

SHARE

MARINATED OLIVES* CITRUS CURED OCEAN TROUT DILL AND CAPER AIOLI DUCK LIVER & ARMAGNAC PARFAIT CHARCUTERIE PLATE TERRINE RILLETTES PARFAIT SALT & PEPPER BABY CALAMARI CHILLI JAM SHOE STRING FRIES GARLIC AND HERB BAGUETTE BEETROOT SALAD* GOATS CHEESE PISTACHIOS EXTRA BREAD	8 16 14 22 16 7 5.5 17 3.5	
Mains		
GRAND'S REUBEN	14	
HOUSE CURED BRISKET, CABBAGE REMOULADE, SWISS CHEESE, RYE		
PULLED PORK BURGER	18	
HOUSE MADE SLAW, SPICY BBQ SAUCE		
THE NASH BURGER	20	
CARAMELISED ONIONS, TOMATO CHUTNEY, CHEDDAR, FRI		
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TORTELLINI OF QLD SPANNER CRAB	26	
BISQUE, HEIRLOOM, TOMATOES		
PAN ROASTED PINK SNAPPER*	28	
SPRING VEGETABLES, PICKLED ONION		
CHAR GRILLED MIRROOL CREEK LAMB LEG*	26	
POTATO & OLIVE SALAD, TZATZIKI	20	
ORECCHIETTE	22	
BOCCONCINI, OLIVES, CAPERS, CHILLI OIL		

*GLUTEN FREE

NOT ALL INGREDIENTS ARE LISTED; PLEASE MAKE STAFF AWARE OF ANY ALLERGIES.

SALADS

CURED OCEAN TROUT	18
SALAD, BUCKWHEAT + YUZU DRESSING	
GRILLED CHICKEN TENDERLOIN	18
CHARRED KALE QUINOA W CHAMPAGNE VINAIGRETTE	
SEARED TUNA NICOISE SALAD	24
QUAIL EGGS, OLIVE TAPENADE, WHITE ANCHOVY, BABY PO	отато,
HEIRLOOM TOMATOES W GREEN BEANS	

THE GRILL

250G BINDAREE TRINITY PASTURE-FED SCOTCH FILLET	27
400g Cape Byron Angus T-Bone	29

CHOICE OF | CHIPS | SALAD
SAUCE | MUSHROOM | PEPPERCORN | BEARNAISE

SIDES

SMASHED POTATOES
HORSE RADISH BUTTER | PICKLED ESCHALOT

STEAMED SEASONAL GREENS

MIXED SALAD

KIDS \$10 FISH AND CHIPS

TOMATO AND BASIL PASTA

MINI STEAK AND CHIPS

DESERT \$15

Bombe Alaska* | Caramelised Hazelnuts

FLOURLESS DARK CHOCOLATE CAKE* | PEANUT PRALINE

CHEESE PLATE \$25*
SELECTION OF THREE CHEESE & ACCOMPANIMENTS
BLUE | SOFT | HARD