

# GRAND BAR & RESTAURANT MENU

Dietary options available on request

DF\* dairy free | GF\* gluten free | V\* vegan | VG\* vegetarian

## STARTER

SOUP OF THE DAY **\$15**

with toasted ciabatta

GARLIC COBLOAF **\$13.5**

with caramelized onions

CHICKEN WINGS **\$18**

coated in buffalo sauce

BANG BANG CHICKEN SALAD GF\* **\$17**

smoked chicken, Asian slaw, peanut sauce

PORK BAO BUN DF\* **\$20**

shredded pork & coriander slaw

SHRIMP COCKTAIL DF\* GF\* **\$18**

cucumber, lettuce, avocado, Marie Rose sauce

GREEN LIPPED MUSSELS GF\* **\$26**

in white cream sauce

SCALLOPS GF\* **\$30**

Beurre Blanc sauce, salmon caviar

## LIGHT FARE

SUPERFOOD SALAD **\$29**

kale, quinoa, edamame, cranberries,  
toasted hazelnuts & orange

ROASTED VEGETABLE SALAD **\$28**

seasonal vegetables, spinach, feta &  
balsamic glaze

CHEF'S PIE OF THE DAY **\$23**

with mashed potato, steamed broccoli

LAMB'S FRY GF\* **\$25**

pan-fried with creamy mushroom  
bourbon sauce & ciabatta

PASTA OF THE DAY **\$POA**

please ask for our daily selection

SEAFOOD CHOWDER **\$29**

with ciabatta

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## MAIN

MARKET FISH OF THE DAY **\$POA**

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BEER-BATTERED FISH & CHIPS **DF\* \$32**

please ask for our daily selection

CRISPY SKIN SALMON **DF\* GF\* \$42**

pan-fried in citrus sauce, bok choy,  
baby carrots and fondant potato

CHICKEN CHASSEUR **\$37**

with mashed potato

BRAISED PORK **DF\* GF\* \$37**

with Dong Po sauce, rice & bok choy

LAMB LOIN **DF\* \$47**

herb-crusted lamb, mint jus with pearl  
cous cous & fennel saffron pickle

GRAND BEEF BURGER **GF\* V\* \$26**

smoked cheese & bacon, salt &  
vinegar onion rings

RIB-EYE STEAK **\$42**

served with your choice of two sides,  
and one sauce

## SIDES

HERB ROASTED POTATOES **\$7**

STEAMED VEGETABLES **\$7**

GREEN SALAD **\$7**

STEAMED RICE **\$7**

CHIPS **\$7**

MASHED POTATO **\$7**

MINTED PEAS & SHOOTS **\$7**

SAUCES **\$4**

garlic butter, red wine jus, mushroom,  
green peppercorn

## DESSERT

ICE CREAM **\$12**

with whipped cream & chopped nuts

CHOCOLATE BROWNIE **\$13**

with vanilla bean ice cream

PASSIONFRUIT CHEESECAKE **\$14**

New York-style cheesecake

CLASSIC TIRAMISU **\$14**

layered coffee soaked sponge & mascarpone