

# *Welcome to The Grand Terminus Hotel*

## Entrée

Garlic focaccia		per slice	\$2.5
Oysters			
- Natural	half	\$14	dozen \$25
- Kilpatrick	half	\$14	dozen \$25
Trio of Nori rolls with light soy sauce and pickled ginger			
- Duck, Salmon, Vegetable			\$15
Crocodile spring rolls served on an Asian salad with spiced mango chutney			\$15
Seared tuna on a watercress, sundried tomato and green pea salad with pomegranate dressing			\$15
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
Tarago River goats cheese and cherry tomato tartlet with a rocket and red onion salad and balsamic reduction			\$14
The Grand Terminus Hotel tasting plate served with warmed ciabatta bread			
- pickled octopus, smoked meats, Maffra cheddar cheese, olives, marinated vegetables, hummus and roast pumpkin and feta dip			
	for 2		\$18

## 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
Beef tortellini with Napoli sauce	\$8
Steak served with chips and salad	\$10

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

## Main

Fettuccine served with:

- Mediterranean vegetables, pine nuts and pesto \$16
- Napoli and fresh basil \$14
- Carbonara with chicken, bacon and mushrooms \$16
- Prawns, sundried tomato, pesto, chilli, lemon zest and rocket \$20

Risotto served with:

- Mushroom, parmesan and white truffle oil \$21
- Pumpkin, spinach, pine nuts and Tarago river goats cheese \$19
- Chorizo, artichoke, parmesan and fresh herbs \$20

Fresh, local, beer battered gummy fillets served with chips, salad and The Grand Terminus Hotel's tartare sauce \$18

Grilled swordfish on pancetta mash with roasted chilli, onion and zucchini, drizzled with basil pesto and garlic aioli \$27

Pan seared Ocean Trout fillet on a coriander and Asian mushroom risotto cake with bok choy and a turmeric and coconut sauce \$28

Chicken parmigiana served with chips and salad \$22

Roasted chicken breast stuffed with feta cheese, chorizo sausage and spinach on sweet potato mash with grilled Lebanese eggplant and garlic veal jus \$25

Kangaroo bourguignon pie with a roast potato and parmesan stack served with broccolini \$25

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 in a rich red wine and tomato sauce, served on creamy mashed potato \$18

Aged, grain fed beef char-grilled to your liking, 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

## Dessert

Lemon tart served with Gippsland double cream	\$10
Roasted pear wrapped in kataifi pastry, drizzled with honey and cardamom syrup served with vanilla ice cream	\$12
Nougat parfait with milk chocolate shards and a fresh berry salad	\$10
Profiteroles filled with spiced port ice cream, vanilla bean ice cream and baileys ice cream drizzled with warm chocolate sauce	\$10
Trifle served with berry coulis, fresh berries, double cream and vanilla sponge	\$10

## 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