



Dinner MENU

From 5pm til late

BREADS

HOUSE BREAD WITH GARLIC BUTTER

\$12

GRILLED CHEESY GARLIC BREAD

Cheese with garlic on turkish.

(HALF - \$8)

\$16

ENTRÉES

½ DOZEN PACIFIC OYSTERS (market price)

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



SEAFOOD CHOWDER

Grenny's famous chowder, (ask for GF option).

\$27



TEMPURA PRAWNS

crispy battered Prawns served with sweet chilly soy
With salad - \$26

\$20



SCALLOPS FLORENTINE

four Hervey Bay scallops on a bed of creamed spinach and mornay cheese grilled.

\$26



SALT & PEPPER CALAMARI

Grenny's special pineapple cut calamari served with aioli (GF).

\$18



CHEF'S SPECIALTY

SEAFOOD MARSALLIES

\$56

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)

\$30

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)

\$30

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

MAINS

FISH & CHIPS

\$34

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



CHICKEN SUPREME

\$35

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



PASTA MARINARA

\$40

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



RIB EYE STEAK (GF)

\$45

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



BUG FILO (house specialty)

\$37

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



SURF AND TURF (GF)

\$56

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



GRILLED SALMON

\$42

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



LAMB RISOTTO (GF)

\$39

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



DUCK CONFIT

\$42

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



WILD MUSHROOM RISOTTO (GF)

\$33

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