



Menus

BELLISSIMO

THE GRAND'S CLASSIC ITALIAN FEAST

2 COURSE - Antipasti / Secondi \$62

3 COURSE - Antipasti / Secondi / Dolci \$74

ANTIPASTI

To share

Antipasto of cured meats and pickled vegetables

The Grand signature house made potato gnocchi with brown butter and sage

Lightly floured fried calamari with chilli, mint and squid ink aioli

SECONDI

To share - choose two

Roast corn fed chicken, braised leeks, pancetta and sal moriglio dressing

Spanish mackerel, baby carrot salad and tomato vinaigrette

Porcini mushroom risotto with grana padano

Roast porterhouse (served pink) with Jerusalem artichokes, roast garlic and red wine jus

CONTORNI

Chef's selection of two seasonal side dishes to match your mains

DOLCI

Served individually - choose two

Vanilla panna cotta with poached green apple and spiced crumb

Tiramisu

Panettone pudding with vanilla zabaglione

Caramelised white chocolate semifreddo strawberry compote
and almond biscuit

MAGNIFICO

THE GRAND'S SIGNATURE ITALIAN FEAST

2 COURSE - \$70

Antipasti / Secondi

3 COURSE - \$82

Antipasti / Secondi / Dolci

4 COURSE - \$94

Antipasti / Pasta / Secondi / Dolci

*Ask us about
our beverage
packages*

ANTIPASTI

To share - choose three

Char-grilled calamari with anchovy, parsley and caper dressing

Premium antipasto of buffalo mozzarella, bresaola, culatello prosciutto, salami, pickled vegetables and hand rolled grissini

Char-grilled quail with baby leeks, corn and sea herbs

The Grand signature house made potato gnocchi with brown butter and sage

Baked mussels with a lemon, parsley and garlic crumb

Caprese salad - heirloom tomatoes, basil and burrata

PASTA

Served individually - choose one

Guancia di Maiale Lasagna - pork cheek ragu

Caprese lasagna - buffalo mozzarella & basil

Porcini mushroom risotto with grana padano

Prawn risotto with basil emulsion

Truffle and prosecco risotto

Pumpkin, sage and stracciatella risotto

SECONDI

To share - choose two

Roast ribeye (served pink) with marinated red capsicum, salsa verde and smoked bone marrow

The Grand's signature twice cooked duck, served with semolina gnocchi, and a sauce of orange and juniper berries

Roast saltbush lamb rump (served pink) with caponata and charred broccolini

Char-grilled swordfish, salmoriglio, fennel and herb salad

Porchetta with soft white polenta, braised fennel and gremolata

Roast baby chicken, globe artichokes, parsnip, thyme and roasting juice

CONTORNI

Chef's selection of two seasonal sides dishes to match main selection

DOLCI

Served individually - choose two

Crema pasticcera filled Italian doughnuts with saffron syrup & honeycomb

Caramelised white chocolate and pistachio semifreddo with almond crumb and strawberry sorbet

Chocolate terrine, passion fruit, chocolate and fennel soil

Baked lemon tart with vanilla cream

Selection of artisan cheese with lavoche and quince