

The Grand Terminus Hotel

98 Macleod Street Bairnsdale, Vic, 3875 p (03) 5152 4040

Nibbles

Garlic focaccia	per slice	\$2.5		
Chicken liver and Pedro Ximénez pâté served with croutons		\$6.5		
Croquettes:				
• Prosciutto and egg				
• Smoked eel and cauliflower	per serve	\$5.5		
Natural oysters served with cucumber and mint sorbet	half	\$14	dozen	\$25
Oysters Kilpatrick	half	\$14	dozen	\$25

Entrée

Lightly spiced calamari served on a rocket, Spanish onion and fennel salad with garlic aioli and gremolata		\$15
	main	\$20
Crispy pork belly and pan seared prawns served with a bok choy, peanut, sesame seed, dried noodles, chilli and Asian herb salad and a sweet soy dressing		\$15
	main	\$20
Rare beef slices served on an authentic Thai salad of cucumber, chilli, lime leaves, mint and peanuts		\$14
	main	\$19

Main

Fettuccine served with:

- Mediterranean vegetables, pine nuts and pesto \$16
- Carbonara with chicken, bacon and mushrooms \$16
- Amatriciana with pancetta and chilli \$17
- Prawns, scallops and fish tossed with chilli, garlic and cherry tomatoes \$21

Risotto served with:

- Pea, prosciutto and gorgonzola \$18
- Mushroom, parmesan and white truffle oil \$21

Fresh, local, beer battered gummy fillets served with chips, salad and The Grand Terminus Hotel's tartare sauce \$20

Kingfish fillet served on rice with bok choy, a Japanese Miso broth and enoki and black fungi mushrooms, capsicum and spring onions \$26

Tasmanian salmon fillet served on mashed potato with creamed spinach and a tomato, Spanish onion and basil salsa \$28

Chicken parmigiana served with chips and salad \$22

Prosciutto wrapped chicken breast served on sweet potato mash with cherry tomatoes, creamed spinach and a chicken jus \$25

Please turn the page for more meal options

Pork belly served on creamy mashed potato with bok choy and a light soy reduction. Topped with coriander, chilli, ginger and garlic \$24

Lamb shank slowly cooked with root vegetables and pancetta in a rich tomato sauce, served on Milanese risotto \$19

Aged beef served on mashed potato with roast vegetables, onion jam and red wine jus

- 300 gram Wagyu rump \$29
- 300 gram Scotch fillet \$26
- 300 gram Porterhouse \$28

For the Kids'

- Strictly ages 12 and under

Beer battered flake fillets served with chips and salad \$8
Calamari rings served with chips and salad \$8
Grilled chicken tenderloins served with chips and salad \$8
Sausage served with chips and salad \$8
Steak served with chips and salad \$10

All kids' meals receive a complimentary ice cream with chocolate or strawberry topping

Dessert

Mini pavlova with berry, mint and aniseed compote served with Gippsland double cream \$10

Chocolate brownie with macadamia nuts and white chocolate pieces topped with chocolate fudge sauce and home made spiced port ice cream \$10

Apple and rhubarb crumble served with vanilla ice cream \$10

Lemon tart served with Gippsland double cream \$10

Maffra cheese selection served with water crackers and muscatels

- 100 grams Brie \$9
- 100 grams Cheddar \$9
- 100 grams Blue \$9
- All three cheeses \$24

Tea and Coffee

T2 loose leaf teas:

- English breakfast, Earl grey, Peppermint, Chai \$3.7

Genovese Brazilian Blend coffee \$3.7

Cadbury hot chocolate \$4

Full cream, Skinny and Soy milk available

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