

White Wine

	G	I	B
Serafino 'Goose Island' Sauvignon Blanc McLaren Vale, South Australia	\$10		\$38
Ara 'Estate' Sauvignon Blanc Marlborough, New Zealand	\$12		\$44
Leeuwin Estate 'Siblings' Sauvignon Blanc Margaret River, Western Australia	\$14		\$54
West Cape Howe Semillon Sauvignon Blanc South West, Western Australia	\$11		\$42
Hay Shed Hill Sauvignon Blanc Semillon Margaret River, Western Australia	\$11		\$42
Vasse Felix 'Filius' Sauvignon Blanc Semillon Margaret River, Western Australia	\$14		\$54
Vinaceous Fiano Great Southern, Western Australia	\$11		\$42
Leeuwin Estate 'Art Series' Riesling Margaret River, Western Australia	\$14		\$54
Valle Viti's Pinot Grigio Friuli, Italy	\$11		\$42
Risky Business Pinot Gris King Valley, Victoria	\$12		\$44
Elderton 'E Series' Chardonnay Barasso Valley, South Australia	\$11		\$42
Peccavi Chardonnay Yallingup, Western Australia	\$15		\$56

Sparkling

	G	I	B
Serafino Goose Island Chardonnay Pinot McLaren Vale, South Australia	\$12		\$40
Veuve de Ville - Blanc de Blanc Brut Vin de France, France	\$12		\$40
Villa Jolanda Prosecco Veneto, Italy	\$14		\$48
Moet Chandon NV Champagne Champagne, France			\$175

Red Wine

	G	I	B
Serafino 'Goose Island' Shiraz McLaren Vale, South Australia	\$10		\$38
Elderton 'E Series' Shiraz Barossa Valley, South Australia	\$11		\$42
Basileus Shiraz Barossa Valley, South Australia	\$12		\$44
Leeuwin Estate 'Siblings' Shiraz Margaret River, Western Australia			\$54
Hay Shed Hill Shiraz Tempranillo Margaret River, Western Australia	\$11		\$42
Elvarado Tempranillo Grenache McLaren Vale, South Australia	\$11		\$42
Vinaceous Shiraz Grenache Tempranillo Great Southern, Western Australia	\$12		\$44
Miles from Nowhere Malbec Margaret River, Western Australia	\$11		\$42
Castelli 'Silver Series' Pinot Noir Great Southern, Western Australia	\$14		\$46
Peccavi Cabernet Merlot Yallingup, Western Australia	\$14		\$46
West Cape Howe Cabernet Sauvignon South West, Western Australia	\$11		\$42
Risky Business Cabernet Sauvignon Margaret River, Western Australia	\$12		\$44
Vasse Felix 'Filius' Cabernet Sauvignon Margaret River, Western Australia			\$58

Reddish

	G	I	B
West Cape Howe Rosé Great Southern, Western Australia	\$11		\$42
La Vieille Ferme Rosé Rhône Valley, France	\$12		\$44
Leeuwin Estate Rosé Margaret River, Western Australia	\$14		\$48

See Our Cellar Selections for Additional Rare & Vintage Wines

Desserts

STICKY DATE PUDDING Homemade pudding served with a hot butterscotch sauce, fresh cream and strawberries.	\$15.00
HOMEMADE APPLE PIE (GF) Warm and spiced apple pie topped with a crumble and served with icecream.	\$15.00

BLUEBERRY CHEESECAKE New York style cheesecake with blueberry swirl, cremé anglaise and topped with blueberries.	\$15.00
DOUBLE CHOCOLATE BROWNIE Rich and decadent warm chocolate brownie served with vanilla ice cream.	\$15.00

Food & Wine MENU

THE
GROSVENOR

Share Plates

BASKET OF FRIES (V) Served with aioli and tomato sauce.	\$12.00
BASKET OF WEDGES (V) Served with sweet chilli and sour cream.	\$12.00
GARLIC PIZZA BREAD (V) Cheese and herb base topped with parmesan and an aioli drizzle.	\$16.00
TACOS (V) Soft tortillas served with corn salsa, coleslaw, chilli mayo. Add: Beef +\$10. Chicken +\$8. Fish +\$10.	\$16.00
BRUSCHETTA (V/VGO) Fresh bread, tomatoes, red onion, basil pesto topped with Persian feta. Add: Chorizo +\$8.	\$18.00
ROASTED CHICKEN WINGS Tossed in southern barbecue sauce with a side of ranch sauce.	\$22.00
ARANCINI (V) With Arrabbiata sauce and parmesan cheese.	\$24.00
BEEF SLIDERS Slow cooked beef in brioche buns with lettuce, pickles, red onion, cheese and aioli.	"2" \$18.00 "4" \$32.00
NACHOS FOR TWO (VO/GFO) Corn chips served with shredded beef, pico de gallo and corn. Finished with jalapenos, sour cream and mozzarella cheese sauce.	\$34.00
ANTIPASTO BOARD A selection of fine Australian cheese, chorizo, Hungarian salami, prosciutto, cacciatore, Persian feta, sundried tomatoes, Kalamata olives, chorizo dip and warm Turkish bread.	\$48.00
GROSVENOR MATES PLATES Roasted chicken wings, marinated greek lamb, pork ribs, beef skewers, pork chorizio, fries, chilli jam with warm Turkish bread and a side salad.	\$58.00
HUNGRY BUOYS Creamy garlic prawns, skin-on barramundi, smoked salmon, salt & pepper squid, tempura fish, fries, chilli mayo, side salad with warm Turkish bread and salmon dip.	\$58.00

Kids Food

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 fries, tomato sauce and salad.	\$18.00
ICE CREAM Vanilla ice cream with chocolate topping.	\$7.50

Grosvenor Favourites

GROSVENOR WRAP (VO/GFO) Warm tortilla with lettuce, tomato, red onion, roasted capsicum, bacon, cheese and aioli served with a side of fries. Add: Chicken +\$8. Prawn +\$10.	\$22.00
JAMAICAN CHICKEN BURGER Marinated chicken thigh flame grilled with bacon, lettuce, tomato, red onion and cheese in a potato bun topped with onion relish and aioli served with a side of fries.	\$29.00
STEAK SANDWICH Grilled medium rare with lettuce, tomato, red onion, cheese finished with Kasundi and aioli, in toasted Turkish bread served with a side of fries.	\$29.00
CHICKEN PARMIGIANA Crumbed chicken breast topped with Napolitana sauce, ham and cheese served with salad and a side of fries.	\$32.00
GO: SCHNITZEL	\$29.00
LAMB SOUVLAKI Marinated lamb in a bed of Greek coleslaw, lettuce, tomato and onion. Dressed with tzatziki and kasundi, wrapped in traditional bread. Served with a side of fries.	\$34.00
SNAPPER N CHIPS Two beer battered pink snapper fillets with a side of chips, salad and tartare sauce.	\$34.00
BEEF STRIPLOIN (GFO) Teys MSA beef striploin grilled to your liking, served with fries and salad. Topped with your choice of mushroom, Cajun, or garlic sauce.	\$38.00
SCOTCH FILLET (GFO) Teys Certified Black Angus Scotch fillet grilled to your liking, served with fries and salad. Topped with your choice of mushroom, Cajun, or garlic sauce.	\$48.00
GO: SURF & TURF	\$56.00

Salad

QUINOA SALAD (V/GF/VGO) Miso - mustard dressing over Quinoa, baby spinach, feta, cherry tomatoes, cucumber, and roasted almonds. Add: Chicken +\$8. Beef +\$10.	\$22.00
CAESAR SALAD (VO/GFO) Baby cos lettuce, diced bacon, croutons and shaved parmesan tossed with Caesar dressing, topped with a hard boiled egg and anchovies. Add: Chicken +\$8. Prawn +\$10.	\$24.00
THAI PORK BELLY NOODLE SALAD (VO/GFO/VGO) Traditional pork belly tossed with rice noodles, cucumber and cabbage salad. Dressed with Thai vinaigrette topped with crispy hokkien noodles.	\$28.00



Mains

THAI DRUNKEN NOODLES (V/VGO/GFO) Rice noodles stir fried with bok choy, capsicum, onion, egg and fresh chilli tossed with authentic Thai sauce and topped with bean shoots. Add: Chicken +\$8. Prawn +\$10.	\$26.00
ROMESCO CAULIFLOWER STEAK (V/VG/GF) Roasted cauliflower steak dressed with romesco sauce on a bed of parsnip-miso puree. Finished with traditional chimichurri.	\$28.00
THAI GREEN CHICKEN CURRY Diced chicken braised in a Thai green curry sauce served with Jasmine rice and pappadam.	\$32.00
LINGUINE AL PESTO E GAMBERI (VO) Basil pesto linguine mixed with cherry tomatoes and fresh chilli. Tossed with prawns and local snapper pieces.	\$34.00
MEDITERRANEAN LAMB RUMP Marinated with dukkah spice rub, served on a bed of cous cous pearl salad and a side of mint yoghurt.	\$34.00
BARBECUED PORK RIBS Smoked pork ribs glazed in southern BBQ sauce. Served with fries and a creamy coleslaw.	\$34.00
BARRAMUNDI Tuscan spiced grilled Barramundi fillet served on a bed of freekha and stir fried mixed vegetables. Topped with a lemon butter reduction.	\$38.00

Pizza

MARGHERITA (V) Tomato based with mozzarella, sliced tomato and fresh basil.	\$26.00
HONOLULU Tomato base with mozzarella, ham and pineapple.	\$28.00
FUNGUY (V) Cheese base with foraged button and porcini mushrooms topped with garlic truffle oil and shaved parmesan.	\$28.00
ROAST PUMPKIN (V) Tomato base with mozzarella, roasted pumpkin, mushrooms, red onion, pine nuts, feta and finished with fresh basil pesto and spinach.	\$28.00
GREEK LAMB Tomato base with mozzarella, marinated lamb, cherry tomatoes, red capsicum, onion and finished with feta.	\$28.00
SMOKED SALMON Avocado base with mozzarella, shaved smoked salmon, cherry tomatoes, capers and finished with basil pesto, feta and a lemon wedge.	\$32.00
MEAT LOVERS Tomato chilli jam base with mozzarella, chorizo, pepperoni, prosciutto, salami, feta and finished with fresh basil.	\$32.00
MOROCCAN CHICKEN Avocado base with mozzarella, marinated chicken, bacon, red onion and finished with an aioli drizzle.	\$32.00
PRAWN & PROSCIUTTO Tomato base with mozzarella, marinated prawns, prosciutto, cherry tomatoes and finished with fresh spinach.	\$32.00

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