

GRAND SUMMER MENU

SNACKS

GARDEN SALAD 13

Honey mustard vinaigrette V VGO GF DF NF

ROQUETTE & GRANA PADANO SALAD 13

Balsamic dressing V GF NF

STEAKHOUSE CHIPS 14

Aioli, ketchup or gravy V VGO GFO DF NF

SHOESTRING FRIES 14

Aioli, ketchup or gravy V VGO GFO DF NF

CIABATTA GARLIC BREAD (4) 16

Cheddar & mozzarella V NF

SEASONED WEDGES 16

Sweet chilli sauce & sour cream V VGO DFO NF

STEAMED ASIAN VEGETABLES 17

Miso and sesame dressing, chilli & spring onion. V VG GF DF NF

POLENTA CHIPS 17

Truffle aioli & parmesan V GFO NF

WAGYU BEEF SLIDERS (2) 18

Cheese, pickles, relish & chipotle aioli GFO DFO NF

Add Bacon 4

MAINS

THAI GRILLED CALAMARI 29

Chilli lime dressing, green papaya salad, cherry tomatoes, chilli, coriander, basil, mint & crispy shallots GF DF NF

TUSCAN CHICKPEAS 29

Creamy tomato chickpeas, spinach, sun-dried tomatoes, fried basil, coconut, parmesan & toasted sour dough V VGO GFO DFO NF

THAI GRILLED BEEF SALAD 30

Vermicelli noodles, cucumber, tomato, carrot, cabbage, crying tiger dressing, fresh herbs & fried shallots. GF DF NF
(Grilled Tofu VO / VGO)

CHICKEN SCHNITZEL 30

Chips, garden salad, lemon & gravy NF

BEER BATTERED BLUE GRENADIER 31

Chips, garden salad, lemon & tartare GFO DF NF

CHICKEN PARMIGIANA 32

Triple smoked ham, napoli sauce, mozzarella, chips & garden salad NF
(Plant Based Parmigiana VGO DFO +\$1)

CRUMBED PORK CUTLET (OUR SIGNATURE) 34

Potato salad with smoked bacon, cornichons, spring onion, grain mustard, jalapeños, aioli & gremolata. DF NF

Pairs perfectly with the Flametree Chardonnay

OVEN ROASTED SALMON FILLET 34

Grilled peach, baby spinach, roquette, red onion, citrus chimichurri, marinated fetta & toasted pecans GF DF NFO

GARLIC AND ROSEMARY LAMB BACKSTRAP 34

Pistachio butter tzatziki, cherry tomato, pickled red onion, fetta, micro herbs & toasted pita GFO

VEAL SCHNITZEL 34

Paris mash, slaw, lemon & gravy NF

V = Vegetarian
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* = contains traces

GF = Gluten Friendly
GFO = Gluten Friendly Option Available
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THE GRAND
WARRANDYTE

CHECK OUT OUR SPECIALS
BOARD FOR CHEFS
FLAVOURS OF THE DAY!

All our food is cooked fresh to order with great care by our passionate chefs. Please avoid alterations to the menu to avoid delays in the delivery of your food.

Many of our dishes are available gluten friendly, however some gluten friendly products are cooked in an environment within close proximity or in the same oil as other products containing gluten.

Please advise of any allergies or dietary requirements upon making your order.

FROM THE GRILL

PLANT BASED BURGER 30

Cheese, lettuce, pickles, chipotle aioli, relish & chips V VGO GFO DFO NF

HUMPTY DOO CRUMBED BARRAMUNDI BURGER 30

Spicy tartare, cucumber ribbons, fresh tomato, lettuce & steakhouse chips NF

Pairs perfectly with a pint of Carlton Dry

WAGYU BEEF BURGER 30

Bacon, cheese, lettuce, pickles, chipotle aioli, relish & chips GFO DFO NF

THE GRAND STEAK SANDWICH 33

Chargrilled minute steak, caramelised onion, cheese, roquette, tomato, aioli & pesto in a toasted ciabatta & chips GFO DFO NF

300G GRASS FED PORTERHOUSE MB 2+ 48

Roquette & grana padano salad & chips GFO DFO NF

300G SCOTCH FILLET 50

Roquette & grana padano salad & chips GFO DFO NF

Pairs perfectly with the Boat O' Craig Cabernet Sauvignon

**All steaks cooked to your liking with your choice of:
Red Wine Jus, Pepper Sauce, Mushroom Sauce, Gravy or Garlic Butter**

DESSERTS

TRIO OF SORBETS 13

Lemon, strawberry & mango V GF DF* NF

FRIED APPLE & BLUEBERRY PIE 15

Cinnamon crumble & vanilla bean ice cream NF

BELGIAN WAFFLE ICE CREAM SANDWICH 16

Coconut ice cream, mango coulis, passionfruit & mango salsa. V NF

GRAND KITCHEN HOURS
LUNCH 12PM - 3PM
LIMITED MENU 3PM - 5PM
DINNER 5PM - 9PM

MINIMUM GRAND KIOSK HOURS
WED 4PM - 9PM
THURS 4PM - 9PM
FRI & SAT 12PM - 9PM
SUN 12PM - 9PM
PUBLIC HOLS 12PM - LATE



GRAND KIOSK

MENU



SHARING

POTATO CAKES (5) Lime & paprika salt NF	15	KARAAGE CHICKEN Japanese fried chicken with garlic dipping sauce GF* NF	19
CRUMBED ZUCCHINI WEDGES Sriracha Aioli V VGO NF	16	SALT & PEPPER SQUID Lightly fried with lemon & tartare GF* DF NF	20
SOFT SHELL TACOS (2) Capsicum & tomato salsa, slaw & jalapeño aioli + your choice of protein (no mix and match)		PULLED BEEF NACHOS Capsicum & tomato salsa, corn chips, guacamole, sour cream, cheese, jalapeños & coriander VO DFO NF	22
• Crispy Cauliflower V DF NF	16	SIZZLING GARLIC & CHILLI PRAWNS (6) Juicy prawns tossed in Spanish-style garlic and chilli, served with saffron aioli and toasted sourdough DF NF	28
• Beer Battered Flathead Tail DF NF	18	GRAND GRAZING BOARD House-cured salmon, tzatziki, marinated feta, beetroot hummus, grilled bratwurst sausage, olives, rocket dolmades & warm pita bread GFO DFO	38
• Mexican Pulled Pork DF NF	18		
PUMPKIN & FETTA ARANCINI (5) Garlic aioli V NF	19		

PIZZA

(10-inch base)

GARLIC Garlic, grana padano & rocket V GFO NF	18	PROSCIUTTO & ROAST PEAR Spiced roast pear, whipped goat cheese, bechamel, prosciutto, hot honey & roquette NF	25
MARGARITA Napoli, mozzarella, bocconcini & oregano V GFO NF	21	CAPRICCIOSA Prosciutto, mushrooms, olives, mozzarella, artichoke & capers GFO DFO NF	26
VEGGIE SUPREME Mushrooms, capsicum, tomato, red onion, olives, mozzarella & chopped herbs V VGO GFO DFO NF	22	SOUVLAKI Pulled lamb, olives, red onion, fetta, oregano & tzatziki GFO NF	26
PEPPERONI Pepperoni, fire roasted capsicum, mozzarella & rocket GFO DFO NF	23	TIGER PRAWN Prawns, chilli, tomato, mozzarella & chopped herbs GFO DFO NF	28
HAM & PINEAPPLE Wood smoked ham, pineapple & mozzarella GFO NF DFO	24		

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DF = DAIRY FREE
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NFO = NUT FREE OPTION

GF* = MANY OF OUR DISHES ARE AVAILABLE GLUTEN FRIENDLY, HOWEVER SOME GLUTEN FRIENDLY PRODUCTS ARE COOKED IN AN ENVIRONMENT WITHIN CLOSE PROXIMITY OR IN THE SAME OIL AS OTHER PRODUCTS CONTAINING GLUTEN.

PLEASE BE MINDFUL, THIS IS A KIOSK ENVIRONMENT WITH LIMITED INGREDIENTS.
PLEASE AVOID MENU ALTERATIONS TO THE KIOSK MENU.

ITALIAN KITCHEN MENU



THE GRAND
WARRANTDYTE

ENTREE

HOUSEMADE CHEESE ARANCINI 17

Traditional crispy risotto pyramid filled w/ mozzarella, served w/ rich napoli sauce NF V

ROSEMARY & CONFIT GARLIC FOCACCIA 17

Warm focaccia topped w/ rosemary, served with whipped butter & confit garlic NF V

WAGYU BRESAOLA 22

Cured wagyu beef w/ truffled honey, toasted walnuts, roquette, pear, grana padano & toasted sourdough GFO NFO

MAIN

OVEN ROASTED WHOLE SOLE 36

Oven Roasted Whole Sole Fish w/ cherry tomatoes, olives, capers, kipfler potatoes & salsa verde GF NF DF

Pairs perfectly w/ Aquilani Pinot Grigio 10

VEAL SCALOPPINI 36

Tender Veal in white wine & lemon sauce, served w/ green beans & creamy mash potato GFO NF

CHICKEN CACCIATORE 33

Braised Chicken Maryland w/ tomatoes, capsicum, olives & herbs with green beans & creamy mash potato GF NF

PASTA

all pasta is handmade and fresh

TAGLIATELLE BOLOGNESE 29

Slow-cooked beef & pork bolognese finished w/ grana padano GFO NF DFO

RICOTTA & PEA CAPPELLETTI 29

Spinach pasta filled w/ ricotta, peas & mint in a tomato sugo, finished w/ pangrattato GFO NF VO

BURNT BUTTER GNOCCHI 30

Chickpea gnocchi w/ burnt butter & sage sauce, crispy speck, roasted vine cherry tomatoes & grana padano GF NF VO

RIGATONI ALLA VODKA 32

Cherry tomato, cream & chilli vodka sauce finished w/ speck, pangrattato, basil & grana padano GFO NF

SPANNER CRAB LINGUINE 34

Spanner crab, cherry tomatoes, spring onion & chilli oil GFO NF

MALFALDINE LAMB RAGU 33

Slow-braised lamb shoulder ragu, w/ rosemary & grana padano GFO NF DFO

Pairs perfectly w/ Dal Zotto Sangiovese 12

PIZZA

12-inch base

SASICCISA DI MAIALE 31

Tomato sugo base w/ pork, chili & fennel sausage, provolone cheese GFO NF

DIAVOLA 32

Tomato sugo base w/ spicy salami, buffalo mozzarella & chilli oil GFO NF

VERDURE ARROSTO 29

Tomato sugo base w/ roasted zucchini, eggplant, capsicum, red onion & tomatoes, buffalo mozzarella & basil pesto GFO NF VGO

FUNGHI 29

Confit garlic oil base w/ mixed mushrooms, buffalo mozzarella & truffle oil GFO NF V

CALZONE APERTO 30

Tomato sugo base w/ ricotta, salami, tomato & fresh basil GFO NF V

DESSERT

CLASSIC TIRAMISU 16

w/ coffee liquor (alcohol 18+), shaved chocolate & fresh strawberries NF

GELATO (CHOOSE 3 FLAVOURS) 15

Chocolate, strawberry, blood orange, pistachio w/ hazelnut praline & mint GF NFO DFO

No alterations on any dishes unless dietary. Please let our staff know if you have any dietary requirements.

Many dishes can be made gluten friendly, but some items are prepared near gluten or may share oil with gluten-containing products.

Orders from separate kitchens are prepared at different times, and we cannot guarantee simultaneous delivery.

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LIMITED GRAND MENU 3PM - 5PM

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GARDEN SALAD 13

Honey mustard vinaigrette V VGO GF DF NF

STEAKHOUSE CHIPS 14

Aioli, ketchup or gravy V VGO GFO DF NF

SHOESTRING FRIES 14

Aioli, ketchup or gravy V VGO GFO DF NF

SEASONED WEDGES 16

Sweet chilli sauce & sour cream V VGO DFO NF

CIABATTA GARLIC BREAD (4) 16

Cheddar & mozzarella V NF

POLENTA CHIPS 17

Truffle aioli & parmesan V GFO NF

MAINS

TUSCAN CHICKPEAS 29

Creamy tomato chickpeas, spinach, sun-dried tomatoes, fried basil, coconut, parmesan & toasted sour dough V VGO GFO DFO NF

CHICKEN SCHNITZEL 30

Chips, garden salad & gravy NF

BEER BATTERED BLUE GRENADIER 31

Chips, garden salad & tartare GFO DF NF

CHICKEN PARMIGIANA 32

Triple smoked ham, napoli sauce, mozzarella, chips & garden salad NF

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THE GRAND
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KIDS MENU

KIDS UNDER 12 ONLY

KIDS MAINS

TOMATO PASTA 13
Parmesan V DFO NF

CHICKEN NUGGETS 14
Chips & garden salad NF

FISH & CHIPS 15
Garden salad GFO NF

CHICKEN SCHNITZEL 15
Chips & garden salad NF

CHICKEN PARMA 17
Triple smoked ham, napoli sauce, mozzarella, chips & garden salad NF

WAGYU BEEF SLIDERS (2) 18
Cheese, pickles, relish & chipotle aioli GFO NF
Add Bacon 4

KIDS DESSERTS

2 X SCOOPS OF VANILLA ICE CREAM 6
V

2 X SCOOPS OF SORBET 8
V GF DF* NF

CHOCOLATE BROWNIE 8
Vanilla ice cream V NF

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Please avoid alterations to the menu during busy periods to avoid delays in the delivery of your food.

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