

We do functions & gift vouchers!

We are also able to tailor our beverage selection to suit your requirements.

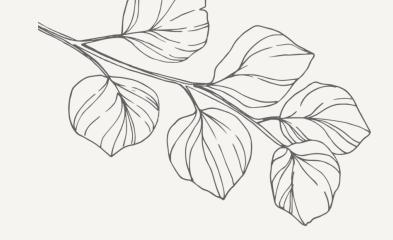
Platter and share options available for your event.

We are also able to cater for smaller groups. If you specify your request, we'll take care of the rest.

All of our menus utilise seasonal produce and as a result, are subject to change.

Phone: (08) 9481 1020

Email: info@gramercybarandkitchen.com.au



à la carte



bar tapas

Crumbed olive bites, honey-mustard sauce (veo) 10

Mac 'n' cheese bites, remoulade (v) 15

Chicken wings (500g) gochujang or adobo 18

Crispy chicken bites, kewpie & lemon 18

Chorizo sausage rolls (5), bbq & cheese sauces 18

Cauliflower & broccoli bites, Moroccan spiced with siracha yogurt 18

Arancini (5), wild mushroom, spinach with gruyere & truffle mayo (v) 18

Fish tacos (3), pickled cabbage, pineapple & jalapeno salsa,

mojo dressing 18

Ossobuco croquettes (5), with chimmichurri, kewpie mayo & pecorino 25

Szechuan squid tentacles, served crispy with aioli & lemon 23

Quesadilla, chipotle chicken, herbs & cheese with guacamole &

mojo dressing 23

Korean fritters, kimchi, chilli, spring onion, sesame seeds, soy & vinegar sauce (ef) **22**

Lamb ribs, mint glaze, herb salad, chimichurri dressing (gf) 22

Scallops, parsnip puree, sobrassada, swiss chard, crispy kale & herbs (gf) 28

Vegie nachos, tomato salsa, guacamole, cheese sauce &

sour cream (v, veo, gf) 22

Loaded chips, tomato & pineapple salsa, cheese sauce (v, veo) <u>16</u>

add chilli con carne to nachos or chips \$8

Good food takes time-great food takes love. While you wait, get hungry!

Don't miss out!

Ask our staff about today's specials, chef's specials, or let the chef surprise you with our 'Trust the Chef' experience.

big group platters

Made for sharing!

Each platter comes with 15 servings/pieces ready to enjoy—perfect for feeding a crowd with ease.

Just order, share and dig in!

Chicken wings, with adobo or gochujang 40

Kimchi fritters, chilli, spring onion, sesame seeds, soy & vinegar sauce (gf) 45

Mac 'n' Cheese bites with remoulade (v) 45

Arancini, wild mushroom, spinach with gruyere & truffle mayo (v) 50

House made chorizo sausage rolls with BBQ & cheese sauces 50

Tacos pickled cabbage, pineapple & jalapeno salsa, mojo dressing **65**Choice of fish | chicken | mushroom (ve)

trust the chef

Let us do the thinking while you do the eating!

Our chefs will whip up a surprise feast of their favorite dishes

No need to choose. Just seat back, relax and get ready for a flavorpacked ride. For groups of 3 or more.

bar modern 36pp

A modern twist on tasting! Enjoy a carefully curated selection from our tapas menu—perfect for sharing and sampling a little of everything.

lavish dinning 68pp

A shared feast of indulgence! Enjoy a selection of entrées and mains handpicked from our grill and specials, all designed for the table to enjoy together.

Got any dietary requirements?

Let us know, and we'll make sure you're well-fed and happy!

Our kitchen handles common allergens, including nuts, dairy, gluten and soy. While we take precautions, cross-contamination may occur. Gluten-free options are available but prepared in a shared kitchen. We offer halal-friendly options, but our kitchen is not fully halal-certified.

between bread

Cheeseburger, house made beef patty, bacon, pickles, cheese, cos, tomato, red onion, & burger sauce in a potato bun with chips <u>28</u>

Double it up \$8, extra patty & bacon

Chicken burger, charred thigh & brie, pickled beetroot, ranch, cos, red onion, in a turkish bun with chips <u>28</u>

Steak sambo, scotch fillet, gruyere, pickled turnip, peperonata, cos & Worcestershire aioli in a ciabatta panini with chips <u>33</u>

Fish sambo, battered hake, tartare, salsa verde, pickles, cos, red onion in a ciabatta panini with zucchini chips <u>29</u>

All burgers and sambos have a gluten free option that comes with side salad and no chips + \$2.50

mains & salads

Fennel & Beetroot, frisée, orange, radish, red onion, cherry tomatoes, & pinenuts with citrus dressing (ve, gf) **27**

Green goddess, cos, celery, cucumber broccoli, green beans, radish (ve, gf) 27

Both salads with a choice of halloumi, tofu, or chicken

Gnocchi, slow cooked whole beef cheek ragu <u>32</u>

Fish and chips, battered hake, salad, tartare & lemon <u>27</u>

Chicken parmi, ham, napolitana sauce, mozzarella, salad & chips 29

Chef's Fish of the Day, please see the chef's specials mp

from the grill

Hanger steak 300g 33

chimmichurri dressing, salad garnish & chips

Striploin 300g 45 | Rib eye 350g 59

served with chips and salad or crispy polenta, wilted spinach & charred asparagus (gf) with a choice of jus, mushroom, or pepper sauce

Extras & sauces

sour cream | aioli \$2 | jus | pepper | mushroom | hot sauce \$3 haloumi | tofu | marinated chicken \$7 | 180g scotch steak \$12 bacon \$6 | side salad \$5

Kids meals available on request

All orders to be placed at the bar | No take away available

v- vegetarian, ve- vegan, veo- vegan option, gf- gluten free, gfo- gluten free option

Our kitchen handles common allergens, including nuts, dairy, gluten and soy. While we take precautions, cross-contamination may occur. Gluten-free options are available but prepared in a shared kitchen. We offer halal-friendly options, but our kitchen is not fully halal-certified.