

# SET GROUP MENU

**DISHES ARE DESIGNED TO SHARE FOR GROUPS OF 8 OR MORE PEOPLE**

Sample menu \$60 per head two courses \$70 per head three courses

## CHOOSE ONE ENTRÉE

Seared tuna, warm salad of quinoa, radish, edamame, miso dressing  
Grilled asparagus, soft egg, warm herb salsa, toasted bread  
Grilled haloumi, beetroot, walnuts, beans, green tahini dressing  
Linguine, king prawns, chili, tomato, rocket, lemon  
Roast field mushrooms, gruyere cheese, soft poached egg, croutons  
Duck confit, spiced apple, walnuts, rocket, red wine dressing

## CHOOSE THREE MAINS

Slow cooked lamb, chickpeas, spinach, preserved lemon, salsa verde  
Crisp skin Barramundi, quinoa, sauce vierge  
Golden spiced roast chicken, hummus, cardamom yoghurt  
Grilled salmon, pea puree, soft egg, seeded mustard dressing  
Roasted pork belly, apple and onion puree, prosciutto and sage  
Roast beef fillet, crispy onions, red wine butter

## CHOOSE ONE DESSERT

Al's sugar tart, whipped vanilla cream  
Spiced pear and almond tart, GB vanilla bean ice cream  
Old school apple and rhubarb crumble  
Selection of cheese

## CHOOSE TWO SIDES

Roast crispy kipfler potatoes, rosemary, garlic  
Green beans, lemon and olive oil  
Rocket, avocado, beetroot and feta salad  
Garden salad, Dijon and honey dressing  
Roast pumpkin, cinnamon, mint yoghurt

Some menu items can be modified to suit dietary requirements. Please check with wait staff.  
Surcharge of 10% applies on Saturdays, Sundays and public holidays.

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