



# THE GRAND TERMINUS HOTEL

## SHARE PLATES

<b>Garlic Cheesy Bread</b>	<b>\$11</b>
<b>Bruschetta</b> Sautéed King Oyster Mushrooms, goats cheese on toasted sourdough	<b>\$16</b>
<b>Crispy Garlic, Salt and Pepper Calamari</b> Served with a lime mayo (GF)	<b>\$18</b>
<b>Garlic Prawns</b> Garlic and chilli butter served in a pan with sourdough (8) (GFO) (C)	<b>\$23</b>
<b>Loaded Beetroot Hummus</b> Hummus, topped w/a roast pumpkin wedge, finished with Chimichurri, crumbled fetta & candied pepitas with a selection of toasted breads. (GFO) (VO)(C)(DO)	<b>\$18</b>
<b>Korean Popcorn Chicken</b> Smothered in a spicy, sticky sauce (GF)	<b>\$18</b>
<b>Mushroom Rissotto Balls</b> House made using a medley of mushrooms served with saffron aioli (GF)	<b>\$18</b>
<b>Lamb Kofta</b> Harissa spiced lamb kofta served on creamy hummus with a yoghurt sauce and sumac oil. (GF)(C)(DO)	<b>\$18</b>
<b>Auntie Elda's Falafel</b> House made falafel using our favourite Aunties recipe, served on creamy hummus and yoghurt sauce (GFO)(DO)(VO)	<b>\$18</b>

<b>SIDES</b>	<b>\$12</b>
~ chips ~ sweet potato fries ~ buttered greens	
~roast potatoes ~ Wild, red, and brown rice salad with roasted pumpkin ~ garden salad ~ steamed vegetables	

## GT CLASSICS

<b>Chicken Schnitzel</b> Panko crumbed chicken schnitzel, served with chips and slaw	<b>\$25</b>
<b>Chicken Parma</b> Panko crumbed chicken schnitzel, topped with Napoli sauce, Lucke's smoked ham and cheese served with chips and slaw	<b>\$30</b>
<b>GT Big Macleod Smashed Burger</b> 2 Beef patties, melted cheese, special sauce, lettuce, pickles, and caramelised onion, served with chips. (GFO, (CO)	<b>\$25</b>
<b>Buffalo Chicken Burger</b> Crispy fried chicken coated in buffalo sauce, chipotle mayo, and slaw served with chips.	<b>\$23</b>
<b>Smokey BBQ Pork Ribs</b> Cooked low and slow with house made Carolina BBQ sauce served with slaw and sweet potato fries (GFO, (CO)	<b>\$34</b>
<b>Beef Pie</b> Beef & mushrooms pot pie served with mash and peas	<b>\$30</b>
<b>Spanish Carbonara</b> Spagetti tossed with a creamy sauce of eggs, Lucke's crispy chorizo & parmesan	<b>\$28</b>
<b>House Made Ricotta Gnocchi</b> Tomato sugo, spinach, fresh mozzarella, goats cheese, baked and served in a pan	<b>\$28</b>

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

<b>Mini Cheeseburger and Chips</b>	
<b>Penne Pasta</b> with Napoli sauce and topped with parmesan cheese	
<b>Chicken Parma and Chips</b> Crumbed chicken, Napoli sauce and cheese	
<b>Popcorn Chicken and Chips</b>	

## FROM THE SEA

<b>Battered Lakes Entrance Gummy</b> Served with chips, salad, lemon, and tartare sauce. (GFO)(CO)	<b>\$32</b>
<b>Prawn Spaghetti</b> Sautéed prawns tossed with garlic, chilli and herbs in a light cream sauce and finished with garlic butter and toasted sourdough	<b>\$32</b>
<b>Seafood Pie</b> Prawns, Salmon, and Gummy sautéed with dill, in a bechamel sauce with puff pastry lid served with chips, and salad.	<b>\$32</b>
<b>Calamari</b> Crispy, garlic, salt, and pepper calamari, roast potatoes, Asian slaw and lime mayo (GF)	<b>\$28</b>
<b>Pan seared Salmon</b> Served on a wild, red and brown rice salad with roasted pumpkin, buttered greens and a caper salsa. (GF)(CO)(DO)	<b>\$36</b>

## SALADS/BOWLS

<b>Lamb Bowl</b> 8-hour braised lamb shoulder served with sautéed kale, pea puree, smashed roast potato & beetroot topped with crumbled fetta and candied pumpkin seed. (GF)(CO)(DO)	<b>\$30</b>
<b>Thai Buddha Bowl</b> Steamed rice, roasted vegetables, blanched greens, house made red curry and fried cauliflower (GF)(VO)(DO)	<b>\$28</b>
<b>Mushroom Poke Bowl</b> Wild, red and brown rice with roast pumpkin salad, sautéed king oyster Mushrooms, greens, edamame beans all coated in our Korean sauce. (GF)(VO)(DO)	<b>\$28</b>

## 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.

<b>300g Porterhouse Steak</b>	<b>\$38</b>
<b>350g Scotch Fillet Steak</b>	<b>\$48</b>
<b>250g Eye Fillet Steak</b>	<b>\$45</b>
<b>500g Dry Age T-bone</b>	<b>\$48</b>
<b>Surf &amp; Turf Sauce</b> Prawns with a creamy garlic sauce (4)	<b>+\$10</b>

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 \$15

<b>Crème Brulé (GF)(C)</b>	
<b>Picnic point Apple Crumble</b> served with ice cream	
<b>Basque Cheesecake</b> topped with strawberry compote (GF)	

(\*O) 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, JB Coastal Seafood, Lightfoot and Sons Winery, Sailors Grave Brewery, Sarsfield Winery, Shaws Butchers, Tambo Wines, Nakoojee Winery, Hope Farm, Logan Micro Distillery