



THE GRAND TERMINUS HOTEL

SHARE PLATES

- GARLIC PRAWNS** \$18
garlic and chilli butter served in a pan with local sourdough to finish (6)
- GARLIC CHEESY BREAD** \$8
- POLENTA CHIPS** \$8
with snowy river black garlic aioli
- MUSHROOM RISOTTO BALLS** \$16
with aioli (4)

- SCALLOPS GRATIN** \$18
local Bass Strait scallops served in the shell topped with toasted garlic and herb crumb (6)
- PEARL MUSHROOMS ON TOAST** \$14
sautéed local pearl mushrooms and asparagus topped with goats cheese served on crispy local sourdough bread
- HOUSE-MADE DIPS** with bread \$14

GT CLASSICS

- CHICKEN SCHNITZEL** \$24
with dill potato salad and crispy capers
- CHICKEN PARMA** \$26
with chips and garden salad
- BATTERED LAKES ENTRANCE GUMMY** \$26
served with chips and salad
- HERB PANKO CRUMBED LOCAL FLATHEAD TAILS** \$30
local greens, crispy potatoes and rocket served with herb mayo

- SMOKEY BBQ PORK RIBS** \$30
cooked low and slow served with buttermilk slaw, fries and house made bbq sauce
- CHAR GRILLED PORK CUTLET** \$28
served with apple cider sauce, buttermilk slaw and roast potatoes
- MISO SALMON** \$30
served with soy and ginger dressed black rice salad, local greens and baked sweet potato rounds

GT BURGERS

ALL SERVED WITH CHIPS

- DALROSE BURGER** \$22
beef patty, Lucke's streaky bacon, special house made sauce, lettuce, pickles and cheese

- CRISPY CHICKEN BURGER** \$22
with slaw, sriracha mayo, lettuce and avocado

PASTA

- VEGETARIAN LASAGNE** \$24
layered pumpkin, spinach, fetta and ricotta finished with napoli sauce and side salad

- SEAFOOD PASTA OF THE DAY** \$28
sautéed with chilli, garlic and fresh herbs

FROM THE GRILL

We use local butchers Shaw's from Strafford and David Lucke's Bairnsdale who supply local pasture grass feed East Gippsland Beef.

- 250G-EYE FILLET** \$35
- 300G-PORTERHOUSE STEAK** \$30
- 300G SCOTCH FILLET STEAK** \$38
- SURF & TURF** +\$12
prawns with a creamy garlic sauce (4)

All steaks are served with your choice of sauce, chips and salad or roast potatoes and vegetables

SAUCES:

gravy, red wine jus, peppercorn sauce, garlic butter or mushroom sauce

SIDES \$8

Beer battered chips, Sweet potato fries
Steamed vegetable, Garden salad
Slaw, Grain salad, Dill Potato salad and Fries

SALAD / BOWLS

- CRISPY LAKES ENTRANCE CALAMARI GREEK SALAD** \$22
Crispy Lakes Entrance calamari with Greek salad
- LAMB BOWL** \$26
8 hour slow braised lamb shoulder pulled with a Cypriot nut and grain salad, beetroot hummus, tzatziki and mint pearls
- BUDDHA BOWL** \$22
Cauliflower, wild rice and tomato salsa, local greens, raita, turmeric vegetables, chickpea curry & pitta bread

- AUNTY ELDA'S FALAFEL BOWL** \$22
house made falafels served with cypriot grain and nut salad finished w lemon tahini yoghurt and pitta bread

- CHICKEN BOWL** \$24
miso glazed chicken tenderloins, local greens, cauliflower soy and ginger black rice salad and baked sweet potato rounds

KIDS MEALS

- ALL SERVED WITH ICE-CREAM** \$12
- PENNE PASTA**
with Napoli sauce & topped with parmesan cheese
- CHICKEN SCHNITZEL** served with chips

- BATTERED LAKES ENTRANCE GUMMY**
served with chips
- HOUSE MADE SAUSAGE ROLLS**
served with chips

Check our Board for Daily Specials



THE GRAND TERMINUS HOTEL

DRINKS LIST

| <u>TAB BEER & CIDER</u> | | POT | SCHOONER | <u>BOTTLED BEER & CIDER</u> | | BOTTLE | | |
|---------------------------------------|--|--------|----------|---------------------------------|--|--------|--------------------------------|---------|
| Four Pines Pacific Ale (Mid) | | \$5.00 | \$7.00 | Cascade Premium (Light) | | \$5.50 | Guinness Can | \$10.00 |
| Great Nothern Super Crisp (Mid) | | \$4.50 | \$6.00 | Corona Ligera (Mid) | | \$5.50 | Abbotsford Invalid Stout | \$7.50 |
| Carlton Draught | | \$5.00 | \$7.00 | Corona | | \$8.00 | Somersby Apple Cider | \$8.00 |
| Carlton Dry | | \$5.00 | \$7.00 | Asahi Dry | | \$8.00 | Strongbow Classic Apple Cider | \$8.00 |
| Victoria Bitter | | \$5.00 | \$7.00 | Stella Artois | | \$8.00 | Strongbow Dry Apple Cider | \$8.00 |
| Four Pines Pale Ale | | \$5.00 | \$7.00 | Heineken | | \$8.00 | Strongbow Sweet Apple Cider | \$8.00 |
| Sailors Grave Drowned Man IPA (Local) | | \$5.00 | \$7.00 | Sailors Grave Down She Goes | | \$8.00 | Strongbow Low Carb Apple Cider | \$8.00 |
| Strongbow Rose Cider | | \$5.00 | \$7.00 | Coopers Pale Ale | | \$7.50 | Bulmers Orginal Apple Cider | \$8.00 |
| | | | | Coopers Sparkling Ale | | \$7.50 | Pure Blonde Apple Cider | \$8.00 |
| | | | | Coopers Stout | | \$7.50 | Somersby Pear Cider | \$8.00 |

| <u>BUBBLES</u> | | | GLASS | BOTTLE | <u>ROSE</u> | | | | |
|------------------------|--|-------------------|--------|---------|---------------------------------|---|-----------------|--------|---------|
| NV | NV Angus Brut Chardonnay Pinot Noir | | \$6.00 | \$27.00 | 2019 | Marty's Block Rose | South Australia | \$7.00 | \$32.00 |
| NV | Dunes & Greene Piccolo 200ml | Barossa SA | | \$7.50 | 2019 | Lightfoot & Sons Myrtle Point Rose | East Gippsland | \$9.00 | \$39.00 |
| NV | Yellowglen NV Yellow Piccolo 200mL | South Australia | | \$7.50 | 2018 | Triennes Rose | France | | \$38.00 |
| NV | Veuve D'Argent Cuvee Prestige Blanc De Blanc | Ballarat VIC | | \$32.00 | <u>CABERNET SAUVIGNON</u> | | | | |
| 2013 | Lightfoot & Sons Vintage Sparkling | Burgundy FR | | \$44.00 | 2017 | GT House | South Australia | \$6.00 | \$25.00 |
| NV | Chandon Blanc de Blanc | East Gippsland | | \$48.00 | 2017 | Marty's Block Cabernet Sauvignon | South Australia | \$7.00 | \$32.00 |
| 2018 | La Maschera Prosecco | Yarra Valley | \$8.00 | \$34.00 | 2017 | Brokenwood Cabernet Sauvignon Merlot | Orange NSW | | \$40.00 |
| NV | De Bortoli King Valley Prosecco (200ml) | South Australia | | \$11.00 | 2017 | Vasse Felix Filius Cabernet Sauvignon | Margaret River | | \$43.00 |
| <u>MOSCATO</u> | | Victoria | | | 2015 | Ringbolt Cabernet Sauvignon | Margaret River | | \$44.00 |
| 2018 | Christobel's Moscato | South Australia | \$7.00 | \$29.00 | 2016 | Narkoojee Cabernet Sauvignon | East Gippsland | | \$45.00 |
| 2018 | Brown Brothers Moscato | Northern Victoria | | \$33.00 | <u>SHIRAZ</u> | | | | |
| <u>CHARDONNAY</u> | | | | | 2018 | GT House | South Australia | \$6.00 | \$25.00 |
| 2019 | GT House | South Australia | \$6.00 | \$25.00 | 2018 | Wira Wira Catapult Shiraz | Mclaren Vale | \$8.00 | \$38.00 |
| 2018 | Lightfoot & Sons Myrtle Point Chardonnay | East Gippsland | \$9.00 | \$39.00 | 2016 | LightFoot & Sons Shiraz 'Myrtle Point' Shiraz | East Gippsland | \$8.00 | \$39.00 |
| 2018 | Marty's Block Chardonnay | South Australia | | \$28.00 | 2015 | Narkoojee Issac Reserve Shiraz | East Gippsland | | \$52.00 |
| 2018 | Wira Wira Scrubby Rise Chardonnay | Adelaide Hills | | \$30.00 | <u>PINOT NOIR</u> | | | | |
| <u>RIESLING</u> | | | | | 2018 | Fat Bastard Pinot Noir | France | \$8.00 | \$36.00 |
| 2018 | Earthworks Eden Valley Riesling | Barossa SA | \$7.00 | \$28.00 | 2017 | LightFoot & Sons 'Myrtle Point' Pinot Noir | East Gippsland | | \$39.00 |
| 2016 | Sister Run Riesling | Eden Valley SA | | \$34.00 | 2016 | Sarsfield Estate Pinot Noir | East Gippsland | | \$37.00 |
| <u>SAUVIGNON BLANC</u> | | | | | <u>MERLOT</u> | | | | |
| 2019 | GT House | South Australia | \$6.00 | \$25.00 | 2017 | GT House | South Australia | \$6.00 | \$25.00 |
| 2018 | Twin Islands Sauvignon Blanc | Marlborough NZ | \$8.00 | \$32.00 | 2016 | LightFoot & Sons Merlot 'Myrtle Point' | East Gippsland | | \$39.00 |
| 2018 | Wira Wirra Scrubby Rise Sauvignon Blanc | Adelaid Hills | | \$29.00 | <u>PORT</u> | | | | |
| <u>PINOT GRIGIO</u> | | | | | NV | Galway Pipe 12 Year Old Tawny | South Australia | \$8.00 | |
| 2019 | Lightfoot & Sons Pinot Grigio | East Gippsland | \$8.00 | \$36.00 | NV | Valdespino Pedro Ximenez Sherry | Spain | \$8.00 | |
| 2019 | La Maschera Pinot Grigio | Limestone Coast | | \$35.00 | <u>LEXINGTON HILL COCKTAILS</u> | | | | |

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| | Glass |
| Espresso Martini | \$14.00 |
| Sangria | \$8.00 |