GRAND BAR & RESTAURANT MENU

Dietary options available on request

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

GF+ gluten free optional | V+ vegan optional

STARTER

Beurre Blanc sauce, salmon caviar

LIGHT FARE

\$29
\$28
\$23
li
\$25
\$POA
#20
\$29

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MAIN SIDES

MARKET FISH OF THE DAY \$	POA	HERB ROASTED POTATOES	\$7
please ask for our daily selection		STEAMED VEGETABLES	\$7
		GREEN SALAD	\$7
BEER-BATTERED FISH & CHIPS DF	\$32	STEAMED RICE	\$7
please ask for our daily selection		CHIPS	\$7
		MASHED POTATO	\$7
CRISPY SKIN SALMON DF GF	\$42	MINTED PEAS & SHOOTS	\$7
pan-fried in citrus sauce, bok choy,			
baby carrots and fondant potato		SAUCES	\$4
		garlic butter, red w <mark>in</mark> e jus, mushroom,	
CHICKEN CHASSEUR	\$37	gr <mark>een</mark> peppercorn	
with mashed potato			
BRAISED PORK DF GF	\$37		
with Dong Po sauce, rice & bok choy		DESSERT	
LAMB LOIN DF	\$47		
herb-crusted lamb, mint jus with pearl		ICE CREAM SUNDAE GF+	\$12
cous cous & fennel saffron pickle		with whipped cream, chopped nuts &	, –
		your choice of sauce	
GRAND BEEF BURGER GF+ V+	\$26		
smoked cheese & bacon, salt &		CHOCOLATEBROWNIE	\$13
vinegar onion rings		with vanilla bean ice cream	
RIB-EYE STEAK GF	\$42	PASSIONFRUIT CHEESECAKE	\$14
served with your choice of two sides,		New York-style cheesecake	
and one sauce			
		CLASSIC TIRAMISU	\$14
		layered coffee soaked sponge & mascarp	one