



# 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
Hummus, topped w/a roast pumpkin wedge, finished with Chimichurri, crumbled fetta & candied pepitas with a selection of toasted breads.		Harissa spiced lamb kofta served on creamy hummus with a yoghurt sauce & sumac oil	
GARLIC PRAWNS	\$22	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** \$14  
**Cosmopolitan** \$14

#### SPARKLINGS

Veuve D'Argent Cuvee Prestige Blanc de  
Blanc Burgundy FR \$38  
Janz NV Premium Cuvee \$54  
Lightfoot Vintage Sparkling,  
East Gippsland \$56  
Mumm Tasmania \$58  
Ldee Fixe Premier Brut Margaret River  
Blanc de Blanc \$70  
Pol Roger France \$115

#### Tuesday at the Term

**\$25** 300g Porterhouse  
served with Chips and Salad

#### Sunday Parma's and Afternoon Trivia

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

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