



Ranges Dinner Menu



ENTREE

Soup of the day \$12

House made soup, served
with toasted baguette

Mushroom Bruschetta \$17

Mushrooms infused with garlic and herb
butter served on toasted baguette with
feta and balsamic reduction

Salt and pepper calamari \$22

Fried strips of calamari on a bed of
Asian salad, and lemon wedge

Antipasto Grazing plate \$22

Sun-dried tomatoes, olives, crusty dipping
toast, with feta, and cured meats and dips

SIDES

Garlic bread \$8

Rosemary and garlic potatoes \$10

Seasonal vegetables \$10

Italian salad \$10

Lettuce, tomato, red onion, cucumber,
Olives with balsamic dressing

MAINS

Fillet Mignon \$38

Beef eye fillet wrapped in bacon, served
with garlic and herb butter sauce, mash
Potato and seasonal greens

Black Angus Porterhouse 300g \$33

Served with seasonal vegetables, Rosemary and
garlic potatoes, topped with red wine jus

Lamb shank \$27

Served on a bed of mash potato, seasonal greens,
and red wine sauce

Spicy chicken \$27.50

Grilled chicken breast served on a bed of sautéed
spinach, potato mash, spicy romesco sauce, topped
with toasted almonds

Chicken Parmigiana \$24.90

Crumbed chicken breast topped with napoli sauce,
ham, and Mozzarella cheese, served with chips and salad

Fish and chips \$25

Beer battered flathead served with chip, salad, tartare and
lemon wedge

Atlantic Salmon \$32

Pan fried crispy skinned Salmon, served on sweet potato
Mash, salsa, and a creamy lemon sauce with Salad

Vegetable Medley (Vegan) with a drizzle of balsamic and
sprinkling of pine nuts. \$24

DESSERTS \$13.50

Sticky date pudding with butterscotch sauce and ice-cream

Panna cotta served with berry coulis

*Affogato espresso shot, ice-cream and liquor of choice
Frangelico; kahlua; Baileys; Grand Marnier*

Cakes of choice from fridge display from \$9.00

KIDS MENU \$12

Pasta carbonara

Fish and chips

Chicken nuggets and chips

Cheese burger and chips

*All kids meals come with a complimentary soda
and a scoop of ice-cream with flavoured topping.*

