THE GRAND
TERMINUS HOTEL

SHARE PLATES

Garlic Cheesy Bread **$12**
Topped with fetta

Mushroom Bruschetta **$16**
Sauteed King Oyster Mushrooms, in a rich velvety sauce, topped with Goats cheese on toasted sourdough (GFO)

Calamari **$20**
Crispy fried calamari served with aioli (DO) (A)

Loaded Whipped Fetta **$18**
Whipped fetta topped with roasted beetroot hummus & crispy lentil salad served with bread (GFO) (DO) (VO)

Sizzling Garlic Prawns **$25**
Served in a pan with garlic butter, fresh chilli & sourdough (8) (GFO) (CO) (A)

Korean Popcorn Chicken **$18**
Tossed in a spicy, sticky sauce. (GF)

Mushroom Risotto Balls **$18**
House made using a medley of mushrooms served with aioli (GF)

Auntie Elda's Falafel **$18**
House made falafel using our favourite auntie's recipe, served on beetroot hummus & yoghurt sauce (GF) (DO) (VO)

SIDES $12

~Chips ~Sweet potato fries ~Buttered greens ~Garden salad
~Steamed Veg ~ Beetroot & Lentil Salad

GT CLASSICS

Chicken Schnitzel **$29**
Panko crumbed chicken schnitzel, served with chips & slaw.

Chicken Parma **$31**
Panko crumbed chicken schnitzel, topped with Napoli sauce, Lucke's smoked ham & cheese served with chips & slaw.

GT Burger **$26**
Beef patty, swiss cheese, lettuce, pickles, crispy shallots & peppercorn aioli on a brioche bun, served with chips (GFO) (CO)

Grilled Chicken Burger **$26**
Marinated breast w parsley, garlic, smoked paprika, swiss cheese, butter lettuce, tomato, salad onion, aioli on a brioche bun with chips (GFO) (CO)

Steak Sandwich **$26**
Thinly sliced scotch fillet on sourdough with swiss cheese, butter lettuce, tomato, salad onion, tarragon- mustard mayo with chips (GFO) (CO)

Sticky Pork Ribs **$34**
Slow cooked ribs finished with asian sweet & sticky sauce served with asian slaw & sweet potato fries (GF) (CO)

Vegetarian Lasagne **$28**
Layers of sauteed spinach, ricotta, fetta & parmesan cheese, roast pumpkin & napoli sauce served with salad

Prawn Spaghetti **$36**
QLD banana prawns tossed with spaghetti, garlic & chilli infused olive oil, finished with gremolata (DO) (A)

FROM THE SEA

Battered Lakes Entrance Gummy **$32**
Served with chips, salad, lemon, & tartare sauce (DO) (A)

Seafood Pie **$32**
Prawns, Salmon, & Gummy sautéed with fennel & herbs in a white bechamel sauce finished with puff pastry served with chips, & salad. (A)

Calamari Caesar Salad **$30**
Caesar salad topped with crispy fried calamari, cos lettuce, crispy bacon, parmesan crumb & caesar dressing (DO) (A)

Barramundi **$35**
Crispy skin barramundi fillet with fragrant Sri Lankan curry, served with steamed rice & seasonal greens (GF) (C) (DO) (A)

FROM THE GRILL

We proudly source all of our pasture-raised beef from local butcher Matt at Lucke's Fresh Food Market

300g Porterhouse Steak **$41**

350g Scotch Fillet Steak **$49**

250g Eye Fillet steak **$46**

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

All steaks are served with your choice of sauce, chips & salad or veg & roast potatoes.
All steaks (GF)

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

SALADS/BOWLS

Lamb Bowl **$32.50**
8 Hour braised lamb shoulder served on whipped fetta with a beetroot & lentil salad (GF) (DO) (CO)

Falafel Bowl **$28.50**
House made falafel served on whipped fetta with a beetroot & lentil salad & warm bread (GFO) (DO) (CO) (VO)

Korean Chicken Bowl **$32.50**
Crispy popcorn chicken tossed in a spicy, sticky sauce, served with kimchi, steamed rice, asian slaw, & sesame roasted broccoli (GF)

Korean Tofu Bowl **$28.50**
Crispy Tofu tossed in a spicy, sticky sauce, served with kimchi, steamed rice, asian slaw, & sesame roasted broccoli (VO) (GF)

KIDS MEALS

For children 12 & under, & comes with Zooper Dooper **$15**

Mini cheeseburgers & chips

Popcorn chicken & chips

Penne Pasta - with Napoli sauce & parmesan cheese

Fish & Chips

DESSERTS $16

Crème Brulé
Picnic Point Apple crumble served with ice cream
Miso Choc Chip Skillet Cookie, baked & served warm in a skillet, topped with vanilla bean ice-cream

NOTES : (*)contains nuts (*O) nuts can be removed, (GF) gluten free, (GFO) can be modified gluten free, (C) coeliac, (CO) can be modified coeliac, (DO) can be modified dairy free, (VO) can be modified vegan, (A) Product of Australia

Check our Board for Daily Specials

We're so grateful & 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 & Sons Winery, Sailors Grave Brewery, Tambo Wines,
Nakoojee Winery, Logans Micro Distillery

DIETARY REQUIREMENTS ACCOMMODATED WHERE POSSIBLE · PUBLIC HOLIDAY SURCHARGE APPLIES

DRINKS LIST

THE GRAND
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TAP BEER	POT	SCHOONER
Carlton Draught	7	10
Great Northern Super Crisp 3.5%	6.5	9.5
Carlton Dry	7	10
Victoria Bitter	7	10
Balter XPA	8.5	12
Carlton Dry Mid 3.5%	6.50	9.5
Sailors Grave Drowned Man IPA (local)	7	10
Sailors Grave South East Draught (local)	7	10

STUBBIES & CANS	
Cascade Premium Light 2.4%	7
XXXX Gold	9
Hahn Super Dry (GF)	10
Pure Blonde Low Carb	10
Corona	10
Asahi Super Dry	10
Coopers Pale Ale	10

DARK ALES	
Guinness	12

CIDERS	
Bulmers Original Cider	10
Somersby Apple Cider	10
Somersby Pear Cider	10
Mercury Dry Cider	10

GINGER BEER	
James Squire Ginger Beer	10
Great Northern Ginger Beer	10

ZERO	
Great Northern Zero Better Beer	6
Asahi Super Dry Zero	6

	REGION	GLASS	BOTTLE
Bubbles			
NV Angus Brut Chardonnay Pinot Noir	Barossa SA	8	30
Dunes & Green Piccolo	South Australia		10 200ml
Pizzini Prosecco NV	King Valley	8	38
Yellowglen NV Yellow Piccolo	South East Australia		10 200ml
De Bortoli King Valley Prosecco Piccolo	Victoria		12 200ml
Veuve D'Argent Cuvee Prestige Blanc de Blanc	Burgundy FR		38
Lightfoot Vintage Sparkling	East Gippsland		56
Janz NV Premium Cuvee	Tasmania		54
Mumm Brut Prestige	Tasmania		58
Idee Fixe Premier Blanc De Blanc	Margaret River		70
Pol Roger	France		115
White Varieties			
GT House Moscato	South Australia	8	30
Yalumba The Virgilius Viognier	Eden Valley		69
Famille Hugel Blanc Classic	Alsace France		60
Chardonnay			
GT House	South Australia	8	30
Lightfoot Myrtle Point Chardonnay	East Gippsland	10	54
O'Leary Walker Chardonnay	Adelaide Hills		55
Tambo Merrill Chardonnay	East Gippsland		56
Heggies Vineyard Cloudline	Eden Valley		48
Narkoojee Lily Grace Chardonnay	East Gippsland		62
Lightfoot Home Block Chardonnay	East Gippsland		68
William Fevre Chablis	France		78
Riesling			
Henshke Peggy's Hill Riesling	Eden Valley		52
Pewsay Vale Vineyards Riesling	Barossa SA	10	48
O'Leary Walker Warvale Riesling	Clare Valley SA		54
Sauvignon Blanc			
GT House	South Australia	8	30
Twin Island	Marlborough NZ	9	36
The Paper Nautilus	Marlborough NZ		69
Pinot Grigio			
Lightfoot Pinot Grigio	East Gippsland	10	50
Deviation Road Pinot Gris	Adelaide Hills SA		55

	REGION	GLASS	BOTTLE
Rose			
Lightfoot Myrtle Point Rose	East Gippsland	10	46
Triennes Rose	Southern France		48
Cabernet Sauvignon			
GT House	South Australia	8	30
Vasse Felix Filius Cabernet Sauvignon	Margaret River	12	48
Bowen Estate Cabernet Sauvignon	Coonawarra		66
Shiraz			
GT House	South Australia	8	30
Lightfoot Myrtle Point Shiraz	East Gippsland	10	55
John Duval Entity Shiraz	Barossa		62
Narkoojee Issac Reserve Shiraz	Gippsland		75
Heathcote Winery Mail Coach Shiraz	Heathcote		60
Yalumba Samuel's Collection Shiraz Cabernet	Barossa SA		44
Pinot Noir			
Lightfoot Myrtle Point Pinot Noir	East Gippsland	10	54
Nautilas Southern Valley Pinot Noir	Marlborough NZ		62
Lightfoot Cliff Block Pinot Noir	East Gippsland		70
Merlot & Other Varieties			
GT House	South Australia	8	30
Port			
Galway Pipe 12 year old Tawny	South Australia	10	
Valdespino Pedro Ximenez Sherry	Spain	10	
Penfolds Club Port	South Australia	7.5	
Logan Microdistillery Lemoncello	East Gippsland	10	

Cocktails

Aperol Spritz Aperol, prosecco & soda water	**$15**	**Frozen Pineapple Cosmo**	**$18**
Limoncello Spritz Limoncello, prosecco & soda water	**$15**	**Passiona Cosmo**	**$18**
Hugo Spritz St Germain Elderflower liqueur, prosecco & soda water	**$15**	**French Martini**	**$20**
Espresso Martini	**$20**	**Tommy Margarita**	**$22**
GT Kir Royal	**$15**		

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