THE GRAND



BOTTOMLESS LONG LUNCH

Three course sharing menu + 2hr bottomless wines \$85PP

Add cocktail on arrival for \$15PP

- Minimum 2 people
- Bookings advised

WHAT'S ON

HAPPY HOUR WEEKDAYS 4-6PM **MONDAY** HENRY'S SUPPER CLUB **TUESDAY BURGERS & BEERS**

WEDNESDAY TRIVIA (7PM) + \$20 SCHNITZELS FRIDAY JOKER JACKPOT + MEAT RAFFLES

SUNDAY THE SUNDAY ROAST **LIVE JAZZ**

Tuesday + Thursday Nights

THE SUNDAY ROAST

Pork Leg w/ crispy crackling, herb roasted chats, Yorkshire pudding, honey glazed carrots, British green peas, gravy, apple sauce

28-Day Aged Beef Rump - 29 w/ herb roasted chats, Yorkshire pudding, honey glazed carrots, British green peas, gravy

AVAILABLE UNTIL SOLD OUT

STARTERS

Garlic Loaf (add cheese & bacon + \$3)	13
Warm Marinated Olives w/ rosemary lavash GFO	12
Scotch Egg w/ tomato chutney, mustard aioli, pickled onion GF	17
Baked Squid stuffed squid hoods baked in zesty tomato sauce GF	22
King Prawns w/ house leaves and spicy salsa verde GF	26
Arancini squash and fetta w/ walnut rocket pesto GF	18
Chicken Wings w/ honey mustard, buffalo or whisky BBQ sauce GF	18
Antipasto Plate w/ selection of meats, local cheese, pickled and marinated — vegetables, house rosemary lavash GFO	43

MAINS

Mushroom & Eggplant Rigatoni w/ red wine sauce, baby spinach, Parmesan — 27 (add chicken or halloumi \$5) VGO
Prosciutto Wrapped Scotch Fillet w/ truffled mash, greens, beef jus GF 43
Pork Loin w/ herb filling, braised sugarloaf cabbage, roasted carrots, ————————————————————————————————————
Roasted Chicken w/ creamy sundried tomato sauce, green beans, ————————————————————————————————————
Oven Roasted Snapper w/ potato, wild mushroom, artichoke ragout vierge GF 36
Lamb Salad w/ brown rice, roasted squash, Brussels sprouts, fetta ———————————————————————————————————
Rainbow Salad w/ citrus, grapes, radish, avocado, cucumber leaves GF V ———— 24 pickled herbs, goat cheese, hazelnuts (add chicken or halloumi \$5 add prawns \$8)

PUB CLASSICS

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Change to mash & veg + \$2 Make it a parmy + \$5 Swap to V2 plant-based schnitty FREE
Fish & Chips beer battered flathead w/ chips, salad, tartare, lemon GF 30
Chunky Pepper Steak Pie w/ creamy truffle mash and mushy green peas 26
250gm Rump Steak w/ chips, salad, your choice of sauce GF 33
Bangers & Mash pork Cumberland sausages w/ mushy peas GF 30
Beef Burger w/ bacon, lettuce, cheese, tomato chutney, truffle aioli and chips Change to V2 plant-based schnitty + \$3 GFO + \$1
Schnitzel Burger w/ cheese, onion, lettuce, tomato, beetroot, sauce and chips 23 Change to V2 plant-based schnitty +\$3 GFO +\$1

Chicken Schnitzel w/ chips & salad your choice of sauce GE

SAUCES GRAVY, PEPPER, MUSHROOM, DIANE (ALL GF) CREAMY GARLIC PRAWN \$9

SIDES

Fat Chips GF 11 Rosemary salt, aioli

Sweet Potato Wedges GF 14 House sweet chilli sauce, sour cream

Sugarloaf Cabbage GF ----11 Braised sugarloaf cabbage, parsnip purée

Herb Potatoes GF 10 Herb roasted new potatoes

Roasted Broccolini GF ---- 13 Balsamic glaze, flaked almonds

Roasted carrots GF Tahini and lemon roasted carrots with fetta and crushed hazelnuts

Side Salad GF 8 tossed in house dressing

DESSERT

26

Marmalade Pudding 16 Thick British custard, orange compôte with vanilla bean ice cream

Chocolate Brownie ---- 16 **Eton Mess GF**

Brownie, meringue, mixed berries, raspberry sorbet

\$20 LUNCH SPECIALS

11:30 - 3PM DAILY

Steak Sandwich GFO - \$1 **Classic Cheeseburger** GFO + \$1

Chicken Salad Wrap Walnut Pesto Spaghetti

Baby spinach fetta, flaked almonds **V VGO** (add chicken or halloumi \$5)

ADD A HOUSE BEER, WINE OR SOFT DRINK FOR \$3

