| White Wine | | | Red Wine | | |
|--|------|-------------|--|------|-------------|
| Serafino - Goose Island Sauvignon Blanc McLaren Vale, South Australia | \$10 | \$38 | Serafino - Goose Island Shiraz McLaren Vale, South Australia | \$10 | 1 B \$38 |
| Ara "Estate" Sauvignon Blanc Marlborough, New Zealand | \$11 | \$42 | Elderton - E Series Shiraz Barossa Valley - South Australia | \$11 | \$42 |
| Stella B <mark>ella Sauvignon Blanc</mark> Margaret River, Western Australia | \$14 | \$54 | Basileus Shiraz Barossa Valley, South Australia | \$11 | \$42 |
| West Cape Howe Semillon Sauvignon Blanc South West, Western Australia | \$10 | \$38 | Leeuwin Estate Sibling Shiraz Margaret River, Western Australia | | \$54 |
| Hay Shed Hill Sauvignon Blanc Semillon Margaret River, Western Australia | \$11 | \$42 | Hay Shed Hill Shiraz Tempranillo Margaret River, Western Australia | \$11 | \$42 |
| Vasse Felix - Filius Sauvignon Blanc Semillon Margaret River, Western Australia | \$14 | \$54 | Elvarado Tempranillo Grenache McLaren Vale, South Australia | \$10 | \$38 |
| Vinaceous Fiano Great Southern, Western Australia | \$11 | \$40 | Vinaceous Shiraz Grenache Tempranillo Great Southern, Western Australia | \$11 | \$40 |
| Leeuwin Estate Art Series Riesling Margaret River, Western Australia | \$14 | \$54 | Mr Mick Sangiovese Clair Valley, South Australia | \$10 | \$38 |
| Valle Viti's Pinot Grigio Friuli, Italy | \$10 | \$38 | Castelli Silver Series Pinot Noir Great Southern, Western Australia | \$12 | \$44 |
| Risky Business Pinot Gris King Valley, Victoria | \$11 | \$42 | Peccavi Cabernet Merlot Yallingup, Western Australia | \$12 | \$44 |
| Elderton - E Series Chardonnay Barasso Valley, South Australia | \$11 | \$42 | Woodlands Cabernet Merlot South West, Western Australia | | \$56 |
| Woodlands Chardonnay Margaret River, Western Australia | \$16 | \$58 | West Cape Howe Cabernet Sauvignon South West, Western Australia | \$10 | \$38 |
| Sparkling | | | Risky Business Cabernet Sauvignon Margaret River, Western Australia | \$11 | \$42 |
| Serafino Goose Island Chardonnay Pinot Molaren Vale, South Australia | | 1 B \$38 | Vasse Felix - Filius Cabernet Sauvignon Margaret River, Western Australia | | \$56 |
| Veuve de Ville - Blanc de Blanc Brut Vin de France, France | \$10 | \$38 | Reddish | | |
| Taylor Ferguson Sparkling Moscato Great Western, Victoria | \$12 | \$44 | West Cape Howe Rosé Great Southern, Western Australia | \$10 | \$38 |
| Villa Jolanda Prosecco Veneto, Italy | \$12 | \$46 | La Vieille Ferme Rosé Rhone Valley, France | \$11 | \$42 |
| Moet Chandon NV Champagne Champagne, France | | \$155 | Leeuwin Estate Rosé Margaret River, Western Australia | \$12 | \$46 |



\$14.00 STICKY DATE PUDDING

Homemade pudding served with a hot butterscotch sauce, fresh cream and strawberries.

HOMEMADE APPLE PIE

\$14.00 Warm and spiced apple pie topped with crumble served with icecream.

CARROT CAKE

Spiced carrot cake filled with dried fruits and topped with cream cheese icing.

BLUEBERRY CHEESECAKE

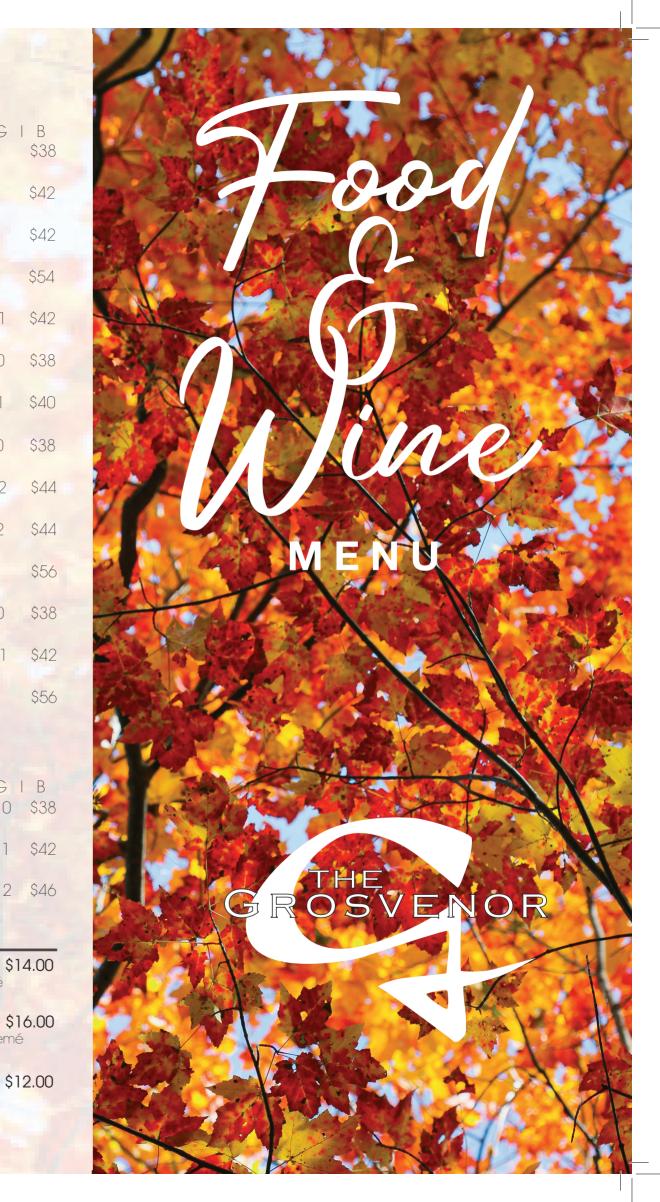
New York style cheesecake with blueberry swirl, cremé anglaise and topped with blueberries.

WARM SPANISH CHURROS

\$16.00 Served with chocolate sauce, raspberry coulis and cremé anglaise.

ICE CREAM

Ice cream with chocolate topping.



Share Plates BASKET OF CHIPS (V/VG) \$12.00 Served with aioli, tomato sauce. \$12.00 BASKET OF WEDGES (V/VG) Served with sweet chilli, sour cream.

\$16,00 GARLIC PIZZA BREAD (V) Cheese and herb base topped with parmesan and aioli drizzle. \$16,00 Soft tortillas sreved with corn salsa, coleslaw, chilli mayo. Add: Beef +\$9. Chicken +\$7. Fish \$9

BRUSCHETTA (V/VGO) Fresh bread, tomatoes, red onion, fresh basil, persian feta.

Add: Chorizo +\$7 ARANCINI (GF/V)

With Arrabbiata sauce and parmesan cheese. **ROASTED CHICKEN WINGS**

With southern barbeque sauce and a side of coleslaw **BEEF SLIDERS** "2" \$18.00

Slow cooked beef in a brioche buns with lettuce, pickles, onion, cheese and aioli. "4" \$32.00

NACHOS FOR TWO (VO/GFO) \$32.00

Corn chips served with shredded beef, pico de gallo and corn finished with jalapenos, sour cream and mozzarella cheese sauce.

ANTIPASTO BOARD \$46.00 Selection of fine Australian cheese, chorizo, Hungarian salami, prosciutto,

cacciatore, Persian feta, sundried tomatoes, Kalamata olives, today's dip and warm Turkish bread.

GROSVENOR MATES PLATES \$58.00

Roasted chicken wings, marinated greek lamb, pork ribs, beef skewers, pork chorizio, chips, chilli jam with warm Turkish bread and a side salad.

HUNGRY BUOYS

Grilled prawns, skin-on barramundi, smoked salmon, salt & pepper squid, tempura fish, chips, chilli mayo, side salad with warm Turkish bread and

| CHEESY MARGHERITA PIZZA (V) Tomato base with mozzarella and fresh basil. | \$16.00 |
|--|---------|
| FISH N CHIPS Battered Snapper fillet with chips and salad. | \$18.00 |
| SPAGHETTI BOLOGNESE Spaghetti with beef bolognese sauce and cheese. | \$18.00 |
| POPCORN CHICKEN Popcorn chicken with chips, tomato sauce & salad | \$18.00 |
| ICE CREAM Single scoop of ice cream with chocolate topping. | \$7.50 |

Good Food, Good Times, Great Pub

Grosvenor Favourites

GROSVENOR WRAP (VO/GFO)

Warm tortilla with lettuce, tomato, red onion, roasted capsicum, bacon and aioli served with chips.

Add: Chicken +\$7. Prawn +\$9. Lamb +\$9.

STEAK SANDWICH

\$28.00

Grilled medium rare with lettuce, tomoto, red onion, cheese finished with Kasoundi, aioli, in warmed Turkish bread served with chips.

CHICKEN SCHNITZEL

\$28,00 Golden fried chicken breast served with fries, side salad and a choice of mushroom, Cajun or garlic sauce.

JAMACIAN CHICKEN BURGER

\$28.00

Marinated chicken thigh flame grilled with bacon, lettuse, tomato, red onion and cheese in a potato bun topped with onion relish and aioli served with fries

SNAPPER N CHIPS

\$18.00

\$22.00

\$22.00

\$32.00

Two beer battered snapper fillets with chips, salad and tartare sauce.

CHICKEN PARMIGIANA

\$32.00

Crumbed chicken breast topped with Napolitana sauce, ham and cheese served with salad and chips.

BEEF STRIPLOIN (GFO)

\$38.00

Teys MSA beef striploin grilled to your liking, served with either chips and salad or mash potato and vegetables. Choice of mushroom, Cajun, or garlic sauce.

SCOTCH FILLET (GFO)

\$48.00

Teys Certified Black Angus Scotch fillet grilled to your liking, served with either chips and salad or mash potato and vegetables. Choice of mushroom, Cajun, or garlic sauce

GO: SURF & TURF

\$54.00

QUINOA SALAD (V/GF/VGO)

\$22.00

Mustard miso dressing atop Quinoa, baby spinach, feta, cherry tomatoes, cucumber, and roasted almonds.

CASEAR SALAD (VO/GFO)

\$22.00

Baby cos lettuce, diced bacon and shaved parmesan mixed with Cesear dressing, topped with grilled pancetta, hard boiled egg, anchovies and croutons.

ROASTED VEGETABLE SALAD (V/GF/VG)

\$22.00

Seasonal root vegetables roasted in a Nepalese spice blend combined with baby spinach tossed in balsamic vinaigrette.

Add to your salad:

Squid +\$9. Chicken +\$7. Prawn +\$9. Thai beef fillet +\$9. Lamb +\$9.



Mains

CHEF'S SOUP OF THE WEEK

Ask our friendly team what wonders our kitchen has prepared this week. Served with a side of toasted Turkish garlic bread.

PAD THAI (VO/VGO/GFO)

\$24.00

Thai rice noodles, bean shoots, onion, stir fried vegetables, Kapi, fresh chilli, cashew tossed with egg.

Add: Prawn +\$9. Chicken +\$7

BEEF RAGU WITH PAPPARDELLE (GF)

\$32.00

Slow cooked braised beef ragu tossed with locally sourced ega pappardelle.

BUTTER CHICKEN CURRY

\$32.00

Diced chicken braised in rich and creamy tomato based curry sauce. Served with rice and pappadums.

BARBECUED PORK RIBS

\$34.00

Smoked pork ribs glazed in tomato based BBQ sauce. Served with mac and cheese gratin and creamy coleslaw.

BEEF AND GUINNESS

\$32.00

Beef and Guinness pie filling topped with flaky pie crust served with a side of mash and steamed vegetables.

BARRAMUNDI (GFO)

\$36.00

Tuscan spiced arilled Barramundi served on crushed potatoes and stir fried vegetables.

MARGHERITA (V)

\$22.00

Tomato based with mozzarella, sliced tomato and fresh basil.

\$26.00

Tomato base with mozzarella, ham and pineapple.

FUNGUY (V)

\$28.00

Cheese base with foraged button and porchini mushrooms topped with garlic trufffle oil and shaved parmesan.

ROAST PUMPKIN (V)

\$28.00

Tomato base with mozzarella, roasted pumpkin, mushrooms, red onion, feta and finished with fresh spinach.

\$28.00

Tomato base with mozzarella, shredded beef, capsicum, red onion, jalapenos finished with cheese sauce drizzle.

GREEK LAMB

\$28.00

Tomato base with mozzarella, marinated lamb, cherry tomatoes, red capsicum, onion and finished with feta.

MEAT LOVERS

\$28.00

Tomato chilli jam base with mozzarella, chorizo, pepperoni, pancetta, salami, feta and finished with fresh basil.

MOROCCAN CHICKEN

\$28.00

Avocado base with mozzarella, marinated chicken, bacon, red onion and finished with an aioli drizzle.

PRAWN & PANCETTA

\$32.00

Tomato base with mozzarella, marinated prawns, pancetta, cherry tomatoes and finished with fresh spinach.

GF base +\$6. All pizzas served with side salad