



GRANTZ

DINING ROOM

MENU



"Trust the Chef"

**Too many options and finding it hard to decide?
Indulge in Grantz Dining Room's signature
5 Course Degustation and let Executive Chef
Grant Madgwick take you on a Culinary Journey.**

Breads

Oven Baked Sourdough	21
Vine Ripened Cherry Tomatoes, Garlic Chilli Basil Oil, Danish Feta Crumble	
Char-Grilled Sourdough and Dips	21
Artichoke and Goats Cheese Dip & Double Baked Beetroot Danish Feta Dip	

Entree

Grantz Seafood Chowder	32
Chefs Trade Secret w Chargrilled Sourdough (M)	
NZ Salmon Carpaccio	30
Soy Ponzu, Shaved Spanish Onion, Red Chilli (I)	
Mushroom Parfait	28
Pedro Ximinez, Fermented Portobello, Charcoal Lavosh (A)	
Sardine Paté	28
House Baked Bread, Pickled Cucumber, Danish Fetta Crumble (A)	
Crumbed Sardine	28
Avruga Caviar Tarasmlata, White Anchovy Chervil Mousse (A)	
Tempura King Prawn	32
Almond & Peanut Sriracha Butter w Satay Coconut Cream, Galangal Honey (I)	
Tempura Slipper Lobster	35
Vodka Cauliflower Smear, Coconut Turmeric Milk, Red Currants, Macadamia Nuts, Pistachios, Kaffir Lime Leaf, Coconut Mousse (I)	
Bangalow Forest Pork Belly	29
Suzette Glaze, Vodka Cauliflower Puree w Asian Salad	
Japanese Scallop Aburi	30
Kaffir Lime, Black Coconut Broth (I)	

Oysters

Natural w Lemon or Grenache	36/73
Red Wine Vinaigrette Eschallot (A)	
Kilpatrick Bacon, Pork Belly, Smoky BBQ (A)	43/78
Sir Harry Wagyu Tartare w Wasabi Grenache, Shiraz Port Jus (A)	47/85
Natural with Aperol, Campari, Limoncello Sorbet, Cucumber Vinaigrette (A)	43/78
Oysters Tempura with Black Garlic Aioli (A)	43/78
Trio of Sashimi	49
Kingfish, Bluefin Tuna, Tasmanian Salmon, Ponzu, Wakame, Fermented Sriracha Aioli, Squid Ink Aioli, Tom Yum Aioli (M)	
Mooloolaba Mini Blue Fin Tacos	32
Wakame Oil, Grapefruit Ponzu, Pickled Salsa, Pine Nuts, Black Caviar & Sriracha Aioli (A)	
NZ Salmon Aburi	28
Torchd at the Table w Lemon Grass Coconut Coriander Stem Kaffir Lime Leaf Broth (I)	
Wagyu MBS7 Beef Carpaccio	30
Walnut, Pine Nut, Macadamia Peanut Crumble, Danish Feta, Balsamic Reduction, Parmesan Chards, Parmesan Dust	
Mt Tamborine Beetroot Carpaccio	28
Roasted Pine Nuts, Pecorino Dust, Parmesan Chards, Pomegranate, Black Currants, Sumac, Hibiscus Flower Vinaigrette, Medley of Roasted Nuts	
Sir Harry Wagyu Steak Tartare	30
Wagyu MBS7 Traditional Steak Tartare, Kataifi Anchovy Dust, Squid Ink Lavash	
NQ Garlic Prawns	32
King Island Cream, Chive, Riesling & Garlic Cream Sauce w Sourdough (A)	
Kingfish Carpaccio	32
Yuzu Soy, Quamquat, Jalapeno Chilli (A)	



Mains

XL BBQ Moreton Bay Bugs 89
Snow Pea Tendrils, Lemon Beurre Blanc ^(A)

BBQ Spatchcock 52
Tunnel Boned, Lemongrass, Galangal, Coriander, Green Chilli, Coconut Broth, Black Lychee Risotto

June Lamb Cutlets 59
Frenched w̄ Pedro Ximenez Mushroom Duxelle, Mushroom Parfait, Cauliflower Puree, Pistachio Macadamia Nut Crumble

Sir Harry Wagyu Eye Fillet MBS 7/8 79
Handwood Port, Squab, Quail, Grenache, Shiraz Jus, Blistered Cherry Tomato

Sir Harry Wagyu Beef Cheeks 52
Slow Cooked
Wagyu Beef Cheeks Slow Cooked 12hrs w̄ Thai Massaman Sauce, Roasted Peanuts, Toasted Coconut, Lychee Risotto, Coconut Mousse

Peppe Duck Confit XO 54
Confit of Duck Maryland w̄ XO Black Cherry Sauce, Pickled Red Cabbage, Red Currants

NQ Coral Trout 79
Oven Baked w̄ Lemon & Lime Beurre Blanc

Chateaubriand (Minimum 2) 99/pp
King Island Wagyu Eye Fillet MBS 7, Carved at the Table w̄ Pomme Noisette, Char-Grilled Broccoli, Grenache, Shiraz Jus

Slipper Lobster Tortellini 59
House made Tortellini w̄ Prawn & Chive Mousse, Slipper Lobster, Sugo, King Island Cream, Roasted Cherry Tomatoes, Danish Feta Crumble ^(I)

King Prawn Gnocchi 52
House made Gnocchi w̄ a King Prawn,odka Gorgonzola Sauce, Pecorino Panko Dust

NQ Prawn Korma 52
King Prawns w̄ Grantz Korma Sauce, Lychee Risotto, Baby Spinach ^(A)

Spaghetti Gamberri 49
NQ Prawns, Cherry Tomatoes, Oil, Basil, Garlic, Chilli ^(A)

Spaghetti Marinara 59
NQ King Prawn, SA Black Lip Mussel, Local Fish, Sand Crab, Baby Clams, Sugo, Basil, Chilli, Garlic, dash of Cream ^(M)

Bangalow Forest Pork Cutlet 57
Juniper Berry, Apple, Cinnamon & Star Anise Jus

Vegetarian Dish of Day 42
Always Fresh, Creative and Created Daily.
Ask your Friendly Server for today's Vegetarian Dish of the Day

Whole Fish Rose Pla (Minimum 2) M/P
A Thai Style Whole Fish, Crisp on the Outside & Delicate within Glazed in Sweet Chilli & Pickled Cucumber ^(A)

Sides 14

Broccoli Salad
Chilled Broccoli w̄ Lemon Dressing, Quinoa, Danish Feta, Lemon Balm

Heirloom Tomato Salad
Heirloom Tomato w̄ Basil, Bocconcini, Vincotto, Red Currants

Velvet Mash
Dutch Cream Velvet Mash

Broccolini w̄ Pistachio Crumble
Char Grilled Broccolini w̄ Pistachio Crumble and a Chervil Tarragon Vinegar, Goats Cheese

Pomme Noisette
Creamy Mash Balls w̄ Panko Crumb, Rosemary Salt

Cauliflower Blossom Fioretto
Roasted Hazelnuts, Burn Noisette, Danish Fetta, Lemon Balm

Roasted Pumpkin
Queensland Blue, Candied Walnuts, Galangal Honey, Macadamia Nut, Fresh Mint, Lemon Balm

Fries
Shoestrings Chips, Parmesan Dust, Truffle Aioli



Follow Us



Grantzdining.com.au