

GROSVENOR

H O T E L

SNACKS

GARLIC & HERB FLATBREAD PIZZA (v) + mozzarella \$2	\$15
SAUTÉED TIGER PRAWNS garlic & herb butter, noilly pratt, flatbread (gfo)	\$18
MUSHROOM & TRUFFLE ARANCINI (4) parmesan, taleggio, garlic mayonnaise, rocket, balsamic (v)	\$16
SAGANAKI grilled cheese, balsamic, lemon, rocket (v, gf)	\$16
SALT & VINEGAR CALAMARI flash fried, smoked garlic aioli, rocket, lemon (gf)	e \$18 m \$32
SOUTHERN FRIED CHICKEN TENDERS fried chicken tenderloins, buttermilk dressing, lemon (gf)	\$18
STEAK FRIES smoked garlic mayonnaise (gf, df)	\$12

PUB CLASSICS

TRADITIONAL PARMA chicken schnitzel, virginian ham, napoli, mozzarella, steak fries, dressed leaves	\$29
CHICKEN SCHNITZEL panko crumbed, steak fries, dressed leaves, lemon	\$26
FISH & CHIPS ale battered barramundi fillet, steak fries, dressed leaves, tartare, lemon (gfo, df)	\$28
CHEESEBURGER pasture fed beef pattie, streaky bacon, lettuce, tomatoes, westmont pickles, double cheese, mustard, tomato sauce, steak fries	\$26
SOUTHERN FRIED CHICKEN BURGER peri peri chicken breast, chilli miso mayo, coleslaw, pickles, steak fries, aioli	\$25
STEAK SANDWICH grilled porterhouse, swiss cheese, caramelised onion, wild rocket, smoked aioli, malted ciabatta, steak fries	\$28

Please note, a 10% surcharge applies on Sundays.
In addition, on public holidays a 15% surcharge applies..

MAIN MEALS

SEAFOOD LINGUINE barramundi, prawns, calamari, garlic, shallots, chilli, white wine, rocket	\$34
HARISSA SPICED LAMB SALAD freekeh, labneh, charred zucchini & eggplant, dukkah, red onion, dressed rocket	\$30
ROAST PUMPKIN & ANCIENT GRAIN SALAD quinoa, lentil du puy, baby spinach, cranberries, pepitas, honey mustard dressing, sweet potato crisp (ve, gfo)	\$28
BANGERS & MASH pork & fennel sausages, creamy mash potato, buttered peas, onion jus (gf)	\$28
SPAGHETTI BOLOGNESE artisan pasta, slow cooked premium beef ragu, parmesan	\$27

FROM THE GRILL

PASTURE FED MBS2+

300g Southern Ranges Scotch Fillet	\$54
400g Southern Ranges Rump	\$42
*all served with dressed leaves, steak fries choice of house accompaniment: red wine jus, creamy whiskey peppercorn, truffle mushroom, chimichurri butter	

TRY OUR SURF & TURF TOPPER \$10
sautéed tiger prawns cooked in garlic & lemon butter

SIDES

GARDEN SALAD mixed leaves, radish, spanish onion, cucumber, lemon dressing (gf, v)	\$14
CREAMY MASHED POTATO (GF, V)	\$14
ROAST PUMPKIN & GRILLED EGGPLANT chimichurri (gf, v)	\$14

gf	-	gluten friendly	df	-	dairy free
gfo	-	gluten friendly option	dfo	-	dairy free option
ve	-	vegan	v	-	vegetarian
veo	-	vegan option	vo	-	vegetarian option
			n	-	contains nuts

FOOD ALLERGIES
Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

WOOD FIRED PIZZAS

ROSSO

MARGHERITA sugo, mozzarella, basil, oregano, extra virgin olive oil (v)	\$25
SALAMI sugo, smoked scamorza, hot calabrese salami, kalamata olives	\$26
SAN DANIELE sugo, mozzarella, prosciutto, grana padano, rocket	\$26
CAPRICCIOSA sugo, mozzarella, smoked ham, white mushrooms, kalamata olives, artichoke hearts	\$26
BUFALINA sugo, zucchini, basil, buffalo mozzarella (v)	\$25
NDUJA sugo, taleggio cheese, spicy sausage, wood fired red capsicum, basil	\$26

HAWAIIAN sugo, mozzarella, pineapple, smoked ham	\$26
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BIANCO

PATATA mozzarella, yukon gold potatoes, taleggio cheese, fried sage, rosemary (v)	\$25
FUNGHI smoked scamorza, button mushrooms, king mushrooms, thyme (v)	\$25
GAMBERI mozzarella, tiger prawns, zucchini, capsicum, goats cheese, chilli, lemon, thyme	\$29

ZUCCA mozzarella, butternut pumpkin, yucatán onion, goats cheese, sage (v)	\$26
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gluten free base \$5 / vegan mozzarella \$3

DESSERTS

SELECTION OF ICE CREAM AND SORBET please ask staff for 7 apples gelato range, almond crumble (gf, n)	\$12
BURNT BASQUE CHEESECAKE spiced oranges, whipped cream	\$15
STICKY DATE PUDDING butterscotch sauce, rum & raisin ice cream	\$15
NUTELLA PIZZA coconut flakes, vanilla ice cream	\$15