

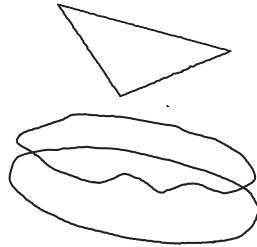
**GRACE
DARLING
HOTEL**





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- 'Farmer Braiths' hand cut chips, house BBQ, aioli (V)(GF) ----- 12
- Hummus, fried chickpeas, sumac, house sourdough (V) ----- 14
- Navajo fry bread, confit tomato, chipotle & goats cheese salsa ----- 14
- Marinated Mt. Zero olives (V) (GF) ----- 8
- Smoked mushroom taco, tomatillo salsa, beetroot mole, slaw (3)(GF)(GF) ----- 18
- Beer soaked crispy chicken tenders, smokey bbq sauce (GF) ----- 16
- Corn dusted calamari, Szechuan chilli salt, lime mayo (GFO) (GF) ----- 18
- Capocollo, black olive tapenade, pickled onion, grissini ----- 18



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- GRACE PARMA** 28
Chicken breast, double smoked leg ham, torched mozzarella, house sugo hand cut chips, salad
- VEGAN PARMA (V)** 27
Fennel crusted eggplant, smoky grilled zucchini, softened leek, vegan cheese, house sugo, hand cut chips, salad

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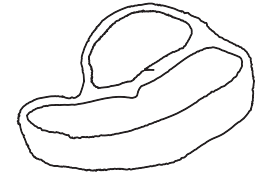
- ANGUS BEEF PATTY (GFO)** 25
Bacon, cheddar, pickles, lettuce, tomato, onion, burger sauce, hand cut chips
---Add extra patty & cheese +5
- CHICKEN SCHNITZEL BURGER** 25
Avocado, cos lettuce, Swiss cheese, spiced tomato relish, aioli
- 'BUDS' VEGAN BURGER (GFO) (V)** 25
'Buds' plant based patty, pickles, lettuce, tomato, fried onions, "The Grace" rose sauce
---Add regular cheese/vegan cheese +1

Vegan bun +1
GF Bun +2

(V) Vegan | (VO) Vegan Option | (GF) Gluten Free | (GFO) Gluten Free Option | (OG) Onion + Garlic Free
Let us know if you have any allergies

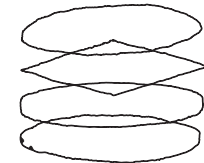
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- BEER BATTERED HAKE (GFO)(OG)** 26
Chips, herb mayo, lemon
- BEEF & GUINNESS PIE** 26
Green beans, mustard gravy
- PUMPKIN GNOCCHI (OG)** 29
Green pea, ricotta, spiced chilli sauce, hazelnuts, sage butter
- PRESSED LAMB SHOULDER (GF)** 31
Mash, charred broccolini, pickled onion, mint & tarragon sauce
- DRY AGED PORTERHOUSE (GF)** 36/45
250 GRAM / 350 GRAM
Mustard, hand cut chips, watercress, choice of sauce -
--Pickled peppercorn
--Red wine jus
--Mustard Gravy



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- DUCK SALAD (GF) (OG)** 27
Spiced confit duck, caramelised root veg, quinoa, apricot, goats fetta
- BABY COS LETTUCE (V) (GF)** 21
Avocado, asparagus, green peas, salsa verde, garlic crumb
---Add pulled Portugese chicken +6
- GARDEN SALAD (V) (GF)** 12
Compressed cucumber, salted carrot, heirloom tomato, red onion, celery seed dressing
- CHARRED GREENS (GF) (VO)** 14
Coriander vinaigrette, almond puree
- PARIS MASH (GF) (OG)** 10
Olive oil



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- Hazelnut brownie, vanilla ice cream, cherry compote ---- 12
- Tiramisu trifle: vanilla & almond cream, coffee soaked sponge, chocolate jelly(V) ---- 12
- House made ice cream or sorbet sundae, biscuit crumbs(GF)(VO) ---- 12

All card transactions incur a 1.65% processing fee
A 5% weekend surcharge will apply