



LUNCH & DINNER



MONDAY - TUESDAY : 11AM - 5:00PM
WEDNESDAY - SUNDAY : 11AM - 8:00PM



SHARES

PLEASE ORDER AND PAY AT THE COUNTER

If you have a food allergy or special requirements, please inform staff.
The chefs are more than happy to cater for your dietary requirement

CHIPS (GF V VGO)

Sea salt, aioli

\$10

CHILLI CON CARNE NACHOS (GF)

House fried tortilla chips, nacho cheese sauce, corn pica de gallo, guacamole, sour cream, jalapeño

\$22

BAKED BRIE CHEESE (GFO V)

Honeycomb, rosemary, onion jam, charred Turkish bread

\$22

ROASTED SPICED CAULIFLOWER BITES (GF V VG)

Hummus, pomegranate molasses, crispy kale

\$12

CHARRED TURKISH BREAD (V)

Curried pumpkin dip, coconut cream, sesame seeds

\$12

MOJO PULLED BEEF TACOS (2PCS)

Shredded cabbage, corn pica de gallo, chipotle crema sauce, lime

\$18

BUFFALO WINGS (GF)

Buttery hot sauce, blue cheese ranch sauce, celery sticks

\$16

CHARRED CORN COB (GF V)

Chipotle crema sauce, house chilli oil, parmesan, chives

\$12

FIVE SPICE BABY SQUID

Lightly dusted fried squid, kewpie mayo, togarashi, dill, snow pea tendrils, lemon

\$18

BURGERS & SANGAS with chips

MAYLANDS BEEF BURGER (VO)

Il Granino Brioche bun, Dardanup beef patty, American cheese, festival lettuce, tomato, red onion, house pickles, tomato relish, aioli **(Plant-Based Option Available Upon Request)**

\$26

CRISPY BUTTERMILK CHICKEN BURGER

Il Granino Brioche bun, festival lettuce, tomato, red onion, house pickles, ranch & buffalo sauce

\$26

STEAK SANDWICH

Il Granino Panini Turkish bread, 150g Dardanup scotch fillet, rocket, tomato, onion jam, aioli, Swiss cheese

\$27

BRISKY SANDO

12hour Slow roasted brisket, BBQ sauce, aioli, rocket, rainbow slaw

\$25



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FROM THE OCEAN

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PAN FRIED BARRAMUNDI (GF) _____ **\$34**

Creamy leek & caper sauce, crispy baby royal blue potatoes, char grilled broccolini, herb oil, alfalfa

 **SQUID INK PASTA WITH PRAWN & SQUID** _____ **\$27**

Confit shallots, garlic, chilli, cherry tomatoes, white wine, sugo, butter, rocket, parmesan, lemon

BEER BATTERED BARRAMUNDI FISH & CHIPS _____ **\$27**

Mushy peas, caper & dill mayo, lemon

FROM THE GRILL

PITCH BLACK ANGUS SCOTCH FILLET 250g (GF) _____ **\$42**

Creamy mash, herb compound butter, char grilled broccolini, vine cherry tomatoes, peppercorn sauce

 **BRAISED BEEF CHEEK IN RED WINE & TOMATO (GF)** _____ **\$35**

Horseradish mash, baby carrots, pea puree, snow pea tendrils, shaved fennel

PAN FRIED CHICKEN BREAST (GF) _____ **\$26**

Parsnip puree, Brussel sprouts, fennel, mustard, jus

EVES GARDEN

ALL THINGS GREEN RISOTTO _____ **\$26**

Peas, asparagus, courgette, snow pea tendrils, mascarpone, parmesan

TOFU POKE BOWL (GF, V, VG) _____ **\$25**

Rice noodles, shredded cabbage, wakame, edamame, carrot, bean sprout, cucumber, furikake, sesame seeds, fried shallots, Nam Jim dressing

WARM PUMPKIN SALAD (GF, V) _____ **\$18**

Asian mixed leaf salad, roast pumpkin, quinoa, cucumber, shallots, Danish feta, pepitas & balsamic dressing

EXTRAS

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION
[V] VEGETARIAN [VG] VEGAN [VO] VEGETARIAN OPTION
[NF] NUTFREE [👍] CHEF RECOMMENDED

CHICKEN **+\$6**

AIOLI | SOUR CREAM | RANCH | BUFFALO **+\$2**

GUACAMOLE | NACHO CHEESE SAUCE | GRAVY | PEPPERCORN SAUCE **+\$3**

VANILLA BEAN ICE CREAM **+\$3**

GRILL & BAR

◆ LUNCH & DINNER ◆

MONDAY - TUESDAY : 11AM - 5:00PM
WEDNESDAY - SUNDAY : 11AM - 8:00PM

***Kids Eat Free EVERY SATURDAY**



T&Cs apply: 1 free kids meal per 1 full meal or 2 entrees.

FOR THE LITTLE ONES

12 YEARS & UNDER
All kids meals receive a juice box and jelly cup

CHEESEBURGER	_____	\$14
Served with chips		
GRILLED CHICKEN (GF)	_____	\$14
Seasonal vegetables, gravy		
SPAGHETTI BOLOGNAISE (VGO)	_____	\$14
Parmesan, parsley		
FISH & CHIPS	_____	\$14
Served with salad, tomato sauce		

SOMETHING SWEET

 DECONSTRUCTED NANA APPLE CRUMBLE	_____	\$16
Caramelised apple, cinnamon toasted oats, custard, vanilla bean ice cream		
 RASPBERRY CHOC BROWNIE (GF)	_____	\$18
Belgium chocolate sauce, toasted marshmallow, vanilla bean ice cream		
PAVLOVA (GF, NF)	_____	\$16
Seasonal fruits, Chantilly cream, lemon curd, Davidson plum dusting		

EXTRAS

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION
[V] VEGETARIAN [VO] VEGETARIAN OPTION [VG] VEGAN
[NF] NUTFREE [👍] CHEF RECOMMENDED

CHICKEN	+\$6
AIOLI SOUR CREAM RANCH BUFFALO	+\$2
GUACAMOLE NACHO CHEESE SAUCE GRAVY PEPPERCORN SAUCE	+\$3
VANILLA BEAN ICE CREAM	+\$3

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SENIORS MENU

EXCLUSIVELY FOR SENIORS ONLY
Must provide a valid senior card on purchase

CHAR GRILLED CHICKEN with GRAVY (GF) _____ \$15

Choice of chips & house salad or mash & seasonal veg

PRAWN & SQUID SPAGHETTI PASTA _____ \$15

Confit shallots, garlic, chilli, cherry tomatoes, white wine sugo, butter, rocket, parmesan lemon

WARM PUMPKIN SALAD (GF, V) _____ \$15

Asian mixed leaf salad, roast pumpkin, quinoa, cucumber, shallots, Danish feta, pepitas & balsamic dressing

FISH & CHIPS _____ \$15

Mushy peas, chips, caper & dill mayo, lemon

CHEESEBURGER & CHIPS _____ \$15

Il Granino brioche bun, Dardanup beef patty, American cheese

DRINK SPECIALS WEEKDAYS ONLY

Aravina A Collection (RED / WHITE / ROSE) _____ \$7
Regular Glass

TAP BEER (SHALLOWS SESSION / 3 BEARS DRAUGHT) _____ \$5
285ml Middy

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[NF] NUTFREE [👍] CHEF RECOMMENDED

CHICKEN +\$6

AIOLI | SOUR CREAM | RANCH | BUFFALO +\$2

GUACAMOLE | NACHO CHEESE SAUCE | GRAVY | PEPPERCORN SAUCE +\$3

VANILLA BEAN ICE CREAM +\$3

BAR BITES

MONDAY - TUESDAY : 5:00PM - CLOSE
WEDNESDAY - SUNDAY : 8:00PM - CLOSE

CHIPS (GF, V) _____ \$10

Sea salt, aioli

 **CHILLI CON CARNE NACHOS (GF VO)** _____ \$22

House fried tortilla chips, nacho cheese sauce, corn pica de gallo, guacamole, sour cream, jalapeño

BAKED BRIE CHEESE (GFO V) _____ \$22

Honeycomb, rosemary, onion jam, charred Turkish bread

 **ROASTED SPICED CAULIFLOWER BITES (GF V VG)** _____ \$12

Hummus, pomegranate molasses, crispy kale

CHARRED TURKISH BREAD (V) _____ \$12


Curried pumpkin dip, coconut cream, sesame seeds

 **MOJO PULLED BEEF TACOS (2PCS)** _____ \$18

Shredded cabbage, corn pica de gallo, chipotle crema sauce, lime

BUFFALO WINGS (GF) _____ \$16

Buttery hot sauce, blue cheese ranch sauce, celery sticks

 **CHARRED CORN COB (GF V)** _____ \$12

Chipotle crema sauce, house chilli oil, parmesan, chives

FIVE SPICE BABY SQUID _____ \$18

Lightly dusted fried squid, kewpie mayo, togarashi, dill, snow pea tendrills, lemon

SOMETHING SWEET

 **DECONSTRUCTED NANA APPLE CRUMBLE** _____ \$16

Caramelised apple, cinnamon toasted oats, custard, vanilla bean ice cream

 **RASPBERRY CHOC BROWNIE (GF)** _____ \$18

Belgium chocolate sauce, toasted marshmallow, vanilla bean ice cream

PAVLOVA (GF, NF) _____ \$16

Seasonal fruits, Chantilly cream, lemon curd, Davidson plum dusting

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION [NF] NUTFREE
[V] VEGETARIAN [VG] VEGAN [VO] VEGETARIAN OPTION
[👍] CHEF RECOMMENDED

HOT DRINKS

S / M / L

Babycino	\$ 1.5
Chocolate / Chai Latte / Mocha	\$ 5 / 5.5 / 6
Cappuccino / Long Macchiato	\$ 5 / 5.5 / 6
Espresso / Short Macchiato	\$ 3.5
Double Espresso	\$ 4.5
Long Black	\$ 4 / 4.5 / 5
Flat White / Latte	\$ 4.5 / 5 / 5.5

TEA

English Breakfast	\$ 4
Peppermint	\$ 4
Lemon & Ginger	\$ 4
Jasmine	\$4

EXTRA

*Almond / Soy / Oat milk /
 Lactose Free +70cents
 Decaf +50 cents
 Extra Shot +50 cents*

COLD DRINKS

Affogato	\$ 6
Iced Black	\$ 5
Iced White	\$ 5.5
Iced Chocolate / Chai Latte / Mocha with Ice Cream +\$3	\$ 5.5

MILKSHAKES

Kids / Regular

Banana	\$ 4 / 7.5
Caramel	\$ 4 / 7.5
Cookies & Cream	\$ 4 / 7.5
Chocolate	\$ 4 / 7.5
Strawberry	\$ 4 / 7.5
Vanilla	\$ 4 / 7.5