



THE GRAND TERMINUS HOTEL

BAR MENU

SHARE PLATES

Cheesy Herb and Garlic Bread topped with fetta	\$11
Chips served with your choice of sauce	\$10
Korean Popcorn Chicken	\$18
Mushroom Risotto Balls	\$16
House made using a medley of mushrooms served with saffron aioli.	
Lamb Kofta Harissa spiced lamb kofta served on creamy hummus with a yoghurt sauce & sumac oil	\$16
Auntie Elda's Falafel House made falafel using our favourite Aunties recipe, served on creamy hummus & yoghurt sauce	\$16

MAINS

Salt and Pepper Calamari , with chips	\$22
Chicken Schnitzel , chips and gravy	\$22
Chicken Parmigiana with chips	\$24
Vegetarian Lasagna Layers of sautéed spinach, topped with a rich blend ricotta, fetta & parmesan layered with roasted pumpkin, finished with Napoli sauce and mozzarella served with chips	\$24
GT Smashed Burger Beef patties, special house made sauce, lettuce, pickles, caramelised onion, and cheese served with chips	\$22
Buffalo Chicken Burger	
Crispy fried chicken coated in buffalo sauce, chipotle mayo, and ranch slaw served with chips.	\$22
Battered Lakes Gummy and chips	\$28
300g Chargrilled Porterhouse Steak with chips	\$34

Sauce: gravy, mushroom, pepper, garlic butter, red wine jus, chipotle mayo & aioli

AVAILABLE BETWEEN: LUNCH 11.30AM - 2.30PM & DINNER 5.00PM - 8.30PM

We're so grateful and proud to work with suppliers who care deeply about what they do...

Bairnsdale Dairy, Bairnsdale Fruit supply, David Lucke's, Forge Creek Eggs, JB Coastal Seafood, Lightfoot and Sons Winery, Meristem, Nicholson River Winery, Sailors Grave Brewery, Sarsfield Winery, Shaws Butchers, Tambo Wines, Hope Farm, Logan Mirco Distillery

Sunday Parma's and Afternoon Trivia

\$20 Sunday is all Day Parma Fest served with Chips and Salad