

GRAND WINTER 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

CHAR GRILLED BROCCOLINI 17

Lemon oil & macadamia crumble VG GFO NFO DF

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

SMOKED CHICKEN SALAD 26

Roasted pumpkin, goat's cheese, pear, walnuts, beetroot, kale & maple balsamic dressing. GF DFO NFO

MEXICAN CHILLI FRIJOLES 29

5 bean chilli, steamed rice, sour cream, guacamole, tomato & corn salsa, seasoned tortilla chips and coriander V VGO NF GF DFO

PRAWN & MUSSEL HOT POT 30

Roasted tomato sauce with green capsicum, white wine, parsley, lemon & toasted sourdough. DF NF GFO M

CHICKEN SCHNITZEL 30

Chips, garden salad, lemon & gravy NF

CHEF GURDEV'S BUTTER CHICKEN 32

Authentic butter chicken, steamed rice, coriander, chilli & poppadum GF NF

BEER BATTERED BLUE GRENADIER 32

Chips, garden salad, lemon & tartare GFO DF NF I

CHICKEN PARMIGIANA 32

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

12-HOUR SLOW COOKED BEEF SHOULDER 35

Sweet potato chipotle mash, cauliflower, confit garlic, chimichurri, red wine jus and snow pea tendrils. GF NF

VEAL SCHNITZEL 35

Paris mash, slaw, lemon & gravy NF

PAN FRIED BARRAMUNDI FILLET 35

Charred potatoes, sautéed spinach, shrimp and tomato butter, lemon and parsley. GF NF I

LAMB RUMP 38

Pan roasted with macadamia nut crumble, spiced pumpkin purée, charred broccolini & red wine jus. GFO NFO DF

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I = Imported

M = Mixed

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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.

While we encourage guests to explore all of our menus, we recommend that groups wishing to dine together order from one menu only. As our three kitchens operate independently, we cannot guarantee matching service times if ordering across multiple menus.

FROM THE GRILL

CHAR-GRILLED CAULIFLOWER STEAK 28

Warmed spiced lentils, roasted capsicum romesco, roasted almonds, sumac labneh & fresh herbs. V VGO GF DFO

CHAR-GRILLED PUMPKIN & HALOUMI BURGER 28

Sun-dried tomato pesto, pickled red onion, aioli, tomato and rocket on a brioche bun, served with chips.
V VGO GFO NFO

WAGYU BEEF BURGER 30

Bacon, cheese, iceberg lettuce, tomato, pickles and house-made burger sauce on a brioche bun with chips. GFO DFO NF
(Plant Based Burger V VGO DFO +\$1)

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 MB 2+ 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

WARM STICKY DATE PUDDING 16

Banoffee sauce, vanilla bean ice-cream & banana chips NF

KITCHEN HOURS

GRAND KITCHEN
LUNCH 12PM - 3PM
LIMITED MENU 3PM - 5PM
SUN- WED DINNER 5PM - 8.30PM
THURS -SAT DINNER 5PM - 9PM

ITALIAN KITCHEN
WED 5PM - 8.30PM
THURS 5PM - 9PM
FRI -SUN 12PM - 3PM
5PM-9PM

GRAND KIOSK
WED 4PM - 8.30PM
THURS 4PM - 9PM
FRI & SAT 12PM - 9PM
SUN 12PM - 8.30PM
PUBLIC HOLS 12PM - LATE

ITALIAN KITCHEN MENU

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

WHOLE ROASTED SOLE 36

Whole roasted sole with fried smashed kipfler potatoes, cherry tomatoes, olives, capers & salsa verde GF NF DF

Pairs perfectly w/ Aquilani Pinot Grigio 11

VEAL SCALOPPINI 36

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

CHICKEN CACCIATORE 33

Prosciutto wrapped chicken breast, braised with tomatoes, capsicum, olives & herbs, served 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

CREAMY MUSHROOM RISOTTO 30

Roasted mixed mushrooms, salted ricotta, crispy enoki mushrooms & basil GFO NF V

SMOKED CHICKEN GNOCCHI 32

Potato gnocchi, smoked chicken, basil pesto, broccolini, white wine, vine roasted tomato & fior di latte GFO NF

RIGATONI ALLA VODKA 32

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

CRAB & PRAWN LINGUINE 34

Spanner crab, tiger prawns, cherry tomato, 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

PORK & FENNEL SAUSAGE PIZZA 31

Tomato sugo base with pork & fennel sausage, hot honey, fennel & jalapeño GFO NF

HOT SALAMI PIZZA 32

Tomato base, spicy salami, buffalo mozzarella, chilli oil & basil GFO NF

ROASTED VEGETABLE PIZZA 29

Tomato base, roasted zucchini, eggplant, capsicum, red onion, tomato, buffalo mozzarella & basil pesto GFO NF VGO

MUSHROOM & TRUFFLE PIZZA 29

Garlic oil base, mixed mushrooms, buffalo mozzarella, truffle oil & roquette GFO NF V

PRAWN, CAPERS & ANCHOVY PIZZA 32

Tiger prawns, capers, anchovies, fior di latte, sugo & basil GFO NF DFO

DESSERT

CLASSIC TIRAMISU 16

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

GELATO (CHOOSE 3 FLAVOURS) 15

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

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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.



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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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.

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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LIMITED GRAND MENU 3PM - 5PM

SNACKS

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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

SMOKED CHICKEN SALAD 26

ROASTED PUMPKIN, GOAT'S CHEESE, PEAR, WALNUTS, BEETROOT, KALE & MAPLE BALSAMIC DRESSING. GF DFO NFO

MEXICAN CHILLI FRIJOLES 29

5 bean chilli, steamed rice, sour cream, guacamole, tomato & corn salsa, seasoned tortilla chips and coriander V VGO NF GF DFO

CHICKEN SCHNITZEL 30

Chips, garden salad & gravy NF

BEER BATTERED BLUE GRENADIER 32

Chips, garden salad & tartare GFO DF NF I

CHICKEN PARMIGIANA 32

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

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