



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 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 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, Asian
Salad w Pomme Pettie

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, 43/78
Smoky BBQ (A)

Sir Harry Wagyu Tartare w 47/85
Wasabi Grenache, Shiraz Port Jus (A)

Natural with Aperol, Campari, 43/78
Limoncello Sorbet, Cucumber
Vinaigrette (A)

Oysters Tempura with Black 43/78
Garlic Aioli (A)

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
with Pinenuts & Tuna Tartare
Wakame Oil, Grapefruit Ponzu, Pickled Salsa,
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 Brioche (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 w 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 w Thai Massaman Sauce, Roasted Peanuts, Toasted Coconut, Lychee Risotto, Coconut Mousse

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

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

Chateaubriand (Minimum 2) 99/pp
King Island Wagyu Eye Fillet MBS 7, Carved at the Table w Pomme Noisette, Char Grilled Broccoli, Bernaise Sauce

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

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

NQ Prawn Korma 52
King Prawns w 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 w Lemon Dressing, Quinoa, Danish Feta, Lemon Balm

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

Velvet Mash
Dutch Cream Velvet Mash

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

Pomme Noisette
Creamy Mash Balls w 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



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