

Dinner MENU

From 5pm til late

BREADS

HOUSE BREAD WITH GARLIC BUTTER \$10

CHEESY GARLIC BREAD GRILLED \$14
Cheese with garlic on turkish.

ENTRÉES

½ DOZEN PACIFIC OYSTERS (market price)

natural, Kilpatrick or seawater - prawn, mayo, avocado, smoked salmon capped, sweet soy drizzle.



SEAFOOD CHOWDER \$25
Grenny's famous chowder, (ask for GF option).



TEMPURA PRAWNS \$19 & \$25
crispy battered Prawns served with sweet chilly soy OR with salad.



SCALLOPS FLORENTINE \$25
four Hervey Bay scallops on a bed of creamed spinach and mornay cheese grilled.



SALT & PEPPER CALAMARI \$17
grenny's special pineapple cut calamari served with aioli (GF).



CHEF'S SPECIALTY

HOT + COLD SEAFOOD PLATTER FOR TWO (Pre-Order) \$185

a spectacular dish of reef fish, king prawns, Moreton Bay bugs, calamari, mussels, scallops, octopus, hot & cold oysters served with a salad garnish, fresh fruit & dipping sauces.



SEAFOOD MARSALLIES \$52

A hearty meal of Moreton Bay bugs, prawns, reef fish, mussels, scallops & calamari sautéed with garlic, chilly & julienne of vegetables steeped with wine, fish fumet & coulis on top of rice.



GRENNY'S SPECIAL

LAMBS FRY (GF) \$29

Old favourite lambs' liver served with mash, sauteed veg, bacon and gravy.

LAMBS BRAIN \$34

Crumbed lambs brain served with mash, sauteed veg and gravy and bacon.

LAMBS KIDNEY (GF) \$29

Sautéed Kidneys port wine flamed with eschalot, garlic, mushroom, bacon and served with rice pilaf.

MAINS

FISH & CHIPS

\$32

Snapper either crumbed or battered or grilled, served with house chips and salad, lemon & tartare.



CHICKEN SUPREME

\$34

Succulent chicken breast, pan-roasted with sautéed root vegetables, herb-infused potatoes, and finished with a truffle-infused jus..



PASTA MARINARA.

\$38

Tossed Linguine, sautéed garlic, onion, prawn, scallop, reef fish, mussels, calamari cooked in white wine butter saucee.



RIB EYE STEAK (GF)

\$40

250g premium rib eye, flame-grilled, served with steak fries, garden salad, and bold peppercorn sauce.



BUG FILO (house specialty)

\$35

Moreton Bay bug folded with prawn, wrapped in filo, baked and capped with sauce meunière, and smoked salmon served with sauteed veg.



SURF AND TURF (GF)

\$50

250gm rib fillet topped with creamy garlic prawns, served with house chips & salad, bold peppercron sauce.



GRILLED SALMON

\$40

Ocean-fresh salmon, grilled to perfection, paired with pan-fried gnocchi and bold puttanesca sauce, with a fresh fennelherb salad.



LAMB RISOTTO (GF)

\$37

Creamy Arborio rice folded with tender braised lamb, green peas, parmesan, and finished with a red wine jus.



DUCK CONFIT

\$39

Slow-cooked duck leg, crisped to perfection, served with buttery Kipfler potatoes, seasonal greens, and rich mushroom jus.



WILD MUSHROOM RISOTTO (GF)

\$32

A rich blend of seasonal mushrooms, tossed with parmesan and fresh herbs, finished with vibrant seasonal greens.



Food allergies? Please inform your waitperson when ordering.
Fully licensed | 15% surcharge on public holidays