



DINNER MENU

See Our Blackboard for Today's Specials

Entrée

Soup of the Day **\$10.00**

Tomato, Basil & Marinated Fetta Bruschetta **(V) \$10.00**

Goat Cheese Tart with a Rocket, Pear & Parmesan Salad **(V) Entrée \$18 Main \$23**

Warm Chicken & Quinoa Salad with Roast Sweet Potato & Beetroot **(GF) (N) \$18**

Smoked Salmon with Potato Rosti, Sour Cream & Tomato Salsa **(GF) \$19**

Pasta

Entrée \$18–Main \$23

Spaghetti with Slow Cooked Beef & Red Wine Ragout

Penne with Medley of Mushrooms in a Creamy White Wine Sauce **(V)**

Mains

Atlantic Salmon with a Warm Quinoa Salad & Garlic Aioli **(GF) (N) \$27.50**

Cider Glazed Pork Belly with Apple Ginger & Chilli Chutney, & Parsnip Chips **(GF) \$24.50**

Beef Cheeks with Mash Potato, Red Wine & Sherry Jus **(GF) \$26.50**

Southern Fried Chicken Maryland with Charred Corn, Chips, Chipotle Mayo & Coleslaw **\$22.50**

Slow Cooked Greek Lamb Shoulder with Roast Sweet Potato & Green Beans **(GF) \$24.50**

Char-Grill Angus Steaks

Served with Chips & Salad

Sirloin 250g **\$26**

Rump 350g **\$29.50**

Choice of Sauce (GF) (Pepper, Mushroom, Diane, Onion)

Sides

Bread Roll **\$1.00**

Garlic Bread **\$7.00** *Half Serve \$4.50*

Herb & Parmesan Bread **\$7.00** *Half Serve \$4.50*

Garden Salad **(V) \$8.50**

Pear, Rocket, Bacon & Parmesan Salad **\$9.00**

Hot Buttered Vegetables **\$7.00**

Mash Potato **\$7.00**

Chips **\$7.00**

Wedges, Sour Cream & Chilli Sauce **\$9.50**

Sauces– Pepper, Mushroom, Diane Onion **\$2**

GF = Gluten Free **V** = Vegetarian **N** = Contains Nuts

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Cakeage (bring your own cake) \$2 per person



DESSERT MENU

All Made In House

- Sticky Date Pudding with Butterscotch Sauce **\$12.50**
White Chocolate Pannacotta with Passionfruit & Coconut **(GF) \$12.50**
Baked Vanilla Cheesecake with Berry Compote **\$12.50**
Chocolate, Pistachio & Cinnamon Homemade Ice-Cream **(GF) (N) \$12.50**
Thin Apple & Pear Tart with Honey Ginger Syrup & Ice-Cream **\$12.50**
Ice-Cream Sundae with a choice of Sauce—Chocolate, Caramel or Strawberry **\$9.00**
Scoop of Ice Cream—**\$2.00** (add Chocolate, Caramel or Strawberry Sauce for 60c extra)
Australian Cheese Plate with Quince Paste & Lavosh **\$16.50**

Hot Drinks

Coffee

- Long Black, Flat White, Cappuccino **\$3.80**
Short Black, Macchiato **\$3.00**
Café Latte, Mocha, **\$4.20**
Hot Chocolate & Mugs of Coffee **\$4.70**
Liquor Coffee **\$9.00**

Selection of Teas also available \$3.80

Grand View Hotel Function Rooms

Free Room Hire as part of your function package
Our Function Rooms offer an excellent venue for:

Birthday Parties ` Weddings ` Anniversaries ` Christenings ` Christmas Parties `
Corporate Events ` Funeral Receptions

A relaxed and intimate venue that can cater for small and large groups.
We pride ourselves on our great food and service. We will do our best to ensure your occasion
at The Grand View Hotel is one you will remember.

We are happy to discuss your personal requirements.
Whatever your occasion we are here to help.

Please check our website for menus & prices www.thegrandviewhotel.com

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