

# Menu



## STARTERS & TO SHARE

<b>CHILLI CON CARNE NACHOS</b>	\$24
with sour cream, guacamole & jalapenos	
<b>GRILLED SA HALLOUMI BRUSCHETTA (3 PIECES) (V)</b>	\$22
with tomato, avocado & rocket	
<b>SPICY FRIED CHICKEN WINGS</b>	\$20
with honey mustard aioli & chips	
<b>OLIVES, DIPS &amp; BREAD (GFI BREAD OPTION) (V)</b>	\$20
hummus & roasted pumpkin dip, house-roasted olives, grilled turkish & flat bread	
<b>GRAND LOADED FRIES</b>	\$16
pulled pork loaded fries, cheese, sour cream & bbq sauce	
<b>POTATO WEDGES (V)</b>	\$10
with sour cream & sweet chilli sauce	
<b>HOT CHIPS (V)</b>	\$10
with rosemary salt	
<b>POTATO BRAVAS</b>	\$12
crispy fried potato with a spicy paprika sauce	
<b>TODAY'S SOUP</b>	\$16
soup of the day with a warm crusty roll	

## TASTE OF SINGAPORE

<b>SINGAPORE LAKSA</b>	\$38
pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu & noodles in a spicy laksa broth	
<b>BEEF CURRY</b>	\$32
mildly spiced with choice of roti paratha or rice	
<b>SATAY OF BEEF &amp; CHICKEN</b>	\$29.50
<b>NASI GORENG</b>	\$24
<b>STAMFORD CURRY PUFFS</b>	\$20
choice of mild, hot or mixed	
<b>VEGETARIAN SPRING ROLLS (V)</b>	\$10

## Refreshing

## SALADS

<b>THE GRAND COBB SALAD (GFI)</b>	\$25
pulled chicken, bacon, tomato, cucumber, blue cheese, & egg, served with a creamy ranch dressing	
<b>QUINOA SALAD (V, GFI)</b>	\$18
with shredded vegetables, edamame, sesame, garlic, ginger & soy	
<b>ROASTED PUMPKIN &amp; EGGPLANT (V, GFI)</b>	\$18
with hummus, yoghurt, pomegranate & zaatar	
<b>CLASSIC CAESAR BOWL</b>	\$24
with bacon, croutons, parmesan & egg	
Add to salad	
+TASMANIAN COLD SMOKED SALMON	\$10
+HERB & GARLIC CHICKEN	\$8
+CASTLEMAINE PREMIUM BACON	\$5
+SOFT POACHED EGG OR FRIED EGG	\$2

## BURGERS

<b>GRILLED LAMB BURGER</b>	\$26
*AHA SA Pub Burger Challenge Finalist	
with oregano, garlic, rosemary, tomato, caramelised onion & tzatziki	

<b>THE TACO BURGER</b>	\$26
beef, cheese, sour cream, crunchy tortilla chips, hot sauce, avocado, lettuce, tomato on a fresh brioche bun	
<b>THE TRADIE BURGER</b>	\$26
served with honey mustard aioli & chips	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	\$25
slaw, pickles & mustard aioli	

To Fill You Up

## MAINS

<b>STEAK SANDWICH</b>	\$34
with flame grilled beef, caramelised onion & rocket on turkish roll, served with chips	
<b>CLASSIC FISH &amp; CHIPS</b>	\$26
beer battered, house-made tartare sauce, fresh lemon & slaw	
<b>SALT &amp; PEPPER CALAMARI</b>	\$25
szechuan pepper, garlic aioli, chips & slaw	
<b>CHICKEN SCHNITZEL</b>	\$24
free-range chicken breast, chips & slaw	
Add Sauce	
+ Gravy / Mushroom / Peppercorn	\$3

<b>+ CLASSIC PARM "The Aussie Choice"</b>	\$6
Napoletana sauce, ham & cheese	

<b>PAPPARDELLE PASTA</b>	\$30
with a rich traditional bolognaise sauce, parsley & parmesan	
<b>ROAST PORK BELLY RED CURRY</b>	\$33
with kaffir lime, thai basil & steam rice	
<b>FISHERMAN'S BASKET</b>	\$32
with battered flathead fillets, crumbed prawns, salt & pepper squid, potato cakes, tartare & lemon	

<b>SEAFOOD POT PIE</b>	\$24
with prawns, fish, calamari, mussels & clams	

<b>CRISPY-SKINNED BARRAMUNDI (GFI)</b>	\$32
with braised lentils & salsa verde	

## KIDS

<b>MINI GRAND BURGER</b>	\$18
with melted cheese, crunchy lettuce, sliced tomato, served with french fries	
<b>FISH &amp; CHIPS</b>	\$18
with french fries, tomato sauce & fresh lemon	
<b>LINGUINI PASTA</b>	\$18
with classic tomato sauce & parmesan	
<b>GOLDEN CRUMBED CHICKEN STRIPS</b>	\$18
with french fries	

## SWEET

<b>CHOCOLATE BROWNIE</b>	\$18
with salted caramel ice-cream, maraschino cherries, marshmallow, cream & hot fudge sauce	
<b>WAFFLES</b>	\$18
waffles with french vanilla ice-cream, caramel sauce & banana	
<b>ICE CREAM</b>	\$5/SCOOP
please ask for today's flavours	
<b>CAKE OF THE DAY</b>	\$10
please ask for today's cake of the day	

grand  
bar

(V) Vegetarian

(Ve) Vegan


(GFI) Gluten Free Ingredients

15% surcharge on public holidays.

Please place your order at the bar. If you have any special dietary requirements, please speak to our friendly staff for further details on menu item options.



# Menu



## CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
BIRD IN HAND SPARKLING PINOT NOIR, ADELAIDE HILLS, SA	\$13	\$55
THE LANE VINEYARD 'LOIS' BLANC DE BLANCS NV, HAHNDORF, SA		\$65
WILDFLOWER PROSECCO, MULTI REGIONAL, NSW	\$10	\$50
WOODBROOK FARM SPARKLING CUVEE, MUDGEE, NSW	\$9	\$45
HANCOCK & HANCOCK SPARKLING SHIRAZ PICCOLO (200ML), MCLAREN VALE, SA	\$16	
PIPER HEIDSIECK CUVEE BRUT, CHAMPAGNE, FRANCE		\$160

## ROSE

	150ML	250ML	BOTTLE
TURKEY FLAT ROSE, BAROSSA VALLEY, SA	\$12	\$19	\$55
PATRITTI GRENACHE ROSE, MCLAREN VALE, SA	\$9	\$17	\$38
BIRD IN HAND PINOT NOIR ROSE, ADELAIDE HILLS, SA			\$72

## WHITE WINES

	150ML	250ML	BOTTLE
GIESEN 'ESTATE' SAUVIGNON BLANC, MARLBOROUGH, NZ			\$55
WOODBROOK FARM SAUVIGNON BLANC, MUDGEE, NSW	\$9	\$15	\$45
SHAW AND SMITH SAUVIGNON BLANC, ADELAIDE HILLS, SA	\$15	\$24	\$70
BIRD IN HAND BUSH CHARDONNAY, ADELAIDE HILLS, SA	\$15	\$23	\$72
PIKES 'TRADITIONALE' RIESLING, CLARE VALLEY, SA	\$12	\$19	\$55
BETHANY FIRST VILLAGE RIESLING, BAROSSA VALLEY, SA			\$60
PATRITTI LAVORO PINOT GRIGIO, MCLAREN VALE, SA	\$10	\$17	\$50

## RED WINE

	150ML	250ML	BOTTLE
RYMILL 'DARK HORSE' CABERNET SAUVIGNON, COONAWARRA, SA	\$12	\$19	\$55
THE HIDDEN SEA PINOT NOIR, LIMESTONE COAST, SA	\$10	\$16	\$50
HENTLEY FARM VILLIAN & VIXEN GSM, BAROSSA VALLEY, SA	\$15	\$24	\$70
HENTLEY FARM VILLIAN & VIXEN SHIRAZ, BAROSSA VALLEY, SA		\$15	\$24
RYMILL 'THE YEARLING' SHIRAZ, COONAWARRA, SA			\$45
WOODBROOK FARM SHIRAZ, MUDGEE, NSW	\$9	\$15	\$45

## COCKTAILS

PURPLE PIXIE (GRAND BAR'S HOUSE SPECIALTY) A SUMMER DELIGHT WITH FRUITY UNDERTONES. VODKA, BLUE CURACAO, PEACH LIQUEUR & PINEAPPLE JUICE	\$20
LONG ISLAND ICED TEA VODKA, GIN, TEQUILA, WHITE RUM, TRIPLE SEC WITH A DASH OF COLA	\$20
MOJITO VODKA, GIN, TEQUILA, WHITE RUM, TRIPLE SEC WITH A DASH OF COLA	\$20
S.O.T.B S*X ON THE BEACH; VODKA BASED WITH PEACH, ORANGE & CRANBERRY. CREATED IN THE LATE 1950S BY A BARTENDER AT THE ORIGINAL COPACABANA IN NEW YORK CITY.	\$20
APEROL SPRITZ APEROL, SODA & TOPPED WITH PROSECCO GARNISHED WITH AN ORANGE SLICE	\$16

## MOCKTAILS

VIRGIN WATERMELON MOJITO SWEET WATERMELON FLAVOUR BRINGS THIS VIRGIN MOJITO TO ANOTHER LEVEL!	\$12
SHIRLEY TEMPLE THE OG MOCKTAIL NAMED AFTER THE ACTRESS HERSELF - DRY GINGER ALE, LEMONADE, DASH OF RASPBERRY & A CHERRY ON TOP!	\$10
ROY ROGERS NAMED AFTER THE FAMOUS SINGER & ACTOR - COLA WITH A RASPBERRY TWIST	\$10

Let's Party

Looking for a space  
for your next function?

CONTACT OUR FRIENDLY TEAM VIA EMAIL  
thegrand@sga.stamford.com.au

## BURGER & BREW

TWO OF SA'S FAVOURITE THINGS

LAMB BURGER  
\*AHA SA Pub Burger Challenge Finalist  
&  
PIRATE LIFE SOUTH COAST  
PALE ALE

\$25



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