

GROSVENOR

H O T E L

SNACKS

GARLIC & HERB FLATBREAD PIZZA (v) add mozzarella \$2	\$15
CHILLI & GARLIC PRAWN SKEWERS (2) dressed rocket, charred lemon (gf, df)	\$20
MUSHROOM & TRUFFLE ARANCINI (4) parmesan, taleggio, garlic mayonnaise, rocket, balsamic (v)	\$16
HOT & SMOKEY PULLED PORK TACOS (2) ham hock, lettuce, tasty cheese, flour tortillas, coriander, crispy shallots, chipotle mayo	\$18
SALT & PEPPER CALAMARI flash fried, kimchi slaw, aioli, coriander, ginger & soy dressing, lemon (gf, df)	e \$18 m \$32
SOUTHERN FRIED CHICKEN TENDERS chipotle mayo, lemon (gf)	\$18
STEAK FRIES chipotle mayo (gf)	\$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 beef pattie, lettuce, tomato, Westmont pickles, double cheese, mustard, tomato sauce, steak fries add bacon or egg / \$3	\$26
SOUTHERN FRIED CHICKEN BURGER buttermilk chicken tenders, chipotle mayo, coleslaw, pickles, American cheese, steak fries, aioli add bacon or egg / \$3	\$26
STEAK SANDWICH grilled porterhouse, Swiss cheese, balsamic onions, lettuce, seeded mustard, tomato relish, toasted ciabatta, steak fries add bacon or egg / \$3	\$28

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

MAIN MEALS

CONFIT CHICKEN MARYLAND grilled broccolini, conga potatoes, kale, preserved lemon & agave dressing (gf)	\$32
TRADITIONAL LASAGNE layers of artisan pasta, slow cooked beef, tomato & herb ragu, baby spinach, bechamel, mozzarella, parmesan, rocket & basil salad	\$28
ROAST CAULIFLOWER SALAD quinoa, beetroot, spinach, pepitas, cashew crema, sweet potato crisps (gf, ve, df)	\$28
SEAFOOD LINGUINE prawns, calamari, barramundi, sundried tomato pesto, shallots, garlic & Italian herbs	\$34
CHARGRILLED SHASHLIK KEBABS (2) mince lamb, mint yoghurt, rocket, red onion, feta, flatbread	\$34

FROM THE GRILL

PASTURE FED MBS2+

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

TRY OUR PRAWN TOPPER \$10
sautéed tiger prawns cooked in garlic butter

SIDES

GARDEN SALAD mixed leaves, radish, cherry tomatoes, cucumber, lemon dressing (gf, ve, df)	\$14
CHARGRILLED BROCCOLINI caramelised onion, Persian feta, pepitas (gf)	\$14
ROAST CAULIFLOWER & KALE chimichurri (gf, df, ve)	\$14

Start planning the perfect event in the heart of St Kilda.
Ask our friendly staff to see event spaces!

Contact our functions coordinator Caitlin at
functions@jbshospitality.com.au | 0477 553 922

For more info www.grosvenorhotel.com.au

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
NDUJA sugo, taleggio cheese, spicy sausage, wood-fired red capsicum, basil	\$26
HAWAIIAN sugo, mozzarella, pineapple, smoked ham	\$26

BIANCO

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

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
WARM CHOCOLATE BROWNIE macerated strawberries, cointreau, vanilla bean ice cream	\$15
NUTELLA PIZZA coconut flakes, vanilla ice cream	\$15

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

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.