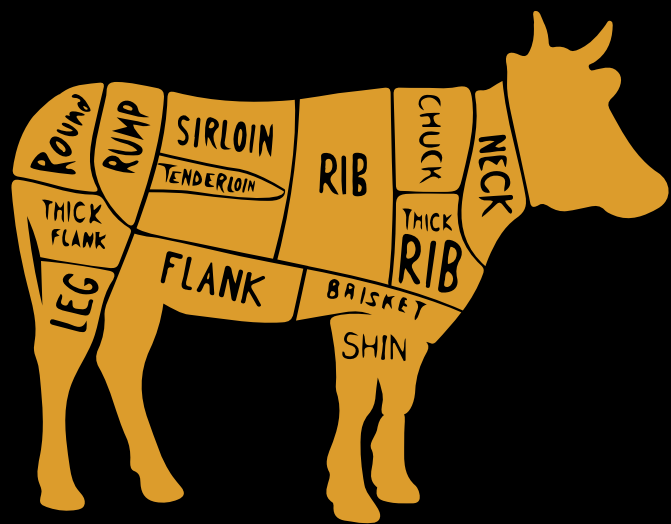


THE GROSVENOR HOTEL

BISTRO



SMALL PLATES

DUCK LIVER PARFAIT	19
Toasted brioche, celeriac and hazelnut, aged balsamic vinegar	
BRUSCHETTA	12
Buffalo curd, peppers, olives, rocket	
ARANCINI	9 (for 2)
Mushroom & taleggio arancini, whipped ricotta	
POLENTA CHIPS	14
Black garlic aioli, pecorino	
POPCORN CHICKEN	17
Melbourne Hot Sauce	
PROSCIUTTO	21
Carpaccio San Daniele Prosciutto, stracciatella, marinated peppers	
SLOW COOKED LAMB RIBS	19
Salsa verde mayonnaise	
GRILLED AUSTRALIAN PRAWNS	21
Grilled chorizo, & cannellini bean salad	
GROSVENOR TASTING BOARD	19pp
<i>Minimum 2 guests or more</i> Selection of cured meats, house pickles, olives, soft cheeses and wood fired oven bread	

MAINS

HAND ROLLED GNOCCHI	24
Pan fried gnocchi, beurre noisette, peas, aged balsamic, ricotta, lemon	
LINGUINE DI MARE	29
Fish fillet pieces, mussels, vongole, prawns, calamari, garlic, chilli, extra virgin olive oil	
FISH OF THE DAY	34
Kipfler potatoes, caramelised fennel, crushed peas, chive beurre blanc	
GRILLED PRAWNS	35
Grilled Australian Prawns, grilled chorizo, & cannellini bean salad	
PORK BELLY	33
Crispy skinned pork belly, pork croquette, radicchio, apple sauce, apple balsamic	
LAMB SHOULDER	33
24 Hour slow cooked lamb shoulder, charred broccolini, sautéed chard, bagna cauda, lamb jus	
FISH & CHIPS	31
Beer battered rockling, herb hollandaise, shaved fennel, radish and dill salad & chips	

STEAKS

ABOUT OUR STEAK:

We serve Southern Ranges MB2+ which is 100% Grass Fed Black Angus HGP Free & Antibiotic Free. Sourced from the rich green region of Gippsland Victoria, selected for its superior quality, natural marbling, rich colour, flavour and tenderness. Aged for minimum of 40 days in-house ensuring superior eating quality and tenderness.

CHARGRILLED TO YOUR LIKING | SERVED WITH CHIPS & SALAD

Porterhouse	250g/400g	39/59
Eye fillet +	250g/400g	46/68
Scotch fillet	300g/500g	44/74
Rib Eye – 28 day dry aged	500g/700g	55/68
Guest cut changes weekly		

CONDIMENTS

Red wine, garlic butter, Peppercorn & Dijon, Porcini & Masala, Red Wine, Bearnaise, Mustard, horseradish and chili offered at the table

TABLE SHARING

WHOLE SUCKLING PIG	660
<i>(3 days' notice require)</i> Western Plains Suckling Pig, sage and sourdough stuffing, apple sauce	
BANJO CUT LAMB SHOULDER	82
2-3 guest Sousvide for 24 hours, dukkah spiced & cauliflower salad	
EYE FILLET	96
600g Served with hand cut chips, charred Broccolini, assortment of sauces and garnishes	

SALADS

CAESAR SALAD	18
Baby Cos lettuce, crisp pancetta, organic egg, basil, Caesar dressing	
<i>*Add chicken for an additional</i>	12
DUKKAH ROASTED CAULIFLOWER	15
Nuts, grains, mint, parsley, raisins, and pomegranate dressing	

SIDES

Charred Broccolini, bagna cauda	13
Steamed green beans, ricotta salata, smoked almonds	12
Mixed leaf salad, tomato, cucumber, red onion, goat's feta	15
Hand cut chips, oregano and thyme salt	11
Sweet Potato fries	8
Beer battered chips	8
Crunchy onion rings	8

With a strong focus on meat, we are dedicated to sourcing only the best, premium grade meat from some of the country's most reputable suppliers.

To help us deliver on this promise, our Chef and his team have adopted a strict approach to sourcing, ageing and preparing our entire range of meats.

Over the last 40 years, we have forged close relationships with some of the country's best farmers and livestock producers hence, are able to select our meats from farms across Victoria, Tasmania and New South Wales.

Our selection criterion focuses on the animal's breed, weight, feed pattern, marbling, pH level, colour and ageing of the meat.

THE GROSVENOR HOTEL

PUB CLASSICS

WHAT'S ON

MON	BINGO + BYO WINE FROM BOTTLE SHOP	FRI	HOPPY HOUR 5-7PM DJ 5 – 10PM MEAT RAFFLE
TUE	LATIN NIGHT 9PM	SAT	LIVE SPORT
WED	FUNKY BUNCH TRIVIA	SUN	LIVE MUSIC 4PM TIM WATSON
THU	LIVE MUSIC 7PM JAMÈ FORBES	HAPPY HOUR EVERY NIGHT 5 – 7PM	

WOOD FIRED PIZZA

GLUTEN FREE BASE AVAILABLE AT NO EXTRA CHARGE

FOCCACIA	10
Sea salt & rosemary	
Garlic & Cheese or Herb & Cheese	15
MARGHERITA	20
Tomato, mozzarella, olive oil, basil	
STRACCIA	24
Pesto, cherry tomatoes , mozzarella, stracciatella	
FOUR CHEESE	23
Mozzarella, gorgonzola, smoked scamorza, parmesan, oregano	
FUNGHI	26
Mozzarella, button mushrooms, king brown mushrooms, truffle oil, goat cheese, enoki	
HAWAIIAN	23
Tomato, mozzarella, ham, pineapple	
PATATA	24
Mozzarella, potatoes, caramelized onions, prosciutto, rosemary	
CAPRICCIOSA	23
Tomato, mozzarella, ham, mushrooms, olives, artichokes	
BUFFALINA	26
Tomato, buffalo mozzarella, prosciutto, basil	
CARNE	23
Tomato, mozzarella, ham, salami, mushrooms, caramelized onions, chilli	
CALABRESE	24
Tomato, mozzarella, hot salami, capsicum, chilli	
SICILIANA	23
Tomato, mozzarella, eggplant, sausage, basil, parmesan	
PUMPKIN	22
Pumpkin purè, mozzarella, caramelized onions, goat cheese	
CHORIZO	24
Tomato, scamorza, Spanish chorizo, brie	
MARINARA	27
Mozzarella, mussels, prawns, fresh fish fillet, garlic, cherry tomato, shaved fennel, chilli.	
NAPOLITANA	21
Tomatoes, olives, anchovy, oregano, buffalo, garlic	

MON	\$15 BURGERS + BINGO *	TUES	\$15 WOOD FIRED PIZZA *
WED	\$15 PARMAS + TRIVIA *	THU	\$20 AGED 250G PORTERHOUSE 2 FOR 1 COCKTAILS *

*Public Holiday surcharge applies

BURGERS

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

THE GROSVENOR	24
Beef, cheese, smokey bacon, lettuce, tomato, pickles	
2 UP	25
Double beef, double cheese, double bacon, hash brown, spicy mayo, lettuce	
CHEESE BURGER	22
Beef, double cheese, pickles, house ketchup,	
THE ALL BLACKS	25
Black Angus Beef Pattie, grilled mushroom, tomato, cheese, crispy bacon, house ketchup, truffle mayo in a black roll	
NEMO	25
Beer battered fish fillet, shed sauce, cheddar, pickles, coleslow	
HOT BIRD	24
Grilled spicy chicken breast, pickled cucumber, kewpie, sriracha, coleslaw	

PARMA

ALL PARMA	28
SERVED WITH CHIPS & DRESSED LEAVES	
NOSTALGIC	
Shaved leg ham, Napoli, mozzarella, beer battered chips	
ADO VOLCANO	
Panko crumbed breast, shaved leg ham, tasty cheese, jalapenos, and salsa	
THE ONE	
Panko crumbed breast, Bolognese, spicy salami béchamel, herb and citrus crumb	
ITALIAN JOB	
Panko crumb chicken fillet, prosciutto, marinated red capsicum, straciatella, basil	
MELANZANE	
Oven baked eggplant, goat's cheese sauce, parmesan, Napoli, herb crumb, sweet potato fries	

KIDS

Chicken schnitzel & chips	15
Minute steak & veg	16
Grilled fish & veg	15
Cheeseburger	13
Rigatone Bolognese	12
Margherita or Hawaiian Pizza	13