

TO START

COLD ENTREE

OLIVES marinated mt zero olives, chorizo, cornbread (v, gfo)	\$19
OYSTERS natural, lemon, mignonette (gf)	\$5.5ea
MOUNTAIN PEPPER & GIN CURED SALMON salmon, beetroot, avruga caviar, buckwheat wafer (gf, df)	\$24
TOMATO CAPRESE heirloom tomatoes, green chilli ricotta, aged balsamic (v, gf)	\$19
STEAK TARTARE hand chopped raw eye fillet, minced pickles, steak fries & croutons (gfo)	\$26
CHOPPED GREENS kale, charred corn, cos lettuce, avocado, broccoli, wild rice, green goddess dressing (v, gf)	\$16
CHARCUTERIE BOARD artisan cured meats, mixed olives & pickles, sweet grape relish, flatbread (gfo)	\$36

HOT ENTREE

FRIED CALAMARI flash fried calamari, smoked aioli, rocket, lemon (gf)	\$24 \$45
CHICKEN RIBS herb & cider fried chicken ribs, buttermilk dressing (gf)	\$13
TARTE FINE caramelised onion, charred leek, golden beetroot, goats cheese (v)	\$24
POACHED OCTOPUS new potatoes, dried tomatoes, green olive tapenade (gf)	\$26
LAMB CIGAR brick pastry lamb cigar, red onion jam, sauerkraut	\$19
PORK BELLY confit pork belly, chimichurri, white slaw, apple purée	\$21
XO CLAMS vongole fricassée, XO paste fried clams, prosciutto, school prawns, butternut cream (gf)	\$23

CLASSICS

TRADITIONAL PARMA chicken schnitzel, virginian ham, napoli, mozzarella, steak fries, dressed leaves	\$29
CHICKEN SCHNITZEL crumbed chicken, steak fries, dressed leaves	\$22
FISH & CHIPS beer battered fish, steak fries, dressed leaves, tartare (gfo)	\$28
CHEESEBURGER pasture fed beef pattie, streaky bacon, cos lettuce, tomato, onion westmont pickles, double cheese, steak fries, aioli	\$19
STEAK SANDWICH Rump steak, rye ciabatta, horseradish mayo, red onion jam, wild rocket	\$25
SPAGHETTI BOLOGNESE rustichella d'abruzzo artisan pasta, traditional bolognese, shaved parmesan, basil	\$24

MAIN MEALS

CAVATELLI PASTA moreton bay bug, chilli, garlic, saffron & tomato bisque, pangrattato	\$35
HALF CHARGRILLED CHICKEN dukkah crusted chicken, roasted zucchini & preserved lemon, candied pistachio (gf)	\$38
MARKET FISH sustainably sourced fish of the day ask your waiter	MP
SWEET POTATO SALAD chargrilled sweet potato, mixed quinoa, cherry tomato, cashew crema (v)	\$26

FROM THE GRILL

PASTURE FED

250 g Southern Ranges Porterhouse MBS2+	\$44
250 g Southern Ranges Eye Fillet	\$58
300 g Southern Ranges Scotch Fillet MBS2+	\$53

GRAIN FED

350 g Teys Rump	\$43
500 g Teys Black Angus T-bone MBS2+	\$58
600 g Yardstick Rib Eye MBS2+	\$68

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

TO SHARE (for two, choice of two sides)

1.3 kg WHOLE BANJO LAMB SHOULDER pomegranate glaze	\$95
1.4 kg RIB EYE	\$160
WHOLE CHICKEN chimichurri	\$70

SIDES

Bread & cultured butter	\$5
Steak fries, smoked garlic mayonnaise	\$10
Grilled corn, harissa mayo, toasted quinoa, lime	\$14
Nduja & brown butter glazed sweet potato	\$13
Fried broccoli, green olives, sorrel	\$11
Grilled cos salad, yucatan onions, buttermilk dressing	\$10
Roasted zucchini & squash, agave yoghurt dressing	\$13

WOOD FIRED PIZZA \$25

STARTERS

Herbed focaccia	\$12
Garlic & cheese	\$14

ROSSO

MARGHERITA
san marzano tomato, mozzarella, olive oil, basil (v)

CALABRESE
san marzano tomato, mozzarella, calabrese salami, kalamata olives, goats cheese, hot sauce

CAPRICCIOSA
san marzano tomato, mozzarella, smoked ham, white mushrooms, white anchovies, kalamata olives

HAWAIIAN
san marzano tomato, mozzarella, pineapple, smoked ham

CARNE
san marzano tomato, mozzarella, pepper sausages, smoked ham, calabrese salami, hot sauce

BIANCO

PATATA
yukon gold potatoes, mozzarella, salted ricotta, rosemary, fried sage (v)

FUNGHI
white mushroom, king brown mushrooms, mozzarella, goats cheese, rosemary (v)

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

QUATTRO FORMAGGI
four house cheeses, walnuts (v)

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

PROSCIUTTO
prosciutto, cherry tomatoes, wild rocket, grana padano

gluten free base + \$5
vegan mozzarella + \$3

ve - vegan
v - vegetarian

gf - gluten free (not always suitable for coeliacs)
gfo - gluten free 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.

GROSVENOR

H O T E L

DESSERTS

CHOCOLATE FONDANT Local honeycomb, salted caramel ice cream	\$12
CRÈME BRULÉE Passionfruit & coconut rum	\$12
CHEESECAKE Basque burnt cheesecake, marmalade, double cream	\$12
SELECTION OF ICE CREAM AND SORBET Please ask staff for 7 apples gelato range, almond crumble (gf)	\$12
MARKET CHEESE & ACCOMPANIMENTS 120 g selection of international and local cheeses, mixed jams, flatbread (gf)	\$33
NUTELLA PIZZA Hazelnut spread, toasted coconut, icing sugar, vanilla ice cream	\$15
STEWED APPLE CALZONE Folded crust cinnamon stewed apple, vanilla ice cream	\$18
SWEET TREATS House petit fours - please ask your waiter	\$3ea

COFFEE

Short Black, Short Macchiato	\$4
Café Latte, Cappuccino, Flat White, Piccolo, Long Black, Long Macchiato	\$4.5
Hot Chocolate (Soy/Almond +50c)	\$6

TEA

Black Tea: Earl Grey, English Breakfast, Orange Pekoe	\$5
Herbal Tea: Just Peppermint, Vanilla Peppermint, Chamomile, Lemongrass & Ginger	\$6
Gunpowder Green and Chai	\$7

KIDS MENU

\$15 KIDS MEAL, DRINK & DESSERT

DRINK

Juice
apple, orange, pineapple, cranberry

Soft Drink
lemonade, raspberry, pepsi, pepsi max,
soda water, lemon squash or LLB

+

MEAL

Margherita pizza

Hawaiian pizza

Minute steak, shoestring fries,
dressed leaves

Chicken schnitzel, shoestring fries,
dressed leaves

Spaghetti bolognese, parmesan cheese

Cheeseburger, shoestring fries,
tomato sauce

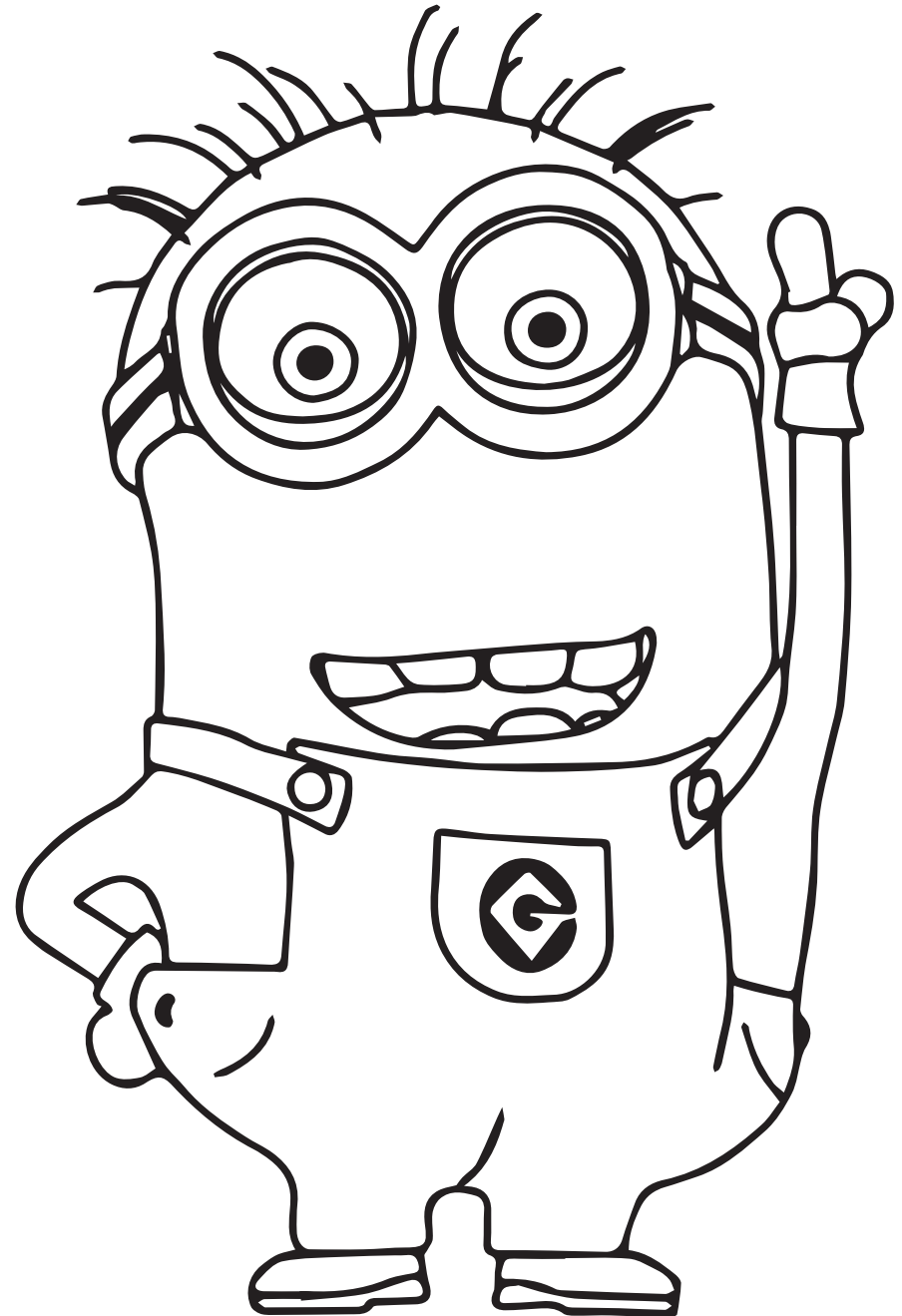
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DESSERT

Nutella pizza, toasted coconut, vanilla
ice cream

OR

Ice cream sundae
with sprinkles



ON TAP

Carlton Draught	4.6%	6 / 9.5 / 12
4 Pines Pale Ale	5.1%	7 / 10 / 13
Balter Hazy IPA	6%	7 / 10 / 13
Balter XPA	5%	7 / 10 / 13
Great Northern 'Super Crisp'	3.5%	6 / 9.5 / 12
Mountain Goat 'Goat' Lager	4.2%	7 / 10 / 13
PL California Pale Ale	5.8%	8 / 12 / 14
Somersby 'Apple' Cider	4.5%	6 / 9 / 12

Ask about our rotating tap

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	MX	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
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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	NL	0.0%	6

SOUR / GOSE ALE

Bodriggy 'Fuzzy Dance Explosion'	VIC	4.0%	11
Moon Dog 'Lagoona 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 Lime/Mango/Watermelon/Grapefruit	US	4.0%	12
Fizzer by Moon Dog	US	4.0%	9

WINES

CHAMPAGNE & SPARKLING

NV Pizzini Prosecco	King Valley	VIC	12 / 52
NV Chandon Brut	Yarra Valley	VIC	15 / 84
NV Veuve Clicquot Brut	Reims	FR	155

WHITE WINES

19 Rob Dolan "True Colours"	Chardonnay	VIC	12 / 16 / 50
20 Flametree	Chardonnay	WA	80
20 Bannockburn	Chardonnay	VIC	141
20 Ponting	Chardonnay	TAS	83
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
21 Black Cottage	Sauvignon Blanc	NZ	11 / 16 / 50
20 Te Whare Ra	Sauvignon Blanc	NZ	72
21 Vickery 'Watervale'	Riesling	SA	11 / 16 / 50
20 Adelina Polish Hill	Riesling	SA	73

ROSE

18 Faulkner 'Jules'	Blend	FR	12 / 18 / 54
20 Ponting 'Rianna'	Cab/Franc	SA	59
21 Rockford 'Alicante Bouchet'	Alicante	SA	88

RED WINES

20 Punt Road 'Airlie Bank'	Pinot Noir	VIC	13 / 19 / 57
20 Six Acres	Pinot Noir	VIC	56
20 Ponting 'Mowbray Boy'	Pinot Noir	TAS	103
19 Save Our Souls	Pinot Noir	VIC	71
20 Polperro Estate	Pinot Noir	VIC	124
19 Curly Flat	Pinot Noir	VIC	184
20 Rockford 'Frugal Farmer'	Grenache/Blend	SA	89
20 Torbreck 'Woodcutter'	Shiraz	SA	68
19 Pacha Mama	Shiraz	VIC	14 / 21 / 67
18 B. Glazer 'Bishop'	Shiraz	SA	78
18 P. Osicka	Shiraz	VIC	91
20 Occam's Razor	Shiraz	VIC	133
20 Tyrell's Bedside Road	Cab/Sauvignon	WA	12 / 17 / 52
18 Lenton Brae 'Lady Douglas'	Cab/Sauvignon	WA	61
18 Giammarino	Cab/Sauvignon	VIC	78
17 Craiglee	Cab/Sauvignon	VIC	88
19 Chateau Cru Godard	Cab/Sauv Blend	FR	92
20 Seneca	Cab/Sauvignon	VIC	98
18 Six Parallels South	Merlot	VIC	89
17 Il Palazzo Chianti	Sangiovese	IT	51
19 Petronio S/V	Sangiovese	VIC	71
19 Poggio Anima	Sangiovese	TUS	13 / 17 / 51
19 Ch. Mont-Redon Cotes du Rhone	Blend	FR	61
19 Valenciso 'Laderas de Cabama'	Tempranillo	ES	79

COCKTAILS

NEGRONI / 20

East London Gin, Campari, La Canellese Vermouth. An iconic Italian cocktail born in 1919 in Florence.

GIN BALLOON / 20

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

PORNSTAR MARTINI / 20

Absolute Vanilla Vodka, Aubrey passionfruit liquor, passionfruit pulp, lime juice, prosecco. Bold, sexy and playful.

LYCHEE MARTINI / 20

Vodka, Aubrey lychee liquor, lime juice, muddled lychees and lychee water. A delicious exotic and delicate take on the standard martini.

ESPRESSO MARTINI / 20

Absolute vodka, Licor 43, Aubrey coffee liqueur, coffee espresso. Need a perk up? This has you covered.

SPICY MANGO MARGARITA / 20

Muddled jalapenos, El Jimador tequila, Aubrey Mango liqueur, Lime juice. A spicy variant on the Mexican classic.

AMARETTO SOUR / 20

Disaronno, Makers Mark, egg white, lemon and sugar syrup. A Grosvenor take on a well beloved classic.

THE JOLLY ROGER / 20

Beach House Spiced Rum, Dr Strangelove Salted Grapefruit, Pineapple, Lime juice, Sugar syrup and Angostura bitters. A unique refresher with a savoury punch.

BLUE HAWAIIAN / 20

Pampero White, Blue Curacao, Coconut Cream, Pineapple, Lime Juice. If you love the classic Pina Colada, why not try a blue one?

SOUTHSIDE / 20

Tanqueray Gin, Mint, Muddled Cucumber, Lime, Sugar. A well balanced cocktail for lovers of gin and citrus flavours.

APEROL SPRITZ / 16

Aperol, prosecco, soda, orange wedge.

These don't hit the spot? We make all the classics too!

Ask our friendly staff and we'll do our best to accommodate your request.

SPIRITS

GIN

London East	UK	40%	12
Lind and Lime	UK	40%	13
Bombay	UK	40%	12
Hendricks	UK	40%	12
Tanqueray	UK	40%	12

VODKA

Absolut	SW	40%	13
Baxter	VIC	37%	13
Belvedere	PL	40%	14
Grey Goose	FR	40%	15

TEQUILA

El Jimador	MX	40%	12
Tromba Blanco	MX	40%	19
Patrón XO Cafe	MX	35%	35
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
14yo Bladnoch	GB	46%	23

Islay

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