



THE GRAND TERMINUS HOTEL

SHARE PLATES

Garlic Cheesy Bread \$11

Bruschetta \$16
Sautéed King Oyster Mushrooms, goats cheese on toasted sourdough

Garlic Prawns \$23
Garlic and chilli butter served in a pan with sourdough (8) (GFO) (C)

Loaded Beetroot Hummus \$18
Beetroot Hummus topped with a nutty, lentil, kale and green olive salad, finished with crumbled goats cheese, crispy chickpeas and toasted breads (GFO) (VO) (*) (C) (DO)

Korean Popcorn Chicken \$18
Smothered in a spicy, sticky sauce (GF)

Mushroom Rissotto Balls \$18
House made using a medley of mushrooms served with saffron aioli. (GF)

Lamb Kofta \$18
Harissa spiced lamb kofta served on creamy hummus with a yoghurt sauce and sumac oil. (GF)(C)(DO)

Auntie Elda's Falafel \$18
House made falafel using our favourite Aunties recipe, served on creamy hummus and yoghurt sauce (GFO)(DO)(VO)

SIDES \$12

~chips ~sweet potato fries~battered greens~

~garden cos salad with ranch dressing

~slaw~lentil salad with sautéed kale, toasted nuts, green olives and goats cheese~steamed veg

GT CLASSICS

Chicken Schnitzel \$25
Panko crumbed chicken schnitzel, served with chips and slaw

Chicken Parma \$30
Panko crumbed chicken schnitzel, topped with Napoli sauce, Lucke's smoked ham and cheese served with chips and slaw

GT Smashed Burger \$23
Beef patties, special house made sauce, lettuce, pickles, caramelised onion, and cheese served with chips. (GFO, (CO)

Buffalo Chicken Burger \$23
Crispy fried chicken coated in buffalo sauce, chipotle mayo, and slaw served with chips.

Smokey BBQ Pork Ribs \$34
Cooked low and slow with house made Carolina BBQ sauce served with slaw and sweet potato fries (GFO, (CO)

Beef Ragu Gnocchi \$28
Slow cooked beef ragu with house made ricotta gnocchi, topped with rocket, and sourdough.

Vegetarian Lasagna \$28
Layers of sautéed spinach, topped with a rich blend of ricotta, fetta & parmesan layered with roasted pumpkin, finished with Napoli sauce and mozzarella served with chips and salad

KIDS MEALS All served with Zooper Dooper \$15
Available for Kids 12yrs and Under

Mini Cheeseburger and Chips

Penne Pasta with Napoli sauce and topped with parmesan cheese

Chicken Parma and Chips
Crumbed chicken, Napoli sauce and cheese

Popcorn Chicken and Chips

FROM THE SEA

Battered Lakes Entrance Gummy \$32
Served with chips, salad, lemon, and tartare sauce. (GFO)(CO)

Prawn Linguine \$32
Sautéed prawns tossed with garlic, chilli and herbs in a light cream sauce and finished with garlic butter and toasted sourdough

Seafood Pie \$32
Prawns, Salmon, and Gummy sautéed with fennel and herbs in a white bechamel sauce finished with puff pastry lid served with chips, and salad.

Calamari \$26
Salt and Pepper Calamari, served with cos lettuce topped w/a ranch dressing and side of saffron mayo, sweet potato fries and prawn crackers. (GFO)

Pan Seared Salmon \$35
Dukkha crust pan seared Salmon served with pea puree & roasted vegetable quinoa salad. (GF)(CO)(*)(*O)

SALADS/BOWLS

Lamb Bowl \$30
8 hour braised lamb shoulder served on a roast beetroot hummus, w salad of lentils, sauteed kale, goats' cheese, green olives, spring onion mixed nuts topped with tzatziki. (GF)(CO)(*)(DO)

Thai Buddha Bowl \$28
Steamed rice, medley of roasted vegetables, blanched greens coated in our house made Thai green curry and a side of crispy cauliflower (GF)(VO)

Poke Bowl \$28
steamed rice, crunchy slaw, edamame beans, crispy chickpeas and your choice of crispy chicken or crispy cauliflower coated in our famous Korean sauce.(GF)(VO)

FROM THE GRILL

We use local butchers Shaw's from Strafford, O'Connor South Gippsland who supply pastured grass-fed Gippsland beef and David Lucke's of Bairnsdale.

300g Porterhouse Steak \$38

350g Scotch Fillet Steak \$48

250g eye fillet steak \$45

Surf & Turf Sauce +\$12
Prawns with a creamy garlic sauce (4)

All steaks are served with your choice of sauce, chips and salad or veg and roast potatoes.

All steaks and sauces can be made (GF)(CO)

Sauces

Gravy, red wine jus, peppercorn, mushroom, or garlic butter Extra sauce \$2

DESSERT \$16

Crème Brulé (GF)(C)

Picnic Point Apple Crumble Sundae
warm stewed apples, ice cream and crushed biscuit crumbs, drizzled with a salted caramel sauce. (GFO)

Warm Chocolate and Macadamia Nut Brownie
served with ice cream (*)

(*) contains nuts, (*O) nuts can be removed, (GF) gluten free, (GFO) can be modified gluten free, (C) celiac, (CO) can be modified celiac, (DO) can be modified dairy free, (VO) can be modified vegan

Check our Board for Daily Specials

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, Gurney's Cider, JB Coastal Seafood, Lightfoot and Sons Winery, Sailors Grave Brewery, Sarsfield Winery, Shaws Butchers, Tambo Wines, Nakoojee Winery, Hope Farm, Logan Micro Distillery