



Welcome to the Grande Roche

A place to celebrate life for almost any occasion

LUNCH & DINNER MENU

Starters...

Butter Poached & Grilled King Oyster Mushrooms , Pecan Nut, Goat Cheese Raviolo, West Coast Oyster Cream, Cured Egg Yolk "Parmesan"	158
Seared Denver Steak Tartar , Brown Butter Hollandaise, Bone Marrow Crumble	165
Seared Salmon Trout , Leek Terrine, Smoked Roe, Beurre Blanc.	155
West Coast Mussels Escabeche , Pickled Cucumber, Fermented Cream, Fennel Spiced Fritters.	145
White Bean Velouté , King Oyster Mushroom, Baby Leek, Avocado, Apple & Kohlrabi.	135

Mains...

Braised Beef Rib Open Lasagne , <i>Fennel Bulb Chutney, Wilted Spinach, Parsnips, Chorizo Crumble</i>	260
Grilled Sweet Potato , <i>Curried Celeriac, Nut Butter, Kale Salad, Root Vegetables</i>	180
Grilled Swordfish , <i>Slow Roast Celeriac, Pineapple & Fermented Chilli Glaze, Roasted Radish</i>	230
Grilled Lamb , <i>Pickled Baby Leeks, Baby Marrow & Mint</i>	250
Salt Baked Pork Butt , <i>Roasted Romanesco, Apple Butter, Pickled Mustard Seeds</i>	220
Grilled Springbok Rump , <i>Membrillo, Baked Quince, Crispy Kale, Roast Pumkin, Orange Gastric</i>	255
Grilled Breast of Chicken , <i>Coxinha, Jerusalem Artichoke, Fermented Honey Tapioca Pearls</i>	220

Dessert...

Crème Brûlée - <i>Caramel Macaroons</i>	110
Baked Chocolate - <i>Tonka Bean and White Chocolate</i>	125
Strawberry Paté Bomb - <i>Poached Rhubarb, Blueberry Crumble</i>	115
Chocolate Tart , <i>Caramel Popcorn, Salted Caramel Ice Cream</i>	125
Pear Frangipane , <i>Vanilla Ice cream, Pear & Coffee Sauce</i>	125

Please note - **10% gratuity** will be added to tables of 8 or more.

Menu and pricing subject to change.

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.