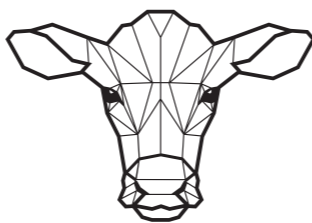


# GROSVENOR

H O T E L



## TO START

### COLD ENTREE

**OLIVES** \$10  
marinated mt zero olives, guindillas peppers (gf, ve)

**OYSTERS** \$5.5ea  
natural, lemon, mignonette (gf)

**TOMATO CAPRESE** \$25  
heirloom tomatoes, yellow peach, mixed basil (gf, ve)  
+ burrata \$12

**CHARCUTERIE BOARD** \$36  
artisan cured meats, mixed olives & pickles,  
sweet grape relish, flatbread (gfo)

### HOT ENTREE

**FRIED CALAMARI** e \$24 | m \$45  
flash fried calamari, smoked garlic mayonnaise,  
rocket, lemon (gf)

**BUTTERMILK FRIED CHICKEN TENDERS** \$13  
BBQ chipotle (gf)

**SPINACH TORTELLINI** e \$26 | m \$42  
tortellini, garden peas, salted ricotta, beurre noisette  
(v)

## CLASSICS

**TRADITIONAL PARMA** \$29  
chicken schnitzel, virginian ham, napoli, mozzarella,  
shoestring fries, dressed leaves

**CHICKEN SCHNITZEL** \$22  
crumbed chicken, shoestring fries, dressed leaves

**FISH & CHIPS** \$25  
beer battered rockling fillet, shoestring fries,  
dressed leaves, tartare (gfo)

**CHEESEBURGER** \$16  
pasture fed beef pattie, cos lettuce, tomato, onion  
westmont pickles, double cheese, shoestring fries

## MAIN MEALS

**SPANNER CRAB PASTA** \$30  
fraser island spanner crab, saffron angel hair pasta, chilli,  
garlic, lemon, cress

**PUMPKIN SALAD** \$33  
Kent pumpkin, wild rice, goji, pickled butternut, tofu ricotta  
(gf, ve)

## FROM THE GRILL

### PASTURE FED MBS2+

250 g Redgum Porterhouse Steak \$44

250 g Southern Ranges Eye Fillet \$55

300 g O'Connor Scotch Fillet \$53

### GRAIN FED MBS2+

500 g Yardstick Rib Eye Steak \$60

\*all served with grilled cos lettuce, shoestring fries, lemon, choice of house  
accompaniment - red wine jus, mixed peppercorn, forest mushroom,  
garlic & herb butter

## SIDES

Shoestring fries, smoked garlic mayonnaise (gf) \$10

Scorched guindilla peppers, sherry vinegar,  
lemon (gf, ve) \$11

Grilled cos lettuce, shaved peach, vincotto,  
salted ricotta (gf, veo) \$12

Fried broccoli, green olives, sorrel (ve) \$16

Please scan the QR code to  
the right with your phone to  
register your details.



## WOOD FIRED PIZZA \$25

### ROSSO

**MARGHERITA**  
san marzano tomato, fior di latte, basil (v)

**CALABRESE**  
san marzano tomato, mozzarella, toscano salami, black olive,  
goats cheese

**CAPRICCIOSA**  
san marzano tomato, mozzarella, smoked ham, mushrooms,  
white anchovies, mammoth olives, artichoke heart

**HAWAIIAN**  
san marzano tomato, mozzarella, pineapple, ham

**CARNE**  
san marzano tomato, mozzarella, pepper sausages, ham,  
toscano salami, hot sauce

### BIANCO

**PATATA**  
yukon gold potatoes, rosemary, ricotta salata (v)

**FUNGHI**  
white mushroom, fior di latte, goats cheese,  
rosemary (v)

**CACIO E PEPE**  
truffle pecorino, mountain pepper, basil (v)

**PUMPKIN**  
kent pumpkin, textured onions, goats cheese, sage (v)

**PROSCIUTTO**  
prosciutto, cherry tomatoes, wild rocket, grana padano

gluten free base + \$5

## DESSERTS

**STRAWBERRIES & CREAM** \$17  
Muddled strawberries, vanilla marscapone (gf)

**ORANGE & THYME PANACOTTA** \$14  
Blueberries, citrus biscuit (gf)

ve - vegan  
v - vegetarian  
df - dairy free

gf - gluten free (not always suitable for coeliacs)  
gfo - gluten free option  
veo - vegan option

**FOOD ALLERGIES**  
Please be aware that all care is taken when catering for special requirements. It must be noted  
that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs,  
fungi and dairy products. While customer requests will be catered for to the best of our ability  
the decision to consume a meal is the responsibility of the diner.

\*Please note  
All card transactions incur a 1.5% surcharge  
In addition, on public holidays a 15% surcharge is applied to all food items.

## ON TAP

Carlton Draught	4.7%	6 / 9.5 / 12
4 Pines Pale Ale	4.4%	7 / 10 / 13
Balter XPA	4.4%	7 / 10 / 13
Great Northern 'Super Crisp'	4.4%	6 / 9.5 / 12
Mountain Goat 'Goat' Lager	4.2%	7 / 10 / 13
Green Beacon 'Windjammer' IPA	5.2%	7 / 10 / 13
Mercury Cider	5.2%	6 / 9 / 12

## TINNIES / BOTTLES

### LAGER/PILSNER

2 Brothers Rice Lager 'low gluten'	VIC	4.6%	12
Braeside 'Lead Lager'	VIC	4.8%	12
Byron Bay	NSW	4.5%	12
Wolf of the Willows Pilsner	VIC	4.5%	13
Corona 'low gluten'	VIC	4.5%	11

### PALE ALE / XPA

Hop Nation 'The Heart' Pale Ale	VIC	4.6%	11
Kaiju! 'Krush' Tropical Pale Ale	VIC	4.7%	12
Stone & Wood 'Pacific Ale'	NSW	4.4%	12
Two Bays Pale Ale 'gluten free'	VIC	4.7%	15
Capital XPA	ACT	5.0%	12

### IPA / HAZY IPA / NEIPA

Bojak 'Calypso' Hazy IPA	VIC	5.1%	15
Kaiju! 'Aftermath' Double IPA	VIC	9.1%	16
Wayward West Coast IPA	VIC	6.5%	14

### STOUT/PORTER

Boatrocker	VIC	6.5%	13
La Sirène 'Praline'	VIC	5.8%	13

### LIGHT / MID STRENGTH / ZERO

Balter 'Captain Sensible'	QLD	3.5%	13
Prickly Moses 'Otway Light'	VIC	2.9%	9
Pure Blonde	VIC	4.2%	8
Heaps Normal Quiet	NSW	0.5%	8
Heineken 0.0		0.0%	6

### SAISON / SOUR / GOSE ALE

Bodriggy 'Fuzzy Dance Explosion'	VIC	4.0%	11
Moon Dog 'Fuzzy Lagoon Matata'	VIC	4.2%	11

### CIDER/ GINGER BEER / SELTZER

Gage Roads 'Hello Sunshine' Apple	WA	5.0%	11
Magners Apple 568ml	IRL	4.6%	15
Matso's	NT	3.5%	12
White Claw 'Natural Lime'	US	4.0%	12
White Claw 'Mango'	US	4.0%	12

## WINES

### CHAMPAGNE & SPARKLING

NV Le Brun De Neuville Blanc de Blancs	Bethon	FR	26 / 155
NV Veuve Clicquot Brut		FR	155
NV Pizzini Prosecco	King Valley	VIC	12 / 52
NV Chandon Brut	Yarra Valley	VIC	15 / 84
NV Delamere Brut	Pipers Brook	TAS	78

### WHITE WINES

19 Avoir la Peche	Chardonnay	FR	12 / 17 / 52
20 Flametree	Chardonnay	WA	80
20 Bannockburn	Chardonnay	VIC	141
20 Tenuta Maccan	Pinot Grigio	IT	13 / 18 / 54
20 Ottelia 'Limestone Coast'	Pinot Grigio	SA	57
20 Unico Zelo 'Harvest'	Pinot Grigio	SA	61
20 Palliser 'Pencarrow'	Sauvignon Blanc	NZ	13 / 17 / 52
20 Te Whare Ra	Sauvignon Blanc	NZ	72
20 Frankland 'Rocky Gully'	Riesling	WA	14 / 17 / 54
20 Adelina Polish Hill	Riesling	SA	73

### ROSE

18 Faulkner 'Jules'	Blend	FR	12 / 18 / 54
18 Domaine Gavoty Grand Cru	Blend	FR	98

### RED WINES

20 Punt Road 'Airlie Bank'	Pinot Noir	VIC	13 / 19 / 57
20 Six Acres	Pinot Noir	VIC	56
20 Mount Macleod	Pinot Noir	VIC	64
20 Gembrook Hill 'Village'	Pinot Noir	VIC	75
19 Save Our Souls	Pinot Noir	VIC	71
19 Polperro Estate	Pinot Noir	VIC	124
19 M. Rougeot-Dupin Bourgogne	Pinot Noir	VIC	131
19 Curly Flat	Pinot Noir	VIC	184
17 Place of Changing Winds 'Syrah n2'	Syrah	VIC	67
18 Torbreck 'Woodcutter'	Shiraz	SA	68
19 Pacha Mama	Shiraz	VIC	14 / 21 / 67
18 B. Glazer 'Bishop'	Shiraz	SA	78
18 P. Osicka	Shiraz	SA	78
15 Bird On A Wire	Shiraz	VIC	91
20 Occam's Razor	Syrah	VIC	97
20 Tyrell's Bedside Road	Shiraz	VIC	133
18 Lenton Brae 'Lady Douglas'	Cab/Sauvignon	WA	12 / 17 / 52
18 Giammarino	Cab/Sauvignon	WA	61
17 Craiglee	Cab/Sauvignon	VIC	78
19 Chateau Cru Godard	Cab/Sauvignon	VIC	88
18 Mount Mary 'Quintet'	Cab/Sauvignon	VIC	88
18 Six Parallels South	Cab/Sauv Blend	FR	92
17 Il Palazzo Chianti	Cab/Sauvignon	FR	299
19 Petronio S/V	Merlot	VIC	89
20 Alamos	Sangiovese	IT	13 / 17 / 51
19 Ch. Mont-Redon Cotes du Rhone	Sangiovese	VIC	71
19 Valenciso 'Laderas de Cabama'	Malbec	AN	13 / 19 / 56
	Blend	FR	61
	Tempranillo	ES	79

## COCKTAILS

### NEGRONI / 20

Tanqueray gin, Cinzano Rosso vermouth & Campari. An iconic cocktail representing Italy, born in 1919 in Florence.

### GIN BALLOON / 20

Featured gin of the month double strength serve, top up with Strangelove tonics and seasonal garnish.

### PORNSTAR MARTINI / 20

Absolut vanilla vodka, passionfruit puree, triple sec, orange juice, sparkling wine. Bold, sexy and playful.

### LYCHEE MARTINI / 20

A deliciously exotic and delicate take on the standard martini. Eristoff Vodka, Paraiso lychee liqueur and lime juice.

### ESPRESSO MARTINI / 20

Absolut vanilla vodka, Licor 43, Kahlua, Espresso.

### APEROL SPRITZ / 18

Aperol, prosecco, soda, orange wedge.

### ST KILDA FLING / 20

A Grosvenor favourite made with Absolut raspberry vodka, strawberry, mint and lime, topped with ginger ale.

### GINGIN MULE / 20

Bombay extra dry premium gin, shaken with lime and mint, topped with Strangelove organic ginger beer.

### LOLLY POP / 20

Another cherry gin, Chambord liqueur, lemon juice, pineapple juice, sugar syrup.

### HOLY MOLY / 20

Bombay Sapphire gin, St Germain Liqueur, lime juice, cucumber and jalapeño muddled.

### JAPANESE SLIPPER / 20

Midori liquor, triple sec, lemon juice.

### TOMMY'S MARGARITA / 20

Blue Tequila, triple sec, lime juice, agave syrup.

## SPIRITS

### GIN

23st Distillery	SA	40%	16
Anther 'Cherry'	VIC	30%	16
Bombay	UK	40%	12
Dodd's	UK	49%	19
Hendricks	UK	40%	12
Tanqueray	UK	40%	12

### VODKA

Absolut	SW	40%	13
Baxter	VIC	37%	13
Belvedere	PL	40%	14
Eristoff	FR	37%	12
Grey Goose	FR	40%	15
London East	UK	40%	16

### TEQUILA

El Jimador	MX	40%	12
Tromba Blanco	MX	40%	19
Patrón XO Cafe	MX	35%	17
Patrón Reposado	MX	40%	20
Patrón Añejo	MX	40%	21

### BOURBON

Balcones	US-TX	53%	26
Makers Mark	US-KY	40%	13
Jack Daniels	US-TN	40%	13
Jack Daniels G/J	US-TN	40%	15
Jim Beam Rye	US-KY	40%	12
Wild Turkey Rare	US-KY	58%	16
Woodford Reserve	US-KY	40%	16

### RUM

Cap Morgan Spice	JM	40%	13
Kraken Black Spiced	USA	40%	14
Beach House	MU	40%	14
Sailor Jerry	VI	40%	13
23yo Zacapa	GT	40%	20
Diplomatico Res	VE	40%	22
21yo Appleton	JM	40%	39
Angostura 1824	TN	40%	24

### WHISKY

#### Speyside

Glen Grant 'The Major Reserve'	GB	40%	13
Glen Grant 'Arboralis'	GB	40%	14
Glenfarclas 105 Cask strength	GB	60%	31

#### Low Lands

Pure Scott	GB	40%	12
------------	----	-----	----

#### Islay

10yo Laphroaig	GB	40%	22
10yo Bruichladdich	GB	50%	24
10yo Ardbeg	GB	46%	24
12yo Caol Ila	GB	43%	22
Ardbeg An Oa	GB	46%	26
Ardbeg Uigeadail	GB	54%	28
Ardbeg Corryvreckan	GB	57%	30