

MENU

STARTERS

Garlic Bread (2 Pieces)			4
Garlic Pizza Bread (9 Inch Base)			8
Bowl of Chips			8
Bowl of Wedges			9
Trio of Dips			14
Bruschetta Romana - 2 pieces of toasted wood oven bread, topped with fresh tomato, basil pesto and bocconcini.			9
Bruschetta Grange - 2 pieces of toasted wood oven bread, topped with fresh tomato, salami, olives, sundried tomatoes, basil pesto and bocconcini.			10
Oysters Natural	1/2 doz	13	doz 19
Oysters Kilpatrick	1/2 doz	15	doz 23
Tapas Plate - assorted mezes, serves 2-3 people.			55

FOCCACIA

Hawaiian - leg ham, cheese and pineapple.			12
Roast Chicken - roasted chicken, lettuce, avocado, cheese and mayonnaise.			13
Vegetarian - roasted eggplant, mushrooms, lettuce, bocconcini, roasted capsicum, sundried tomatoes, olives and basil pesto.			13

SALADS

Warm Chicken Salad - grilled chicken breast served with roasted capsicum, cucumber, tomato, avocado, spanish onion and assorted greens, topped with a dijon and balsamic dressing.			19.9
Salt and Pepper Squid Salad - salt and pepper squid served on a bed of assorted greens and topped with a balsamic and olive oil dressing.			19.9
Caesar Salad - cos lettuce tossed with bacon, anchovies, shaved parmesan, croutons and topped with a poached egg.			17.9
Greek Salad - cos lettuce tossed with tomato, olives, cucumber, fetta cheese and spanish onion.			13.9

CALZONE

Rustico - pastry filled with cheese, leg ham, salami, mushrooms, roasted capsicum, olives, and topped with bolognese sauce.			19.9
Vegetarian - pastry filled with cheese, mushrooms, onion, olives, roasted capsicum, pineapple and topped with napolitana sauce.			19.9

PIZZA

	Sm (9")	Lge (12")
Pepperoni - cheese and pepperoni.	12	18
Ham and Pineapple - cheese, leg ham and pineapple.	13	19
Margarita - cheese, tomato, basil pesto, bocconcini and herbs.	13	19
Meatlovers - cheese, leg ham, pepperoni, chicken and bocconcini.	14	20
Grange Special - cheese, leg ham, pepperoni, mushrooms, capsicum, olives and anchovies.	14	20
Supreme - cheese, leg ham, pepperoni, mushrooms, capsicum, onion, olives and prawns.	14	20
Gourmet Vegetarian - cheese, mushrooms, olives, avocado, roasted capsicum, eggplant, onion and sundried tomatoes.	15	21
Gourmet Chicken - cheese, chicken, roasted capsicum, avocado, bocconcini, sundried tomatoes and bbq sauce.	16	21
Gourmet Seafood - cheese, prawns, squid, mussels, anchovies and sundried tomatoes.	16	21

PASTA AND RISOTTO

(Penne, Spaghetti, Fettucini, Risotto)

Deduct \$2 for entree size.

Bolognese - Italian style tomato and meat sauce.	16.9
Vegetarian - local and fresh vegetables tossed in a garlic, basil and napolitana sauce.	17.9
Alla Panna - leg ham, mushrooms and spring onions, tossed with shaved parmesan in a cream sauce.	18.9
Pollo - chicken, spinach, pinenuts, avocado and garlic in a cream sauce.	18.9
Grange - chicken, sundried tomatoes, spinach, bacon, and garlic in a rose sauce.	18.9
Gamberi - prawns, broccoli, mushrooms, garlic and white wine tossed in a cream sauce.	20.9
Marinara - assorted fresh seafood, garlic, white wine and a hint of cream.	22.9

MAINS

350g Rib Eye Steak - flamed grilled to your liking, served with chips and salad, and your choice of sauce: (mushroom, gravy, pepper, diane, gamberi)	27.5
Scallopina Fungi - pan fried veal, cooked with garlic, wine and mushrooms in a cream sauce, and served with mash potato.	19.9
Scallopina Zingara - pan fried veal, cooked with roasted capsicum, mushrooms, olives, wine, pesto and napolitana sauce, and served with seasoned vegetables.	20.9
Veal Parmigiana - crumbed veal, topped with melted cheese and napolitana sauce and served with chips and salad.	19.9
Pollo Parmigiana - crumbed chicken breast, topped with melted cheese and napolitana sauce and served with chips and salad.	19.9
Pollo Dijon - chicken breast cooked with a white wine and dijon cream sauce, topped with crispy bacon, avocado and melted swiss cheese, and served with mash potato.	22.9

SEAFOOD

Fish and Chips - beer battered garfish, served with chips, salad and tartar sauce.	18.9
Calamari Fritti - lightly crumbed calamari, served with chips, salad and tartar sauce.	20.9
Crumbed Prawns - lightly crumbed prawns, served with chips, salad and tartar sauce.	20.9
Garlic Prawns - prawns sauteed in a butter, garlic and cream sauce, and served with rice and salad.	20.9
Atlantic Salmon - pan fried salmon, served on a bed of rocket and topped with an avocado salsa and balsamic glaze.	22.9
Barrumundi Dukkah - dukkah encrusted barrumundi, grilled and served on potato polenta, topped with a salad of rocket, onion and sundried tomato, and finished with moroccan jam.	22.9
Fritto Misto - assortment of crumbed prawns, calamari and fish, served with chips, salad and tartar sauce.	22.9

KIDS MENU

Nuggets and Chips - 6 chicken breast nuggets, served with chips and tomato sauce.	8.5
Fish and Chips - 1 piece of fish served with chips and tomato sauce.	8.5
Penne Bolognese	8

PLEASE QUOTE TABLE NUMBER WHEN ORDERING

SORRY, WE DO NOT PROVIDE DOGGY BAGS FOR LEFT OVERS

NO SEPARATE TABS

BEVERAGES

SPARKLINGS

	Glass	Bottle
Killawarra Brut	6	25
Seaview Sparkling Shiraz	6	25
Rosemount 'O' (served on ice)	6	25
Seppelts 'Vintage' Fleur De Lys		49

WHITE WINES

Leo Buring - Riesling, SA	8	33
Rosemount - Chardonay, SA	7	30
Wynns - Chardonay, SA	8	33
Rosemount - Sauvignon Blanc, SA	7	30
Geisen - Sauvignon Blanc, NZ	8	35
Secret Stones - Sauvignon Blanc, NZ	8	35
Lindermans - Semillon Sauvignon Blanc, SA	7	30
Annies Lane - Semillon Sauvignon Blanc, SA	8	35
T-Gallant - Moscato (sweet) VIC	8	35

RED WINES

Rosemount - Shiraz, SA	8	35
Pepperjack - Shiraz, SA	9	40
Penfolds Bin 128 - Shiraz, SA	9	40
Scarpantoni School Block - Shiraz Cabernet Merlot, SA	9	42
Lindermans - Cabernet Sauvignon, SA	7	30
Penfolds Koonunga Hill - 76 Shiraz Cabernet, SA	8	35
Annies Lane - Cabernet Merlot, SA	8	35
Wynns - Cabernet Shiraz Merlot, SA	9	40
Wolf Blass - Cabernet Shiraz, SA	7	30
Fifth Leg - Rose (chilled) WA	8	35

BEERS

Cascade Light	6
Carlton Draught	6
Coopers Pale Ale	6
Pure Blonde	6.5
Carlton Dry Fusion	6.5
Crown Lager	7
James Boag's	7
Stella (Belgium)	7.5
Corona (Mexico)	7.5
Carlsberg (Denmark)	7.5

R. T. D.

Strongbow - Sweet, Dry, Draught	7
Sky Vodka - Lemon Lime & Bitters, Lime & Soda	7.5
Vodka Cruiser - Pineapple, Orange, Raspberry	7.5
Lemon Ruski	7.5

HOT BEVERAGES

Bubbacino	.5
Short Black	2.8
Macchiato	3.2
Doppio (Double Espresso)	3.3
Cafe Latte	3.3
Flat White	3.3
Cappucino	3.3
Long Black	3.3
Assorted Teas	3.3
Hot Chocolate	3.9
White Hot Chocolate	3.9
Chai Latte	3.9
Affogato	4.2
Mocha	4.2
Vienna Coffee	4.5
Vienna Chocolate	4.5

EXTRAS

Extra Shot	.5
Soya Milk	.5
Decaf	.5
Whipped Cream	.5
Ice Cream	.9
Coffee Syrups (Vanilla, Hazelnut, Caramel)	.5
Mugs	.9

COLD BEVERAGES

Iced Coffee	5
Iced Chocolate	5
Iced Mocha	5
Milkshakes (Choc, Strawberry, Vanilla, Banana)	5
Spiders	5
Assorted Soft Drinks - from	3.3
Lemon Lime and Bitters	3.8
Iced Teas (Lemon, Green, Peach)	4.2
Appletiser	4.2
Grapetiser	4.2
Chinotto	4.2
Limonata	4.2
Aranciata Rossa	4.2
Mount Franklin Still Water - 600ml	3.3
Santa Vittoria Sparkling Water - 500ml	3.9
- 1Litre	6.9

JUICES

Orange Juice	3.5
Pineapple Juice	3.8
Tomato Juice	3.8
Apple Juice	4.5
Apple and Mango Juice	4.5
Apple and Guava Juice	4.5
Tropical Juice	4.5

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PLEASE NOTE \$11 CORKAGE FEE APPLIES

NO SEPARATE TABS