

Chicken liver parfait, pink peppercorn jelly, liquified onions, pickles, crispbread – 15

Spiced pumpkin gyoza, black sesame dressing, fried onions ① - 12

Pan seared scallops, white bean puree, chorizo crumb, leek – 16

Seed crusted kangaroo, warm lentil & beetroot salad, whipped goats curd, spiced cherry coulis – 27

Braised lamb shank, smoked eggplant puree, pearl barley, salt roasted carrots, shanklish – 29

Grilled vegetable terrine, romesco sauce, chillied black bean cigar, Dan's warragul greens ① – 26

Market fish -- M/P

Steak of the day -- M/P

Broccolini, soy & ginger glaze, garlic chips, wasabi sesame ① – 10

Rocket salad, shaved parmesan, toasted walnut, white balsamic dressing – 9

Mash – 8

Potted honey cheesecake, poached rhubarb, sesame nougat – 10

House made ice-cream or sorbet, raspberry coulis, pistachio praline – 10

Dark chocolate fondant, honeycomb, hazlenut gelato * Please allow 15 minutes – 12

PUB FOOD

Grace parma – free range chicken breast, double smoked leg ham, torched raclette house sugo, mixed leaf salad, hand cut chips – 24.5

Vegan parma – fennel crusted eggplant, smoky grilled zucchini, softened leek, vegan cheese, house sugo, mixed leaf salad, hand cut chips (V) – 23

Wagyu beef burger served medium rare, brioche, bacon, pickles, cheddar, lettuce, tomato, burger mayo, hand cut chips – 19.5

Mushroom & lentil burger, brioche, avocado puree, cheddar, onion, lettuce, salsa verde, vegan mayo, hand cut chips – 19.5

Beer battered rockfish, hand cut chips, coleslaw, dill & caper remoulade, lemon – 21.5

Spaghetti marinara, tiger prawns, calamari, goolwa pipis, burst cherry tomatoes, basil, white wine, chilli – 26

300gm 1000 guineas short horn porterhouse, hand cut chips, mixed leaf salad - 28
choice of sauce:

• Porcini • Peppercorn sauce • Mustard Gravy • Horseradish cream

Vegan butter curry, tofu dumplings, crispy onions, basmati rice, garlic naan (V) – 24

Baby cos salad, asparagus, avocado, toasted almonds, fried caper, salsa verde, poached egg – 21
add grilled chicken – 3

BAR SNACKS

Marinated olives & house made sourdough (V) – 7.5
add salami – 6

Beer soaked fried chicken, house BBQ sauce – 12

Fried potato balls, mushroom gravy (V) – 10

Hand cut chips, house BBQ sauce (V) – 9

Beer battered onion rings, sriracha mayo (V) – 9

Rocket & parmesan salad, toasted walnuts, white balsamic dressing – 9

Maple roasted carrots, dukkah, shanklish – 9

Buffalo glazed fried cauliflower – 11

Cumin fried chickpea & sumac hommus, toasted sourdough (V) – 10

ALL OUR MEAT IS FREE RANGE
LET US KNOW IF YOU HAVE ANY ALLERGIES – (V) VEGAN

A 10% SURCHARGE WILL APPLY TO ALL PUBLIC HOLIDAYS
ALL CARD TRANSACTIONS WILL INCUR A 1.5% PROCESSING FEE

GRACE DARLING HOTEL