

## Starters

CHEESY GARLIC BREAD (V)	\$6.50
HOT CHIPS (V) With rosemary salt and garlic aioli	\$9
POTATO WEDGES (V) With sour cream and sweet chilli sauce	\$9.50
HOUSE SLAW (Ve) With peanuts	\$6.50
PRAWN CRACKERS With Beerenberg chilli jam	\$6.50

## Buddha Bowls

INDONESIAN SALAD BOWL Tofu, boiled egg, bean sprouts, prawn crackers and spicy peanut sauce +Add two chicken satays	\$18 \$4
THE GRAND COBB SALAD Chicken, bacon, tomato, cucumber, blue cheese, egg and served with a creamy avocado ranch dressing	\$23
QUINOA SALAD (GFI) Greek feta, roasted cherry tomato, kalamata olives, cucumber, peppers and herbs	\$20
WARM SPICE ROASTED CAULIFLOWER & CHICKPEA BOWL (Ve, GFI) with hazelnut, pomegranate, herbs, lemon and tahini dressing	\$18
CLASSIC CAESAR BOWL Classic Caesar salad, crispy bacon, sourdough croutons, Parmesan and egg	\$16.50
Add meat (\$) + CHICKEN + SMOKED SALMON	\$3 \$5

## Burgers

Served with your choice of chips or slaw	
THE TRADIE BURGER Double beef, bacon, cheese, tomato, lettuce, beetroot and egg	\$25
BUTTERMILK FRIED CHICKEN BURGER Southern fried chicken, slaw, pickles and mustard aioli	\$23
THE VEGAN BURGER (Ve) Chia seed bun with a meat free pattie, caramelised onion, lettuce, tomato and vegan mayonnaise	\$28
SHARK BURGER Crumbed SA shark fillet with coleslaw and jalapeno mayo	\$28

## Favourites

CLASSIC FISH AND CHIPS Beer battered, house-made tartare sauce, fresh lemon and slaw	\$26
500G RUMP STEAK (GFI) Served with choice of gravy, mushroom or peppercorn sauce, chips and slaw	\$38
250G RUMP STEAK (GFI) Served with choice of gravy, mushroom or peppercorn sauce, chips and slaw	\$28
SALT & PEPPER CALAMARI (GFI) Szechuan pepper, garlic aioli, chips and slaw	\$23
CHICKEN SCHNITZEL Free-range chicken breast, chips and slaw	\$22
ADD SAUCE (\$) + GRAVY / PEPPERCORN / MUSHROOM	\$2
ADD TOPPINGS (\$) + CLASSIC PARMI	\$4

## Seafood

PAN COOKED BARRAMUNDI FILLET (GFI) With a tomato and caper salsa, chips and slaw	\$32
STEAMED PORT LINCOLN MUSSELS With tomato, garlic and crusty bread	\$26
CRUMBED PRAWN CUTLETS Served with chips and slaw, tartare and sriracha mayo	\$26

## Loaded Fries

CHOOSE FROM ONE OF OUR FOUR DELICIOUS TOPPINGS!	
CHILLI CON CARNE With sour cream, tasty cheese and spring onion	\$15
PULLED ROASTED CHICKEN With dark rich gravy, cheese and mustard mayo	\$15
GREEK SALAD Greek feta, olives, fresh herbs, roasted tomato, garlic and red pepper sauce	\$15
BBQ BEEF BRISKET Slow cooked BBQ Brisket with jalapeno, sour cream and house-made BBQ sauce	\$15

## Something Sweet

CHOCOLATE BROWNIE Served with salted caramel ice-cream, maraschino cherries, marshmallow, cream and hot fudge sauce	\$18
WAFFLES Double waffle with French vanilla ice-cream, caramel sauce and banana	\$16.50
CAKE OF THE DAY	\$8
ICE CREAM Please ask for today's flavours	\$4.5 Per scoop

## Kids Menu

MINI GRAND BURGER With melted cheese, crunchy lettuce, sliced tomato, served with French fries	\$12
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FISH AND CHIPS Served with French fries, tomato sauce and fresh lemon	\$12
LINGUINI PASTA Served with classic tomato sauce and parmesan	\$12

GOLDEN CRUMBED CHICKEN STRIPS Served with salad and French fries With chilli, tomato, white wine and parsley	\$12
ICE CREAM SUNDAE 2 scoops of vanilla bean gelato with chocolate sauce, fresh strawberries and sprinkles (V)	\$9

# Grand Bar Beverage Menu

## Sparkling Wines *G B*

The Lane Vineyard 'Lois' Blanc de Blancs NV, Adelaide Hills	12	58
Oyster Bay Sparkling Curvee NV, NZ	12	58
Aurelia Prosecco Sparkling, South Eastern Australia	10	53
Woodbrook Farm Sparkling Cuvee NV, Wine of Australia	10	45

## White / Rose Wines

The Lane Vineyard Chardonnay, Adelaide Hills	13	60
Gemtree 'Luna de Fresa' Rose, McLaren Vale	13	60
Corryton Burge Riesling, Eden Valley	12	55
Giesen 'Estate' Sauvignon Blanc, Marlborough NZ	10	45
Woodbrook Farm Sauvignon Blanc, Wine of Australia	9	40
Fiore Pink Moscato Piccolo 200ml		12

## Red Wines

Robert Oatley 'Signature Series' Pinot Noir, Yarra Valley VIC	13	60
Gemtree 'Bloodstone' Shiraz, McLaren Vale	12	65
Hently Farm Villian & Vixen GSM, Barossa Valley	12	65
Wildflower Cabernet Sauvignon, Margaret River WA	10	45
Woodbrook Farm Shiraz, Wine of Australia	9	40

## Beers / Cider on Tap

	<i>Schooner</i>	<i>Pint</i>	
One Fifty Lashes (JS)	7	9	
Heineken	7	8 (Imperial)	
West End	6.5	8.5	
Hahn Super Dry	6	8.5	
Hahn Super Dry 3.5	6.5	9	
Coopers Mild	5	6.5	
Coopers XPA	7	9	
Coopers Pacific	6.5	7.5	
Coopers Pale Ale	6.5	7.5	
Sapporo		7.5	10 (500ml)
Furphy	6.5	9	10 (500ml)
Coors	6.5	8	
Orchard Crush Apple Cider	7	9	

## Cocktails

<b>BLOODY MARY</b> Vodka, worcestershire sauce, tobasco sauce and tomato juice, garnished with celery	16
<b>MOJITO</b> White rum, simple syrup, mint, lime topped with soda	16
<b>PIMM'S CUP</b> Pimms, dry and lemonade, garnished with seasonal fruits	9
<b>APEROL SPRITZ</b> Aperol, soda and topped with prosecco garnished with an orange slice	12
<b>ESPRESSO MARTINI</b> Vodka, Kahlua, simple syrup and fresh espresso	16
<b>LONG ISLAND ICE TEA</b> Vodka, gin, tequila, white rum, triple sec with a dash of coke served over ice	22
<b>WATERMELON COOLER</b> Vodka, fresh watermelon, triple sec, lychee liquor, simple syrup garnished with mint	16
<b>SANGRIA RED</b> Red wine, apple juice, dry, simple syrup, triple sec, lychee liquor and topped with seasonal fruit	9
<b>SANGRIA WHITE</b> White wine, apple juice, lemonade, peach liqueur, triple sec and topped with seasonal fruit	9