

Starters

PULLED PORK LOADED FRIES With cheese, sour cream and BBQ sauce	\$15
POTATO WEDGES (V) With sour cream and sweet chilli sauce	\$9.50
HOT CHIPS (V) With rosemary salt and garlic aioli	\$9
CHEESY GARLIC BREAD (V)	\$6.50
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

Kids Menu

MINI GRAND BURGER With melted cheese, crunchy lettuce, sliced tomato, served with French fries	\$12
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Autumn Specials

(AVAILABLE FOR LIMITED TIME)

PORTOBELLO MUSHROOM BURGER (V) With Swiss chees, onion relish, tomato, lettuce and roasted garlic mayonnaise	\$24
TRUFFLE MAC 'N' CHEESE (V) With black truffle sals, cheddar, mozzarella and parmesan cheese	\$20
MUSHROOM & LENTIL BOLOGNAISE (V) With rigatoni pasta, parsley and Parmesan cheese	\$18
CURRIED PUMPKIN SOUP (V) With kaffir lime, coconut cream and grilled pitta	\$16

Favourites

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
CLASSIC FISH AND CHIPS Beer battered, house-made tartare sauce, fresh lemon and slaw	\$26
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

FISH AND CHIPS Served with French fries, tomato sauce and fresh lemon	\$12
LINGUINI PASTA Served with classic tomato sauce and parmesan	\$12

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

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

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

GOLDEN CRUMBED CHICKEN STRIPS Served with French fries and tomato sauce	\$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
Yves Premium Cuvee, Yarra Valley, VIC	12	55
Oyster Bay Sparkling Cuvee 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
Riot Rose Spritz (By Tap)	11	

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 *Pint*

Asahi	12 (400ml)
Balters XPA	11
Brookvale Ginger Ale	11
Pirate Life SC Pale Ale	10
Peroni	10 (400ml)
4 Pines Pacific Pale Ale	10
Carlton Dry	9
Carlton Draught	9
Great Northern Super Crisp	9
Coors	9
Cooper's Pacific Ale	9
Cooper's Pale Ale	9
Somersby Apple Cider	8
Cooper's Mild Ale	7.5

Cocktails

LEXINGTON ESPRESSO MARTINI (BY TAP)	16
An inviting coffee aroma gives away through the firm crema to a creamy palate of pure cold drip coffee, cacao, vanilla notes and warm spirit undertones	
LEXINGTON MARGARITA (BY TAP)	16
Tropical lime aroma balanced with sweet, smoky tequila notes	
FRENCH MARTINI	20
A contemporary martini with vodka. Chambord liqueur and pineapple juice	
PURPLE PIXIE	20
Grand Bar's house specialty, a Summer delight with the fruity undertones. Vodka, blue curacao, peach liqueur and pineapple juice	
LONG ISLAND ICE TEA	20
Vodka, gin, tequila, white rum, triple sec with a dash of coke served over ice	
MOJITO	18
Rum based cocktail that is minty-fresh, citrusy and a little sweet	
PIMMS CUP	16
a classic cocktail featuring Pimm's No. 1, a gin-based liqueur. Mix it with lemon and ginger ale for ultimate refreshment	
APEROL SPRITZ	14
Aperol, soda and topped with prosecco garnished with an orange slice	