



THE GRAND TERMINUS HOTEL

SHARE PLATES

Garlic Cheesy Bread	\$11
Mushroom Bruschetta	\$16
Sautéed King Oyster Mushrooms, in a rich velvety sauce, topped with Goats cheese on toasted sourdough	
Crispy Garlic, Salt and Pepper Calamari	\$18
Topped with fresh chilli, herbs and fried garlic salt with lime mayo (GF)	
Loaded Hummus	\$18
Hummus, topped w/a roast pumpkin wedge, chimichurri, crumbled fetta & candied pepitas served with a selection of toasted bread (GFO)(VO)(DO)	
Sizzling Garlic Prawns	\$23
Served in a pan with garlic butter, fresh chilli and sourdough (8) (GFO)(C)	
Korean Popcorn Chicken	\$18
Tossed in a spicy, sticky sauce. (GF) (DF)	
Mushroom Risotto Balls	\$18
House made using a medley of mushrooms served with roast garlic aioli (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)	
Beef Samosas	\$18
Spiced beef and potato samosas served with a yoghurt sauce	
SIDES	\$12

~Chips ~Sweet potato fries ~Buttered greens ~Roast potatoes ~Cypriot grain salad ~Garden salad
~Crispy rice, cucumber & edamame Salad with a zesty soy dressing ~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 Classic Burger	\$24
Double beef patty, cheese, pickles, caramelised onion, burger sauce served with chips. (GFO)(CO)	
Fried Chicken Burger	\$24
Crispy fried chicken, shredded lettuce, pickles, cheese, aioli served with chips.	
Steak Sandwich	\$24
Minute Scotch Fillet on sourdough with cheese, caramelised onion, lettuce, mayo and chips	
Sticky Pork Ribs	\$34
Slow cooked ribs finished with a sweet and spicy sticky sauce served with slaw and sweet potato fries. (GF)(CO)	
Massaman Beef Curry	\$33
Mild Thai Beef Curry cooked low and slow with potatoes, carrots, rice and pitta bread, topped with crispy shallots and roasted cashews. (GF)(CO)(*O)	
Vegetarian Lasagne	\$28
layers of sautéed spinach, ricotta, feta and parmesan cheese, roast pumpkin and Napoli sauce served with chips and salad	

FROM THE SEA

Battered Lakes Entrance Gummy	\$32
Served with chips, salad, lemon, and tartare sauce. (GFO)(CO)	
Seafood Pasta	\$32
A mix of prawns, calamari and local scallops in a light tomato sugo (DO)	
Seafood Pie	\$32
Prawns, Salmon, and Gummy sautéed with fennel and herbs in a white bechamel sauce finished with puff pastry served with chips, and salad.	
Crispy Garlic, Salt & Pepper Calamari	\$28
Topped with fresh chilli, herbs and fried garlic salt served with roast potatoes, Smashed Asian cucumber salad and lime aioli (GF)(DF)	
Pan seared Salmon	\$35
Served on sweet potato puree Crispy rice salad with cucumbers, edamame and a zesty soy dressing (GF)(CO)(DF)(*O)	
FROM THE GRILL	
We use local butchers Shaw's from Stratford, O'Connor South Gippsland who supply pastured grass-fed Gippsland beef and David Lucke's of Bairnsdale.	
300g Porterhouse Steak	\$40
350g Scotch Fillet Steak	\$48
250g Eye Fillet steak	\$45
Surf & Turf Sauce	+\$10
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 (GF)

Sauces

Gravy, red wine jus, peppercorn, mushroom, or garlic butter Extra sauce \$3

SALADS/BOWLS

Lamb Bowl	\$30
8-hour slow braised lamb shoulder with kale, hummus, Cypriot grain salad, crumbled fetta, beetroot crisps and topped with Tahini dressing. (*)(GF)(DFO)(CO)	
Cauliflower Bowl	\$28
Roasted cauliflower steak, with sweet potato puree, Crispy rice cucumber salad, edamame and a zesty soy dressing. (GF)(DF)(V)(CO)(*O)	
Mushroom Poke Bowl	\$28
Sautéed king oyster mushrooms in our Korean sauce, with Greens, Edamame beans, fried cauliflower and Smashed Asian cucumber salad (*)(GF)(DF)(V)(CO)	

KIDS MEALS

For children 12 and under, and comes with Zooper Dooper	
Mini cheeseburger and chips	\$15
Popcorn chicken and chips	
Penne Pasta -with Napoli sauce and parmesan cheese	
Fish and Chips	

DESSERT	\$16
Crème Brulée	
Picnic point Apple crumble served with ice cream	
Banoffee Cup	
Layers of crunchy biscuit crumb, coffee, banana, cream, salted caramel and candied pepitas	

(*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 local suppliers' who care deeply about what they do...

Bairnsdale Dairy, Bairnsdale Fruit Supply, David Lucke's, JB Coastal Seafood, Lightfoot and Sons Winery, Sailors Grave Brewery, Sarsfield Winery, Tambo Wines, Nakoojee Winery, Logan Micro Distillery, Wild Coast Honey