

Fortnightly Features

Granite Golf Club provides it's kitchen staff with an opportunity to present their own delicious creations, and take charge in the kitchen. The winning dishes are featured on our menu.

The fortnightly feature program helps the line staff see their dishes up in lights so to speak. Secondly, it allows the team look at the bigger picture of menu designing and dish output. Making a dish for 4 at home is easy, but having to adapt it to a fast kitchen line, whilst maintaining accuracy as well as speed will really help improve their culinary and kitchen skills.



Steve's Grilled Octopus

- with panzanella salad, sherry vinaigrette, nut free pesto



V.J.'s Tandoori Salmon

- tandoori & yogurt marinated salmon with basmati rice, wilted spinach & tomato, cilantro and cucumber raita



Brendan's Cornish Hen

- roasted cornish hen, butternut squash risotto, honey roasted heirloom carrots, chicken and thyme jus