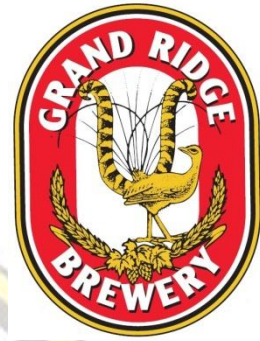


Grand Ridge Brewery Restaurant Dinner Menu



Garlic Bread	\$7.50	Fish and Chips	\$25
Swan and Oak Bakery mini cob loaf with house made roasted garlic bread		Gippy Gold Battered Fresh fish of the Day, served with Beer Battered Chips and Homemade Tartare Sauce	
Brie and Chive Bread	\$8.00	Baby Barramundi	\$29
Swan and Oak Bakery mini cob loaf with Berries Creek Brie, Natural Blonde Ale and fresh chives		Grilled Barramundi served with Pale Ale steamed Shellfish and Steamed Greens	
Gnoochi	\$15	Chicken Parma	\$24
Homemade Gnoochi with Grand Ridge Organics tomatoes, basil oil and freshly shaved Parmesan		Monster Parma	\$27
Scallops	\$17	Traditional Chicken Parma topped with Ham , Tomato and Cheese, serve with a side of Garden Salad and Chips	
Seared Scallops with roasted pepper aioli, candied ginger, fresh coriander and chillies and avocado		Grand Ridge Chicken	\$29
Twisted Sister Apple Cider Cured Salmon	\$17	Chicken Breast Stuffed with Berries Creek Brie, Sundried Tomatoes and Spinach, served with Homemade Tomato Chutney, Gippsland Gold Fried Chicken Wings and Potato Fritters	
Grand Ridge Twisted Sister Apple Cider cured salmon with spiced creme fraiche, chorizo crumb, shallots and caper salt		Rib Eye	\$38
Chicken Salad	\$16	350g Rib Eye with Ox Cheek Raviolo, Herb Crust and Hatlifter Jus	
Jerked Chicken, served with roasted corn puree, grapefruit, Thyme and salted cherry tomatoes and spring onion		Pork Belly	\$31
Baked Sweet Potato (Vegan)	\$18	Slow Cooked Pork Belly with Panfried Gnoochi and Vegetables	
Mediterranean style roast sweet potato with chick peas, tahini and vegetable stew. Served with vegan Tzatziki		Kids	\$15
Vegan Antipasto Platter	\$24	Chicken Nugget & Chips	
A selection of small vegan dishes served, Garlic and Chilli Sauce, Melba Toasts and Fish Creek Olive Oil dust		Fish & Chips	
		Half Parmigiana	
		Penne with Napoli sauce and Parmesan Cheese	
		Served with Kids Activity pack, Dixie Cup Ice Cream and a glass	