

Welcome to the Grande Roche

A place to celebrate life for almost any occasion

Our **All Day Menu** makes available a wide selection of flavours and textures to meet your needs. This Menu can be used to create a harvest table experience to be shared.

ALL DAY MENU

Summer Season Tomatoes - Bocconcini Mozzarella, Basil, Pickled Cucumber	115
Baby Cos Salad - Caesar Dressing, Sourdough Croutons, Pulled Chicken	120
Smashed Avo - Crushed Spiced Nuts, Pumpkin Seed Pesto, Poached Egg, Grilled Ciabatta	115
Slow Braised Beef Brisket - Creamed House Ricotta, Crushed Tomato & Basil Open Lasagne	140
Smoked Salmon & Grilled Broccolini - Lemon Relish, Paradelle	145
Grilled Prime Free-Range Beef - Espresso Cream	160
Slow Braised Beef Croquettes - Whole Grain Mustard Cream, Pickled Red Onion	105
Bowl of Thousand-Layer Crisp Potatoes - Roast Garlic Aioli	55
Pork Potstickers - Honey & Ginger Dipping Sauce	105
Crispy Buttermilk Chicken - Vegetable Slaw	114
Beef Burger - Chedam, Cheese, Tomato Chutney, Pickled Cucumber	155
Grilled Sandwiches On House Baked Ciabatta	
Pulled Chicken, Avocado, Roasted Red Pepper Relish, Parma Prince Mayo	90
Fairview Brie, Roast Pear, Candied Pecan Nuts	88
A Very Good Toasted Cheese - A Blend Of Three Local Artisanal Cheeses	85
The Breakfast Toastie - Scrambled Egg, Three Cheeses & Bacon, Tomato Smoor	85
Something sweet	
Dulce De Leche Ice-Cream Sandwich	75
Strawberry Mess - Strawberries, Meringues, Short Bread, Whipped Mascarpone	95
Crème Brulee Classic	85
Chocolate Delice - Passion Fruit	85
Spice Carrot Cake	65
Basque Cheesecake	65

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.