SINCE 1889

THE GRAND TERMINUS HOTEL

GT Lounge

Share Plates

GARLIC CHEESY BREAD **$12**
Topped with fetta

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

LOADED WHIPPED FETTA **$18**
Whipped fetta topped with roasted beetroot hummus & crispy lentil salad served with bread

GARLIC PRAWNS **$25**
Garlic and chilli butter served in a pan with Sourdough (A)

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

MUSHROOM RISOTTO BALLS **$18**
House made using a medley of mushrooms served with aioli

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

AUNTIE ELDA'S FALAFEL **$18**
House made falafel using our favourite auntie's recipe, served on beetroot hummus & yoghurt sauce

Notes: (A) Product of Australia

Drinks

COCKTAILS

French Martini **$20**
Vodka Chambord Pineapple Juice

Tommy Margarita **$22**
Tequila Lime Juice Agave Syrup

Passiona Cosmo **$18**
Vodka Passoa Pineapple Juice Cranberry Juice Lime Juice

Frozen Pineapple Cosmo **$18**
Vodka Cointreau Pineapple Juice Lime juice

Aperol Spritz **$15**
Aperol, prosecco & soda water

Limoncello Spritz **$15**
Limoncello, prosecco and soda water

Hugo Spritz **$15**
St Germain Elderflower liqueur, prosecco & soda water

Espresso Martini **$20**

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**
Idee Fixe Premier Brut **$70**
Margaret River Blanc de Blanc
Pol Roger France **$115**

Tuesday at the Term

$25 **300g Porterhouse**
served with Chips and Slaw

Sunday Parma's and Afternoon Trivia

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

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