

# GROSVENOR

H O T E L

## TO START/SHARE

<b>WOOD-FIRED GARLIC PRAWNS</b> house baked flatbread, nduja emulsion, lemon	22
<b>CAULIFLOWER POPCORN</b> miso & soy dipping sauce, coriander (ve)	16
<b>CROQUETTES (5)</b> prosciutto, chorizo, gruyère, aioli	16
<b>CRISPY FRIED CALAMARI</b> flash fried kimchi, rocket, ginger & soy dressing, lemon, aioli (gf, df)	e 18   m 32
<b>SOUTHERN FRIED CHICKEN TENDERS</b> chipotle mayo, lemon (gf)	18
<b>GROSVENOR TASTING PLATTER</b> artisan cured meat, olives, pickles, cheese, dip, grissini, flatbread (gfo)	32

## PUB FAVOURITES

<b>TRADITIONAL PARMA</b> chicken schnitzel, Virginian ham, napoli, mozzarella, steak fries, dressed leaves	29
<b>CHICKEN SCHNITZEL</b> panko crumbed, steak fries, dressed leaves, lemon	26
<b>FISH &amp; CHIPS</b> grilled or beer battered barramundi fillet, steak fries, dressed leaves, tartare, lemon (df, gfo)	28
<b>CHEESEBURGER</b> beef pattie, lettuce, tomato, pickles, double cheese, mustard mayo, tomato sauce, steak fries add bacon or egg +3 / add extra pattie +7	26
<b>MEXICAN FRIED CHICKEN BURGER</b> corn chip crumbed, avocado & lime salsa, chipotle mayo, jalapeño & pickle slaw, steak fries add bacon or egg +3	28
<b>STEAK SANDWICH</b> grilled porterhouse, Swiss cheese, balsamic onions, rocket, seeded mustard, tomato relish, toasted ciabatta, steak fries add bacon or egg +3	28

## WOOD-FIRED PIZZAS

### ROSSO

<b>MARGHERITA</b> sugo, mozzarella, basil, oregano, extra virgin olive oil (v)	25
<b>SALAMI</b> sugo, smoked scamorza, hot calabrese salami, Kalamata olives	26
<b>SAN DANIELE</b> sugo, mozzarella, prosciutto, grana padano, rocket	26
<b>CAPRICCIOSA</b> sugo, mozzarella, smoked ham, white mushrooms, kalamata olives, artichoke hearts	26
<b>NDUJA</b> sugo, taleggio cheese, spicy sausage, wood-fired red capsicum, basil	26
<b>HAWAIIAN</b> sugo, mozzarella, pineapple, smoked ham	26
<b>BIANCO</b>	
<b>GARLIC &amp; HERB</b> minced garlic, mozzarella, oregano, rosemary (v)	18
<b>FUNGHI</b> smoked scamorza, button mushrooms, King mushrooms, thyme (v)	25
<b>GAMBERI</b> mozzarella, tiger prawns, zucchini, capsicum, goats cheese, chilli, lemon, thyme	29
<b>ZUCCA</b> mozzarella, butternut pumpkin, yucatán onion, goats cheese, sage (v)	26
gluten free base +5 / vegan mozzarella +3	

## SIDES

<b>STEAK FRIES</b> aioli (gf, veo)	12
<b>GARDEN SALAD</b> mixed leaves, cherry tomatoes, cucumber, citrus dressing (gf, ve, df)	14
<b>CREAMY MASHED POTATO (v, gf)</b>	12
<b>WOOD-FIRED SEASONAL VEGETABLES</b> hummus, olive oil, sea salt (gf, ve, df)	14

## FROM THE GRILL

### PASTURE FED

300g Scotch Fillet - Southern Ranges MB+	54
300g Porterhouse - Southern Ranges MB2	48
400g Rump - Southern Ranges MB+	42
Chef's Cut	MP

\*all served with dressed leaves, steak fries and your choice of house accompaniment: red wine jus, gravy, pepper, mushroom, chimichurri salsa or garlic butter

**TRY OUR PRAWN TOPPER +10**  
sautéed tiger prawns cooked in garlic butter

## MAIN MEALS

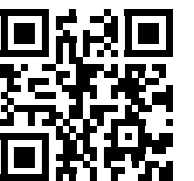
<b>SEAFOOD LINGUINE</b> prawns, calamari, mussels, clams, barramundi, confit cherry tomato, spinach, garlic, olive oil, herbs (dfo)	34
<b>MEDITERRANEAN LAMB KEBABS (2)</b> mince lamb, tzatziki, rocket, red onion, feta, pomegranate & molasses, flatbread (dfo)	35
<b>ENOKI TEMPURA BOWL</b> brown rice, avocado, kimchi, edamame, house pickles, corn, toasted sesame dressing (veo) add egg +3 / chicken +6	26
<b>SOUTHERN RANGES BEEF CHEEKS</b> creamy mashed potato, pickled radish, petite herb salad (gf)	32
<b>MARKET FISH</b> - ask our team about today's fresh catch grilled ratatouille, crispy chat potatoes, salsa verde (gf, df)	38

## DESSERTS

<b>WARM CHOCOLATE BROWNIE</b> berry compote, salted caramel ice cream	15
<b>TIRAMISU</b> almond biscotti (n)	16
<b>NUTELLA PIZZA</b> coconut flakes, vanilla ice cream	15

## FEAST WITH YOUR EYES

Scan the QR code to see photos of our dishes and bring the menu to life!



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

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.