

'Gatsby's Table'

Grapefruit Gin Rickey- 18
Giant's Estate Gin, lime, grapefruit soda

TO START

Potato focaccia bread, camembert butter

ADDITIONAL EXTRAS

Oysters Rockefeller - \$6^{EA}

Tater tots, sour cream & crayfish salad (2pc) \$16

ENTRÉE

PLEASE SELECT ONE

Shrimp & Grits - Sautéed prawns, crispy bacon, whipped soft polenta, pangrattato
crumb & creamy Cajun sauce

or

Classic steak tartare - Worstershire sauce dressing, egg yolk & matchstick potatoes

MAIN COURSE

PLEASE SELECT ONE

Grilled Angus eye fillet, cauliflower purée, mushroom ragoût & red wine jus

or

Pan fried local fish, risotto Milanese, Brussels sprouts, brown butter & caper sauce

add a side of - Boujee mac 'n' cheese \$15

DESSERT

PLEASE SELECT ONE

Key lime pie with graham cracker & Italian meringue

or

Warm chocolate brownie, sour cherries, vanilla soft serve & fudge sauce

3 Courses - 65^{PP}

Welcome to Craggy Range *Winter lunch series*

**Our weekday winter lunch series takes us to our
favourite corners of the world.**

Comforting favourites, new classics, and decadent desserts. Our menu takes inspiration from distant destinations and our very own organic kitchen garden. We continue our travels throughout the cooler months to new places, themes and moments in time that celebrate a chance to enjoy memorable dining experiences.

Please speak to our team to confirm your reservation within the following dates in the series.

Bookings available for lunch, Monday to Friday

MONDAY 26TH MAY - FRIDAY 20TH JUNE

'Gatsby's Table' - Bygone Era of American Dining

MONDAY 23RD JUNE - FRIDAY 11TH JUNE

'Christmas in London' - Timeless British Favourites