

Grind Pantry Dinner Menu

Sides

Garden Salad W/ Cherry Tomato, Cucumber, Pickled Onion & Red Wine Vinegarette **8 (Vg)**

Bowl Of Thick Cut Beer Battered Chips **8**

Chargrilled Broccolini W/ Toasted Almond **9**

Garlic or truffle mash potato **8**

Bowl of thick cut truffle fries **12**

Kids

Kids Chicken Nuggets & Fries **13**

Kids Fish & Chips **14**

Kids beef bolognaise w/ linguine **13**

Kids Cheeseburger W/ Tomato Sauce & Fries **15**

Desserts

(All Our Desserts House Made Except Sorbets)

Sticky Date Pudding Served W/ Vanilla Ice Cream & Butterscotch Sauce **14**

Tiramisu Served W/ Ice Cream **15**

Mango, Raspberry Sorbet, Cookies & Cream Gelato (1scoop Each) **15**
Additional Scoop **+6**

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Entrée

Garlic Bread **8** Add Cheese **+2**

Mini Lamb Kofta Skewer & Mint Yoghurt(3pcs) **13**

Beef Brisket Tacos W/ Tomato Salsa & Pickle Onion **10ea**

Dips W/ Bread Labneh, Beetroot Humus **13 (V)**

Chickpea Falafel W/ Beetroot Hummus & House Pickle **12**
(Gf/Vg)

Roasted pumpkin Salad W/ seasonal mix, Pickled Onion, cucumber, cherry tomato, parmesan & lemon olive oil dressing **16 (V/Gf)**

Salt & pepper Calamari W/ Chilli Aioli & Rocket **18**

Chargrilled King Prawns W/ Garlic Chilli & Nahm Jim Sauce **22**

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Mains

Lamb Kofta Skewers Served W/ saffron mujadara rice & mint yoghurt **26**

Chargrilled free range Chicken Breast W/ truffle mash & creamy mushroom sauce **26**

Little Joe's Grassfed New Yorker Striploin Mb4/6+ 300g+ Served W/ Broccolini, Carrot & Red Wine Jus **38**.

Pan fried Atlantic salmon w/ roasted Kipfler potato & seasonal vegetables **34**

Chargrilled Lamb Back Strap 250g+ W/ garlic & rosemary mash & red wine jus **38(Gf)**

60hrs Slow Braised Angus Short Ribs Mb4+ 450g+ On the Bone served w/ seasonal vegetables **40(Gf)**

Slow braised beef cheek w/ garlic mash & red wine jus **36**

Chargrilled Lamb Backstrap Salad Moroccan spiced couscous w/ roasted pumpkin, onion & mint yoghurt **26(Gf)**

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Burgers & Pastas (ADD gluten free pasta +3)

Grind Pantry's Classic Beef Burger on Milk Bun Double Pattie Beef, Lettuce, Cheese Served W/ Beer Battered Chips **24**
Add bacon or extra patty **+4**

Grilled Chicken Burger W/ Lettuce, Tomato Chilli Aioli, Relish, Cheese on Milk Bun Served W/Beer Battered Chips **25**
Add Avocado **+4**

Prawn Katsu burger House Made Prawn & Seafood Burger Patty, Lettuce, Homemade Tartare Sauce on milk bun **26**

Beef Brisket Ragu W/ Fettuccine Pasta **26**

Vegetarian Way Linguini W/ Roasted Eggplant, Mushroom & Fresh Basil, Traditional Napolitana Sauce & Ricotta **25 (V)**

lamb meatball linguini on traditional napolitana sauce **25**

Vegan's Secret Gnocchi W/ Pea, Potato & Roasted Eggplant, Traditional Napolitana Sauce. **25 (Vg/Df)**

Garlic & Chilli King Prawn Linguini W/ Cherry Tomato & Fresh Herbs **32**

Chicken & mushroom fettuccine w/ creamy basil pesto & spinach **25**

Our Menus Are Subject to Change Without Notice. A 1.5% Surcharge Applies to All Card Payments. A 10% Surcharge Applies on Sunday & Public Holidays. Not All Ingredients Are Listed on The Menu. Please Make Your Server Aware of Any Dietary Requirements Before Ordering. Please Be Aware That Our Menu Contains Allergens and Is Prepared in A Kitchen That Handles Nuts, Shellfish, Gluten, And Eggs. Whilst All Reasonable Efforts Are Taken to Accommodate Guest Dietary Needs, We Cannot Guarantee That Our Food Will Be Allergen Free.

Bill Can Only Be Splitted Evenly If Required.
Gf- Gluten Free | Df - Dairy Free | Vg - Vegan | V – Vegetarian

Grind Pantry

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www.Grindpantry.Com.Au