

Brunch 10am-3pm | Saturday & Sunday

Full Monty 155

pork & beer malt sausage, potato & cheese hashbrown, brewers beans, roast tomato, bacon, portobello mushroom, fried egg, stout brown sauce
啤酒麥芽香腸、芝士薯餅、啤酒豆、番茄、煙肉、大啡菇、炒蛋、黑啤酒燒汁

Char Siu Burger 125

char siu pork belly, chilli pickled pineapple & fried egg with side salad
叉燒豬腩漢堡、辣椒醃菠蘿、炒蛋、沙律

Grain Steak Sandwich 170

Grain sourdough, 170g wagyu tri tip, caramelised onion & ox cheek, lettuce, tomato, beer mustard mayonnaise with fries and牛腹肉牛扒三文治、酸種麵包、糖漬洋蔥、牛面頰、生菜、番茄、啤酒芥末蛋黃醬、薯條

Avocado Feta on Toast (V) 135

malt sourdough toast, avocado, feta, crunchy grains, malt pickled onion, 2 poached eggs
牛油果酸種多士、Feta 芝士、穀物、麥芽醃洋蔥、水波蛋

Eggs Benny - all served on toasted GRAIN

sourdough, two poached eggs and hollandaise
班尼迪蛋配酸種多士、水波蛋、檸檬牛油蛋黃醬汁

Aussie (V) 140 | smashed avocado & roast tomato 牛油果蓉、番茄

Fungi (V) 120 | truffled mushrooms & spinach 松露蘑菇、菠菜

Royale 140 | salmon pastrami & spinach 煙燻三文魚、菠菜

Cheeky Cow 130 | braised stout ox cheek, caramelised onion & spinach 牛面頰、糖漬洋蔥、菠菜

Add Black Pudding +35 血腸

Add Streaky Bacon +25 煙肉

All prices are subject to 10% service charge | On weekends and public holidays all our tables are booked for 2 hours and we respectfully request your table back so that others can dine

Weekend Roast

12pm-6pm | \$280 per person

Served with roast potatoes, grilled courgettes, creamed sweetcorn, slow roasted bell peppers & Yorkshire pudding

均配以烤馬鈴薯、意大利青瓜、忌廉粟米、慢煮燈籠椒、牛油西蘭花、Yorkshire

Saturday 9th & Sunday, 10th April

Smoked Free Range Chicken

brined & smoked, mixed grains, herb & lemon stuffing
鹽漬煙燻走地雞配五穀、香草、檸檬

Saturday 16th & Sunday, 17th April 2022

Rangers Valley M5 Wagyu Tri-tip

stout ox cheek & horseradish sauce
和牛腹肉牛扒、黑啤酒燴牛面頰、辣根醬

Saturday 23rd & Sunday, 24th April 2022

Lamb Rack & Slow Roasted Te Mana Lamb Shoulder

served with mint sauce

烤 Te Mana 羊架、慢煮羊肩、薄荷醬

Saturday 30th & Sunday 1st May 2022

Roasted Japanese Pork Loin with sticky beer

braised pork cheeks & Apple Ketchup
烤日本豬扒、紅燒啤酒燻豬頸肉、蘋果番茄醬

Saturday 8th & Sunday 9th May 2022

GRAIN will be hosting a special mothers day weekend

Add on our 90 minute free flow with any roast at \$198

Gweilo Hazy IPA, Gweilo Helles Lager,
Heart of Darkness Pomelo IPA,
Heart of Darkness Cucumber Pilsner
Elsa Bianchi Malbec or
Elsa Bianchi Chardonnay