

GRAND

— BAR & BISTRO —

Restaurant Menu

Entrée

Bruschetta Caponata; *Sourdought bread, olive tapenade & fresh caponata (df)(vg)* 17

Grilled Haloumi; *Charred grilled haloumi, confit tomatoes, tomato kasundi & crumble almonds (gf)(v)* 19

Pork Belly; *Apple & cinnamon sauce, Soy glazed sauce (gf)* 19

Mains

Barramundi; *Barramundi, lemon & asparagus risotto (gf)* 36

Risotto; *Forest mushroom, confit garlic, parmesan cheese, truffle oil (gf, v, df option))(add chicken 3)* 28

Zucchuni Boat; *Zucchini filled with seasoned cous cous & smoked tofu (df)(v)(vg)* 28

Oven Roasted Chicken Breast; *Potato aligot, sautéed veggies, coffee & orange sauce (gf)* 33

Confit de Canard; *Beetroot puree, orange sauce, mesculin salad & black cherry (gf)* 36

Beef Fillet; *Duck fat potato, parsnip puree & rocket parmesan (gf)* 42

(gf) Gluten Free*

(vg) Vegan

(v) Vegetarian

(df) Dairy Free*

*Please make your server aware of any allergies

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Sides

Seasonal Vegetables (v) (gf) (df & vg avail) **9**

Fries (vg) **9**

Sweet potato fries (gf) (vg) **9.5**

Dessert

Chocolate Moelleux; *vanilla bean gelato* (v) **18**

Churros; *chocolate sauce & dulce de leche* (v) **16**

Trio Ice cream or Sorbet; *Three scoops of ice cream or sorbet & popping candy* (v) (vg avail.) **16**

Cheese Platter; *Nuts, Guava paste, crackers* (v) (gf avail) **32**

Selection of barista coffees and gourmet flavored teas available from 3.5

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