

- LUNCH MENU -

The G & G Mezze board - Serrano ham, salami, marinated olives, char grill vegetables, extra virgin olive oil and aged balsamic, dip selection & warm sour dough bread
12

Chargrilled warm bread - served with herb butters, Extra virgin olive oil and aged balsamic - serves two
6

Roasted beetroot and goats cheese salad - dressed wild rocket leaves, toasted hazelnuts, orange segments and aged balsamic
12

The Grill and Grape's Soup of the day – served with warm char grilled bread
9

Salt and Pepper calamari - with roast garlic and lime aioli on a bed of dressed wild rocket leaves
14

Market Fish of the Day - pan seared with a caper and parsley butter, served with sautéed Kipfler potatoes and green beans
27

Seafood linguine – full of local mussels, calamari, market fish, tiger prawns and a roma tomato reduction
25

Wagyu steak sandwich – grilled wagyu rump steak served with caramelised onions, sliced tomato, wild rocket leaves, garlic aoli on cibatta and a side of shoestring fries
19

G & G's Caesar salad - bacon, grana padano, cos lettuce, rosemary croutons, runny egg and chef's Caesar dressing 12
With grilled free range chicken
17

Moroccan free range chicken breast salad – grilled spiced chicken served on a citrus infused quinoa, roasted pumpkin, chorizo and wild rocket salad
22

Wagyu Beef Burger – wagyu mince burger served with cos lettuce, cheddar cheese, caramelised onions, tomato, Nana's spicy tomato relish and golden shoestring fries
18

The
Grill & Grape
Hampton

ACCOMPANIMENTS

Dressed wild rocket pear & parmesan salad
Rosemary and garlic roasted chat potatoes
Green beans and broccoli
Honey glazed carrots with seeded mustard
Truffled shoestring fries
Blistered truss tomatoes with basil, fetta and aged balsamic
Hand cut triple cooked chips
7 each

DESSERTS

Coconut Panna Cotta with banana parfait and caramelised banana
12
Peach and Berry crumble with vanilla ice cream
14
Belgian Chocolate fondant with raspberry sorbet and chocolate crumble
16

CHEESE SELECTION

Gran Reserva Manchego
firm | sheep | Spain

Le Rustique Triple Cream Brie
smooth | cow | France

Saint Agur Blue
soft | cow | France

Served with quince paste, pear & crackers

2 selections 16
3 selections 22