



## THE GRAND TERMINUS HOTEL

*GT Lounge*

### *Share Plates*

GARLIC CHEESY BREAD	\$11	KOREAN POPCORN CHICKEN	\$18
		Smothered in a spicy, sticky sauce	
BRUSCHETTA	\$16	MUSHROOM RISOTTO BALLS	\$18
Sautéed King Oyster Mushrooms, goats cheese on toasted sourdough		House made using a medley of mushrooms served with saffron aioli.	
LOADED BEETROOT HUMMUS	\$18	LAMB KOFTA	\$18
Beetroot Hummus topped w/a nutty, lentil, kale and green olive salad, finished with crumbled goats cheese, crispy chickpeas and toasted breads		Harissa spiced lamb kofta served on creamy hummus with a yoghurt sauce & sumac oil	
GARLIC PRAWNS	\$23	AUNTIE ELDA'S FALAFEL	\$18
Garlic and chilli butter served in a pan with Sourdough		House made falafel using our favourite Aunties recipe, served on creamy hummus & yoghurt sauce	

### *Drinks*

#### **SPECIALTY GINS**

Sipsmith London Sloe,  
Fords Dry London, Malfy Rosa Italy,  
Hendrick's, Four Pillars Navy Strength,  
Four Pillars Bloody Shiraz.  
Logan Mirco Distillery Gippsland Native  
Gin

#### **COCKTAILS**

**Aperol Spritz** \$14  
Aperol, prosecco & soda water  
  
**Limoncello Spritz** \$14  
Limoncello, prosecco and soda  
water  
  
**Espresso Martini** \$16  
  
**Cosmopolitan** \$16

#### **SPARKLINGS**

Veuve D'Argent Cuvee Prestige Blanc de  
Blanc Burgundy FR \$38  
Janz NV Premium Cuvee \$46  
Lightfoot Vintage Sparkling,  
East Gippsland \$48  
Mumm Tasmania \$60  
Ldee Fixe Premier Brut Margaret River  
Blanc de Blanc \$80  
Pol Roger France \$120

**Sunday Parma's and Afternoon Trivia**  
**Sunday is all Day Parma Fest**  
\$20 served with Chips and Salad

Shares Available Between 11.30am - 2.30pm & 5.00pm-8.30pm