>

## JUICES

### FRESHLY PRESSED BESA JUICES

<b>Orange</b>	<b>6.5</b>
<b>Cloudy Apple</b>	<b>6.5</b>
<b>Pineapple</b>	<b>6.5</b>
<b>Banana, Carrot &amp; Strawberry</b>	<b>6.5</b>
<b>Pear, Apple, Lemon, Cucumber &amp; Spinach</b>	<b>6.5</b>

## BEERS

<b>Cascade Light</b>	<b>9.0</b>
<b>Hahn Super Dry</b>	<b>9.0</b>
<b>Furphy Ale</b>	<b>9.0</b>
<b>Coopers Pale Ale</b>	<b>9.0</b>
<b>Crown Lager</b>	<b>9.0</b>
<b>James Squire Golden Ale</b>	<b>10.0</b>
<b>Peroni Italy</b>	<b>10.0</b>
<b>Corona Mexico</b>	<b>10.0</b>
<b>Heineken Holland</b>	<b>10.0</b>
<b>F-Yeah</b> (Craft American Ale)	<b>11.0</b>
<b>Kol Schisel</b> (Craft German Ale)	<b>11.0</b>

## CIDERS & R.T.D

<b>Somersby Cider</b>	<b>11.0</b>
Apple, Pear, Watermelon	
<b>Vodka Cruiser</b>	<b>11.0</b>
Pineapple, Raspberry	
<b>Midori Illusion</b>	<b>11.0</b>

## SPARKLING

<b>Morgan's Bay Sparkling Cuvée</b>	<b>8</b>	<b>35</b>
South Eastern Australia		
Soft and flavoursome with citrus aromas and a refreshing crisp finish.		
<b>Squealing Pig Sparkling Rosé</b>	<b>9</b>	<b>38</b>
South Eastern Australia		
Brimming with aromas of red berry, finishing with a fresh and vibrant acidity.		
<b>Seppelt Salinger NV Select Cuvée</b>		<b>43</b>
Multi Regional Blend		
Complex and elegant with nutty, yeasty notes. The finish is elegant and long.		

## WHITE WINES

<b>Juliet Moscato</b>	<b>8</b>	<b>12</b>	<b>35</b>
South Eastern Australia			
Deliciously delicate and refreshing, Juliet Moscato is a sweet, yet crisp wine.			
<b>Penfolds Koonunga Hill Autumn Riesling</b>	<b>8</b>	<b>12</b>	<b>35</b>
South Australia			
Delicate spice and blossom notes entice the nose, the palate showing well defined citrus characters.			
<b>Cape Schanck by T'Gallant Pinot Grigio</b>	<b>8</b>	<b>12</b>	<b>35</b>
Mornington Peninsula, VIC			

Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

<b>Little Berry Sauvignon Blanc</b>	<b>8</b>	<b>12</b>	<b>35</b>
Adelaide Hills, SA			
This Adelaide Hills Sauvignon Blanc is mouth-watering with gooseberry and lychee flavours and fresh, zesty highlights.			

<b>Squealing Pig Sauvignon Blanc</b>	<b>9</b>	<b>13</b>	<b>38</b>
Marlborough, NZ			
Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.			

<b>Secret Stone Chardonnay</b>	<b>9</b>	<b>13</b>	<b>38</b>
Marlborough, NZ			
Citrus fruits with a hint of creamy richness. Palate is medium bodied with crisp finish.			

<b>Hazelgrove Fiano</b>	<b>9</b>	<b>13</b>	<b>38</b>
McLaren Vale, SA			
Bright and lifted aromas of lemon zest, white florals and sea spray.			

## ROSÉ

<b>Devil's Lair Honeybomb Rosé</b>	<b>8</b>	<b>12</b>	<b>35</b>
Western Australia			
Wild strawberries and crabapple flavours marry perfectly with the leafy crunch of the Cabernet grapes.			

<b>Hustle &amp; Vine Rosé</b>	<b>9</b>	<b>13</b>	<b>38</b>
Clare Valley, SA			
Bright and lifted aromas of lemon zest, white florals and hints of sea spray			

## RED WINES

<b>Serafino "Black Label" Merlot</b>	<b>8</b>	<b>12</b>	<b>35</b>
McLaren Vale, SA			
The palate is rich and velvety, showing mulberry spice, blackberry and plum flavours.			

<b>Annie's Lane Cabernet Merlot</b>	<b>8</b>	<b>12</b>	<b>35</b>
Clare Valley, SA			
A soft generous wine with dark berries.			

<b>Fickle Mistress Pinot Noir</b>	<b>9</b>	<b>13</b>	<b>38</b>
Marlborough, NZ			
This wine is beautifully textural with a balanced and elegant finish.			

<b>Little Berry Shiraz</b>	<b>8</b>	<b>12</b>	<b>35</b>
McLaren Vale, SA			
A wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great easy drinking wine.			

<b>Pepperjack Shiraz</b>	<b>10</b>	<b>15</b>	<b>45</b>
Barossa Valley, SA			
Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.			

<b>Wynns Coonawarra Estate The Gables Cabernet Sauvignon</b>	<b>9</b>	<b>13</b>	<b>38</b>
Coonawarra, SA			
Lingering maraschino cherry and liquorice mesh with subtle cedary oak.			

<b>Penfolds Bin 28 Kalimna Shiraz</b>			<b>68</b>
South Australia			
Intense fruit definition, dark berries and abundant aromatics - a hallmark of warmer climate Shiraz.			

No separate tabs. Corkage \$15

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS