

Welcome to The Grand Terminus Hotel

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
Chips and gravy			\$6
Seasoned potato wedges with sweet chilli and sour cream			\$9
Nachos with tomato salsa, mild jalapeños, melted cheese, sour cream and guacamole			\$11
Natural oysters served with cucumber and mint sorbet	half	\$14	dozen \$25
Oysters Kilpatrick	half	\$14	dozen \$25

Salads

Lightly spiced calamari served on a rocket, Spanish onion and fennel salad with garlic aioli and gremolata			\$13
		main	\$18
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			\$13
		main	\$18
Rare beef slices served on an authentic Thai salad of cucumber, chilli, lime leaves, mint and peanuts			\$12
		main	\$17

Main

Fettuccine served with:			
• Mediterranean vegetables, pine nuts and pesto			\$14
• Carbonara with chicken, bacon and mushrooms			\$14
• Amatriciana with pancetta and chilli			\$15
• Prawns, scallops and fish tossed with chilli, garlic and cherry tomatoes			\$19
Risotto served with:			
• Pea, prosciutto and gorgonzola			\$16
• Mushroom, parmesan and white truffle oil			\$19
Fresh, local, beer battered gummy fillets served with chips, salad and The Grand Terminus Hotel's tartare sauce			\$18
Kingfish fillet served on rice with bok choy, a Japanese Miso broth and enoki and black fungi mushrooms, capsicum and spring onions			\$24
Tasmanian salmon fillet served on mashed potato with creamed spinach and a tomato, Spanish onion and basil salsa			\$26
Chicken parmigiana served with chips and salad			\$20
Prosciutto wrapped chicken breast served on sweet potato mash with cherry tomatoes, creamed spinach and a chicken jus			\$23
Pork belly served on creamy mashed potato with bok choy and a light soy reduction. Topped with coriander, chilli, ginger and garlic			\$22

Thick pork sausages served with mashed potato, steamed vegetables and gravy	\$14
House made rissoles served with mashed potato, steamed vegetables and gravy	\$15
The BIG Term burger! Served on a burger bun with lettuce, tomato, cheese, beetroot, bacon, egg and caramelised onion, with chips (please allow 20 minutes cooking time)	\$16
Lamb shank slowly cooked with root vegetables and pancetta in a rich tomato sauce, served on Milanese risotto	\$17
Porterhouse steak sandwich with lettuce, tomato, cheese, bacon, egg and tomato chutney, served on toasted bread with chips	\$16
Aged beef served on mashed potato with roast vegetables, onion jam and red wine jus	
• 300 gram Wagyu rump	\$27
• 300 gram Scotch fillet	\$24
• 300 gram Porterhouse	\$26

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

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
Mini pavlova with berry, mint and aniseed compote 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

The Grand Terminus Hotel
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