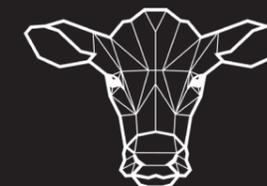


THE MEAT SPECIALIST



GROSVENOR

STARTERS

LIGHTLY FRIED LOCAL CALAMARI Bitter leaf salad, aioli, white balsamic dressing	\$18/\$33
CARPACCIO Grain fed beef carpaccio, salsa verde, parmesan, wild rocket	\$18
FRIED CHICKEN TENDERS Sriracha mayo, lemon	\$14
BLACK MISSION FIGS San Daniele prosciutto, gorgonzola cream, aged balsamic vinegar	\$19
PORCINI MUSHROOM ARANCINI (2) Taleggio, whipped truffled ricotta	\$9
TASMANIAN SMOKED SALMON Avocado, sour cream, chives, pickled cucumber, finger lime	\$17
BABY BEETROOT SALAD Goat's cheese, grains, candied walnuts, red vein sorrel	\$16

ANTIPASTI

Sea salt & rosemary focaccia (V)	\$13
Pane Fritto, truffle oil, parmesan	\$11
Bresaola	\$12
Grilled chorizo	\$12
Prosciutto	\$12
Bufala (V)	\$10
Mortadella	\$8
Finocchiona hot salami	\$8
Calabrese salami	\$8
Mediterranean anchovies with chilli (V)	\$7
Tuscan olives (V)	\$9
Parmigiano Reggiano (V)	\$9
Capocollo	\$9
Smoked Scamorza (V)	\$9
GROSVENOR TASTING BOARD FOR TWO Cured meats, cheeses, pickles, seasalt rosemary focaccia	\$40

MAINS

SPAGHETTI BOLOGNESE Artisan pasta, slow cooked beef & veal ragu, gremolata, grana padano	\$27
GNOCCHI GORGONZOLA Balsamic onion, candied walnuts, wild rocket	\$30
SQUID INK LINGUINE Squid ink pasta, prawns, calamari, vongole, market fish, sofrito, white wine, soft herbs, crustacean oil	\$37
EGGPLANT PARMIGIANA Eggplant parmigiana, marinated artichokes, olive tapenade, basil pesto, parmesan bechamel	\$29
HUMPTY DOO BARRAMUNDI (GF) Pan seared Barramundi, prawn & fennel velouté, swiss chard, celery, crustacean oil	\$37
CRISPY SKIN ROASTED PORK BELLY Pork croquette, salt baked celeriac, crackling, caramelised apple balsamic	\$35
CRISP DUCK LEG SALAD Radicchio, witlof, fig, pear, hazelnut, honey	\$35
GROSVENOR SCHNITZEL Panko crumbed, spicy apple & fennel coleslaw	\$30

SHARING

FOR TWO, COMES WITH CHOICE OF TWO SIDES	
GROSVENOR MIXED GRILL, MATCHING CONDIMENTS	\$130
SOUTHERN RANGES GRASS FED EYE FILLET 600G	\$120
BANJO CUT LAMB SHOULDER, SALSA VERDE, RATATIULLE JUS	\$110
WESTERN PLAINS SUCKLING PIG Pork & chilli stuffing & matching accompaniments Requires 3 days notice and feeds up to 10 guests	\$750

STEAKS

MEAT SPECIALISTS - OUR DEDICATION

Grosvenor Hotel celebrates the deliciousness of perfectly cooked cuts and are dedicated to sourcing premium grade meat from some of the best farmers and livestock producers across Victoria.

The Chef and his team have implemented a strict approach to sourcing, ageing and preparing our entire range of meats.

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

We feature quality 2+ and 4+ marble score cuts that are wet and dry-aged for a minimum of 40 days, ensuring superior eating quality.

Our Southern Ranges Black Angus beef is free from antibiotics & HGP and is 100% naturally grass fed. Sourced from the lush region of Gippsland and selected for its rich colour & flavour, tenderness, and natural marbling.

GRASS FED MBS2+ PRIME CUTS

Char-grilled to your liking, served with beer battered chips and choice of mustards (GFO)

Porterhouse MB2	250G	\$39
Scotch fillet MB2	300G	\$48
Eye fillet MB2	220G	\$48
Rib Eye MB2+	500G	\$67

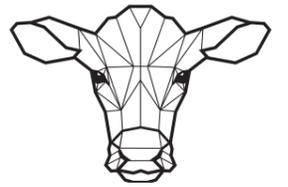
CONDIMENTS

Red wine jus, Peppercorn, Porcini mushroom, Garlic butter \$3

* SURCHARGE APPLIES ON PUBLIC HOLIDAY

(V) Vegetarian (VO) Vegetarian option (GF) Gluten Free (GFO) Gluten Free option

ST.KILDA BORN & BRED



GROSVENOR

WOOD FIRED PIZZA \$25

MARGHERITA (V)

Tomato, mozzarella, olive oil, basil

PUMPKIN (V)

Pumpkin puree, mozzarella, caramelized onions, goat cheese, pesto

FOUR CHEESE (V)

Mozzarella, gorgonzola, smoked scamorza, parmesan, oregano

FUNGI (V)

Button, king brown & enoki mushrooms, mozzarella, goat cheese, truffle oil

PATATA (V)

Roasted potato, taleggio, crisp rosemary, truffle salsa

DIAVOLA

Yellow tomato sugo, n'duja, bufala mozzarella, wild roquette

HAWAIIAN

Tomato, mozzarella, ham, pineapple

CAPRICCIOSA

Tomato, mozzarella, ham, mushrooms, olives, artichokes

CARNE

Pork belly, sausage, ham, salami, tomato, mozzarella, mushrooms, caramelised onions, chilli

CALABRESE

Tomato, mozzarella, hot salami, capsicum, chilli

LAMB

Slow roasted lamb shoulder, mozzarella, garlic, kalamata olives, mint yoghurt, roquette

RAGU

Bolognese, smoked mozzarella, fiarelle, parmesan, gremolata

STRACCIA

Pesto, mortadella, cherry tomatoes, stracciatella

PROSCIUTTO

Mozzarella, olive oil, cherry tomatoes, prosciutto, roquette, parmesan

BUFALINA

Tomato, bufala, prosciutto, basil

GARLIC & CHEESE (V) or HERB & CHEESE (V)

GLUTEN FREE BASE

\$17

\$5



THANK YOU FOR VISITING THE GROSVENOR

We ask all visitors to check-in with their contact details.

Please scan the QR code provided or visit www.visitsafe.at/grosvenorhotel

PARMAS \$29

SERVED WITH CHIPS & DRESSED LEAVES

THE ORIGINAL

Shaved leg ham, napoli sauce, mozzarella

DIAVOLA

N'duja, pepperoni, mozzarella, jalapeno, basil, sriracha

GORDYS

Shaved leg ham, garlic & gruyere bechamel, gremolata

SIDES & SALADS

Heirloom tomatoes, buffalo mozzarella, aged balsamic vinaigrette, basil (GFO) \$18

Steamed green vegetables, beurre noisette (GF, V) \$12

Torn ice-berg lettuce, radish, peas, mint, buttermilk dressing, chives (V) \$12

Wild roquette salad, parmesan, olive oil, aged balsamic vinegar (GF, V) \$12

Beer battered fries, ketchup (VG) \$11

Sweet potato fries, blue cheese mayo (V, VO) \$11

Crunchy onion rings, Melbourne hot sauce (V) \$11

BURGERS

100% BLACK ANGUS BEEF PATTIES

THE GROSVENOR

Beef, cheese, smoky bacon, lettuce, tomato, pickles, shed sauce \$18

THE CHEESEBURGER

Beef, double cheese, pickles, house ketchup \$16

HOT BIRD

Fried chicken tenderloins, spicy slaw, US cheddar, pickled cucumber, kewpie mayo \$18

2 UP

Double beef, double cheese, bacon jam, hash brown, lettuce, Melbourne hot sauce \$22

EXTRAS

ADD CHIPS \$7

ADD EGG \$5

EXTRA PATTY \$5

GLUTEN FREE BUN \$3

KIDS \$15

Chicken schnitzel with chips or vegetables

Minute steak with chips or vegetables

Grilled fish with chips or vegetables

Cheeseburger w/ chips

Spaghetti Bolognese

Margherita Pizza (V)

Hawaiian Pizza

Gelati Scoops \$5

Vanilla sundae, chocoate sauce, nuts \$8

Meal Deal - main, drink & Ice cream \$25