



# THE GRANGE

golf · weddings · events

## Friday Night Brasserie

### TO START OR SHARE

	Member / Non Member
Bread roll.....	0.80 / 0.90
Cheesy garlic herb bread.....	6.90 / 7.60
Tomato and basil bruschetta with parmesan and extra virgin olive oil .....	8.50 / 9.50
Thai flavoured prawn cones, mixed leaves sweet chilli and herbs (GF).....	10.90 / 12.10
Pork wontons, with Szechuan sauce.....	9.50 / 10.95
Chicken spring rolls with wombok salad and nahm jim sauce.....	10.00 / 11.00
Bowl of seasoned chips.....	5.00 / 5.50
Antipasto plate; prosciutto, salami, chorizo, smoked salmon, olives, pickles and grilled breads .....	18.00 / 19.80

### CHILDRENS MENU

Golden chicken wedges with chips and salad .....	10.00 / 11.00
Junior steak with chips and salad.....	10.00 / 11.00
Fish cocktails with chips and salad.....	10.00 / 11.00

All childrens meals come with complimentary ice cream

Early Dinner Seating from 5.30 pm | Late Dinner Seating from 7.00 pm

To reserve your table simply call 4261 1647



The Grange | 10 Kembla Grange Place Kembla Grange | thegrangegolfclub.com.au

### MAINS

	Member / Non Member
Grange burger: 200g beef patty, bacon and cheese with onion rings, chips and BBQ sauce.....	15.95 / 17.50
Panko crumbed flathead with chips, salad and citrus aioli.....	18.90 / 20.90
Seafood basket with chips salad and tartare sauce.....	20.00 / 22.00
250g Riverina rump, char grilled to your liking with <i>your choice of sauce</i> ..... Or add creamy garlic prawns sauce (GF).....	18.50 / 21.35 6.50 / 7.10
400g T-bone char grilled with onion stack, with béarnaise sauce.....	28.00 / 31.80
Freshly crumbed lamb cutlets with <i>your choice of sauce</i> .....	22.00 / 24.20
Pot pie of the day.....	15.50 / 17.00
Chicken schnitzel.....	16.90 / 18.50
Chicken schnitzel parmigiana.....	17.90 / 19.70
Chicken Kiev, crumbed chicken breast stuffed with garlic and parsley.....	17.00 / 18.70

**Your choice of sauce:** mushroom, Diane, garlic, pepper or traditional gravy

All the above mains are served with salad and chips or mash and vegetables

Garlic prawn & lemon risotto with asparagus, shaved parmesan and roquette salad (GF).....	22.00 / 24.20
Crispy Atlantic salmon fillet on pearl couscous with tabouleh and salsa verde.....	23.00 / 25.30
Slow cooked lamb shank in rich red wine and rosemary sauce with pumpkin mash (GF).....	18.50 / 20.30
Pistachio crusted lamb rack, herb mash, salt roasted beetroot and rich pan juices.....	25.00 / 27.50
Smoked Chicken linguini with roquette & roast capsicum pesto served with baby spinach and shaved parmesan.....	18.00 / 19.80

Select your table number and notify the cashier upon ordering  
Please inform the cashier if you have any food allergies for assistance with ordering.  
(GF) Gluten Free

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