

GROSVENOR

H O T E L

TO START/SHARE

WOODFIRED GARLIC PRAWNS house baked flatbread, nduja emulsion, lemon (i)	22
WOODFIRED CEMBERT house baked flatbread, honey, walnuts, herbs (v, lgo, n)	23
LOADED BRISKET FRIES smoked bbq, gravy, cheese, spring onions (lgo, ldo)	22
FRIED VEGETABLE DUMPLINGS (5) ginger soy sauce, pickled daikon (ve, ld)	15
CROQUETTES (5) prosciutto, chorizo, gruyère, aioli	16
CRISPY FRIED CALAMARI harissa mayo, fennel, rocket, cucumber, lemon (ld, i)	e 18 m 32
SOUTHERN FRIED CHICKEN TENDERS chipotle mayo, lemon (lg)	18

PUB FAVOURITES

TRADITIONAL PARMA chicken schnitzel, Virginian ham, napoli, mozzarella, steak fries, dressed leaves	29
MEXICAN PARMA chicken schnitzel, corn chips, napoli, salami, jalapeños, mozzarella, avocado, sour cream, steak fries, dressed leaves	31
CHICKEN SCHNITZEL panko crumbed, steak fries, dressed leaves, lemon	26
FISH & CHIPS grilled or beer battered barramundi fillet, steak fries, dressed leaves, tartare, lemon (lgo, df, i)	28
CHEESEBURGER beef pattie, lettuce, tomato, pickles, double cheese, mustard mayo, tomato sauce, steak fries add bacon or egg +3 add extra pattie +7	26
WAGYU STEAK SANDWICH grilled, Swiss cheese, balsamic onion, rocket, horseradish cream, toasted ciabatta, steak fries add bacon or egg +3	28
SPAGHETTI BOLOGNESE slow cooked ragu, tomatoes, herbs, spaghetti, parmesan	27

MAIN MEALS

SEAFOOD LINGUINE prawns, calamari, mussels, barramundi, cherry tomatoes, white wine & garlic cream sauce (m)	36
SHEPHERD'S PIE baked lamb stew & creamy potato mash, parmesan, roast root vegetables (lg)	32
BANGERS & MASH traditional homemade pork & fennel sausages, creamy potato mash, onion jus, peas (lg)	28
TOFU POKE BOWL fresh or fried tofu, brown rice, avocado, kimchi, peas, house pickles, corn, furikake, toasted sesame dressing (lgo, veo) add chicken or prawn +8 / add egg +3	26
SPRING CREEK BARRAMUNDI anchovy emulsion, confit summer vegetables, cherry tomatoes, olives, lemon (lg, ld, a)	38
ROAST PUMPKIN & BEETROOT SALAD green leaves, feta, pepitas, balsamic dressing (lg, ldo, veo) add chicken or prawn +8 / add egg +3	26

FROM THE GRILL

PASTURE FED 300g Scotch Fillet - Premium Grain Fed	54
300g Porterhouse - Premium Grain Fed MB2	48
400g Rump - Premium Grain Fed	44
*all served with dressed leaves, steak fries and your choice of house accompaniment: red wine jus, gravy, pepper, mushroom or garlic butter	
TRY OUR PRAWN TOPPER sautéed tiger prawns cooked in garlic butter	10

SIDES

STEAK FRIES aioli (lg, ld, veo)	13
ROCKET, PEAR & WALNUT SALAD honey vinaigrette (n)	14
CREAMY POTATO MASH (v, lg)	12
WOODFIRED SEASONAL VEGETABLES hummus, olive oil, sea salt (lg, ve, ld)	15

FEAST WITH YOUR EYES

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



WOODFIRED 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, gorgonzola, spicy calabrian sausage, red capsicum, basil	26
PANCETTA sugo, mushrooms, oregano, mozzarella, chilli, smoked ricotta salata	26
HAWAIIAN sugo, mozzarella, pineapple, smoked ham	26

BIANCO

GARLIC & HERB minced garlic, mozzarella, oregano, rosemary (v)	18
FUNGI smoked scamorza, button mushrooms, King mushrooms, thyme (v)	25
GAMBERI mozzarella, tiger prawns, zucchini, capsicum, goats cheese, chilli, lemon, thyme (i)	29
QUATTRO FORMAGGI gorgonzola, parmigiano reggiano, smoked scamorza, pecorino, honey, walnuts (v, n)	26
gluten free base +5 vegan mozzarella +3	

DESSERTS

STICKY DATE PUDDING butterscotch sauce & vanilla ice cream (v)	15
CHURROS warm chocolate sauce, vanilla ice cream (veo)	15
NUTELLA PIZZA banana, coconut flake (ld) add vanilla ice cream (v) +3	15

(lg) low gluten
(lgo) low gluten option
(v) vegetarian
(vo) vegetarian option

(ld) low dairy
(ldo) low dairy option
(ve) vegan
(veo) vegan option
(n) contains nuts

seafood
(a) australian
(i) imported
(m) mixed origin

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

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.