



THE GRAND TERMINUS HOTEL

GT Lounge

Share Plates

GARLIC CHEESY BREAD \$11

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

LOADED HUMMUS \$18
Hummus, topped w/a roast pumpkin wedge, finished with Chimichurri, crumbled fetta & candied pepitas with a selection of toasted breads.

GARLIC PRAWNS \$22
Garlic and chilli butter served in a pan with Sourdough

BEEF SAMOSAS \$18
Spiced beef and potato samosas served with a yoghurt sauce

KOREAN POPCORN CHICKEN \$18
Smothered in a spicy, sticky sauce

MUSHROOM RISOTTO BALLS \$18
House made using a medley of mushrooms served with saffron aioli.

CRISPY GARLIC, SALT AND PEPPER CALAMARI \$18
Topped with fresh chilli, herbs and fried garlic salt with lime mayo (GF)

AUNTIE ELDA'S FALAFEL \$18
House made falafel using our favourite Aunties recipe, served on creamy hummus & yoghurt sauce
Or make it a main bowl by adding Cypriot grain salad and beetroot crisps.(GFO)(DO)(VO) \$26

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