

GROSVENOR

WOOD FIRED PIZZA

GLUTEN FREE BASE AVAILABLE AT \$3 EXTRA

FOCACCIA (V) 10	Sea salt & rosemary
GARLIC & CHEESE (V) or HERB & CHEESE (V) 15	
MARGHERITA (V) 22	Tomato, mozzarella, olive oil, basil
PUMPKIN (V) 24	Pumpkin puree, mozzarella, caramelized onions, goat cheese, pesto
FOUR CHEESE (V) 25	Mozzarella, gorgonzola, smoked scamorza, parmesan, oregano
VEGETARIAN (V) 24	Tomato, mozzarella, seasonal vegetables
FUNGHI (V) 26	Button, king brown and enoki mushrooms, mozzarella, goat cheese and truffle oil
HAWAIIAN 23	Tomato, mozzarella, ham, pineapple
CAPRICCIOSA 23	Tomato, mozzarella, ham, mushrooms, olives, artichokes
CARNE 23	Pork belly, ham, salami, tomato, mozzarella, mushrooms, caramelised onions, chilli
CALABRESE 24	Tomato, mozzarella, hot salami, capsicum, chilli
LAMB 26	Slow roasted lamb shoulder, mozzarella, garlic, kalamata olives, mint yoghurt, roquette
PATATA 25	Tomato, mozzarella, sausage, potatoes, rosemary
SIMONE 25	Gorgonzola, salami, radicchio, walnuts, truffled honey
PROSCIUTTO 26	Mozzarella, olive oil, cherry tomatoes, prosciutto, roquette, parmesan
BUFALINA 26	Tomato, buffalo mozzarella, prosciutto, basil
BARI 28	Tomato, mozzarella, prawns, roasted cherry tomato, zucchini, basil and chilli jam

BURGERS

100% AGED ANGUS BEEF BURGER/HAND PRESSED/
SERVED WITH CHIPS/GLUTEN FREE BUN AVAILABLE

CHEESE BURGER 25	Beef, double cheese, pickles, house ketchup,
THE GROSVENOR 25	Beef, cheese, smoky bacon, lettuce, tomato, pickles, shed sauce
2 UP 27	Double beef, double cheese, double bacon, hash brown, spicy mayo, lettuce
THE ALL BLACKS 28	Black Angus beef pattie, grilled mushroom, tomato, cheese, crispy bacon, house ketchup, truffle mayo in a black roll
THE GRILLED 26	Grilled chicken breast, brie, avocado, aioli, capsicum, chilli jam

PARMAS

ALL PARMAS
SERVED WITH CHIPS & DRESSED LEAVES

THE ORIGINAL 28	Shaved leg ham, napoli, mozzarella
THE KEV 28	Garlic butter & gruyere béchamel, gremolata
DIAVOLA 28	N'duja, pepperoni, stracciatella, jalapeno, basil, sriracha
MELANZANE (GF, V) 28	Oven baked eggplant, Napoli, olive tapenade, roasted peppers, basil pesto, parmesan, sweet potato fries

Surcharge applies on Public Holiday

(V) Vegetarian (VO) Vegetarian option (GF) Gluten Free
(GFO) Gluten Free option

KIDS

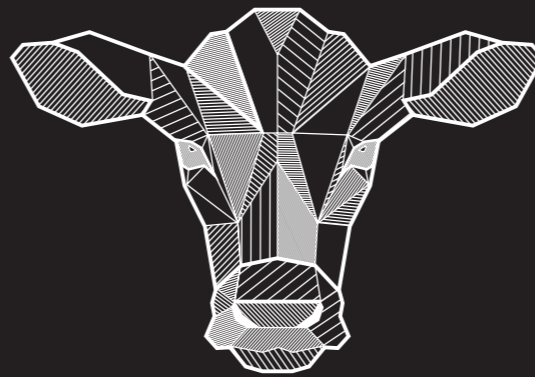
Chicken schnitzel with chips or vegetables	15
Minute steak with chips or vegetables	16
Grilled fish with chips or vegetables	15
Cheeseburger, chips	15
Spaghetti Bolognese	12
Margherita (V) Pizza	13
Hawaiian Pizza	14

Kids Meal Deal (for order's before 6pm) 20
Kids main meal, soft drink, & scoop of ice-cream

WHAT'S ON

MON	BINGO + BYO WINE FROM BOTTLE SHOP	WED	FUNKY BUNCH TRIVIA
FRI	DJ 5 - 10PM	SUN	LIVE MUSIC 4PM
MON	\$15 BURGERS + BINGO	TUE	\$15 WOOD FIRED PIZZA
WED	\$15 PARMAS + TRIVIA	THU	\$25 AGED 250G PORTERHOUSE 2 FOR 1 COCKTAILS

ASK ABOUT OUR VARIOUS
FUNCTION SPACES FOR
YOUR NEXT PARTY



MEAT SPECIALIST

SMALL PLATES

SAFFRON ARANCINI (2) (V) Carnaroli rice, peas, smoked scamorza	9
POLENTA & PARMESAN CHIPS (V) Parmesan cream, basil	12
FRIED CHICKEN SLIDER Brioche bun, lettuce, U.S cheddar, chilli jam, kewpie mayo	7 each
GRILLED PRAWNS (GF) Whole Australian prawns, cocktail salsa, lettuce hearts, pickled shallot, radish, mary rose sauce	18
STEAK TARTARE Aromatics, frisee & pea shoot salad, organic yolk, tarragon emulsion, rye crisps	19
FRIED LOCAL CALAMARI (GF) Aioli, bitter leaf salad, white balsamic dressing	18
SPICY POPCORN CHICKEN Melbourne hot sauce	17
GROSVENOR TASTING BOARD <i>Minimum 2 guests / 22 per person</i> Selection of cured meats, house pickles, olives, cheeses & wood fired focaccia	

MAIN COURSE

NT BARRAMUNDI (GF) Spring greens, shaved fennel & radish salad, prawn butter sauce	37
GNOCCHI AL TELEFONO (V) Hand rolled, oven baked with tomato sugo, buffalo mozzarella, black pepper, basil	28
LAMB SHOULDER Slow cooked, kent pumpkin puree, crushed peas, goat's feta, swiss chard	36
PRAWN SPAGHETTI Australian prawns, pancetta, dried chilli, garlic, prawn oil, basil	35
VEAL COTOLETTA Crumbed veal cutlet, peperonata, kohlrabi, wild roquette, lemon	34
WOOD OVEN ROASTED HALF CHICKEN (GFO) Globe artichokes, baby fennel, broad beans, peas, jus gras	36
FRIED LOCAL CALAMARI (GF) Aioli, bitter leaf salad, white balsamic dressing	35

OUR DEDICATION

Our 100% grass fed beef is Southern Ranges marble score 2+ Black Angus which is HGP and antibiotic free. Sourced from the lush, green region of Gippsland VIC. Selected for its superior quality, natural marbling, rich colour, deep flavour and tenderness. Wet and dry Aged in-house for a minimum of 28 days, ensuring superior eating quality.

STEAKS

GRASS FED MBS2+ PRIME CUTS (GFO)

Porterhouse MB2+	250g/400g	37/49
Scotch fillet MB2+	300g/500g	46/67
Eye fillet MB2+	250g/400g	50/78

GRASS FED MBS2+ DRY AGED – minimum 28 days

New York Steak – Dry-aged MB2+		
Porterhouse on the bone	350g/500g	39/50
Rib Eye – 28 day dry aged MB2+	500g/700g	60/80

GRAIN FED

Rangers Valley Black Onyx 270 days		
Grain fed Flank steak MB3+	250g / 1kg	39/110

CHARGRILLED TO YOUR LIKING & SERVED WITH BEER BATTERED CHIPS, CHOICE OF CONDIMENTS & ASSORTED MUSTARDS

CONDIMENTS

Red wine jus , Peppercorn, Porcini mushroom, Béarnaise, Garlic butter

Grosvenor Hotel is dedicated to sourcing the best, premium grade meat from the most reputable suppliers. To help us deliver on this commitment, our Chef and his team have implemented a strict approach to sourcing, ageing and preparing our entire range of meats. Our selection criteria focuses on the animals breed, weight, feed pattern, marbling, pH level, colour and ageing of the meat.

With over 50 years' experience in the hospitality and meat industry, we have forged close relationships with some of the best farmers and livestock producers enabling us to select our meats from farms across Victoria, Tasmania and New South Wales.

TABLE SHARING

BANJO CUT LAMB SHOULDER 2-3 guests - allow 45 minutes 12 hours roasted lamb shoulder on the bone served Chimmi churri dressing, served with Chimmi churri	90
EYE FILLET 600g - allow up to 30 minutes for MW served with hand cut chips, red wine jus	105
WHOLE SUCKLING PIG 3 days' notice required Western Plains Suckling Pig, pork & fennel stuffing, served with sides & accompaniments	680

SALADS

CAESAR SALAD (GFO, VO) Baby cos lettuce, crisp pancetta, organic egg, basil, parmesan, croutons, caesar dressing	18
Add grilled chicken fillet	12
CAPRESE SALAD (GFO, VO) Heirloom tomatoes, buffalo mozzarella, croutons, aged balsamic vinaigrette, basil	19

SIDES

Steamed spring green, buerre noisette dressing	10
Mixed leaf salad, tomato, cucumber, vinaigrette	8
Wild roquette salad, parmesan, olive oil, aged balsamic vinegar	10
Beer battered fries, ketchup	9
Sweet potato fries, blue cheese mayo	9
Hand cut chips, oregano salt, aioli	11
Crunchy onion rings, cheeseburger sauce	9
Mashed potato	11 + gravy 3 extra