GRAND SUMMER MENU

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.

V = Vegetarian
VO = Vegetarian Option Available
VG = Vegan
VGO = Vegan Option Available
* = contains traces
GF = Gluten Friendly
GFO = Gluten Friendly Option Available
DF = Dairy Free
DFO = Dairy Free Option Available
NF = Nut Free
A= Australian Seafood
I=Imported Seafood
M=Mixed Seafood

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

GRILLED ASPARAGUS 16
Garlic, lemon, olive oil, shaved parmesan & toasted almonds
V VGO GF NFO DFO

POLENTA CHIPS 17
Truffle aioli & parmesan V GFO NF

WAGYU BEEF SLIDERS (2) 19
Cheese, pickles & burger sauce GFO DFO NF
Add Bacon 4

CHICKEN LIVER PÂTÉ 19
Fig chutney, cornichons & grilled sourdough GFO NF

SALMON CEVICHE 20
Tequila & lime dressing, avocado, onion, red chilli, coriander
& crispy tortilla GFO DF NF A

MAINS

TIGER PRAWN & MANGO SALAD 29
Avocado, cherry tomatoes, cucumber, crispy wild rice, cabbage, iceberg lettuce, mango & lime dressing GF DF NF

CAULIFLOWER KORMA 29
Steamed basmati rice, spiced curry leaf oil & poppadum V VG GF DF

SMOKED CHICKEN CAESAR SALAD 30
Cos lettuce, bacon, parmesan, poached egg, herbs, croutons & Caesar dressing GFO NF
Add Anchovies 3

SPINACH & RICOTTA SPANAKOPITA 30
Greek salad, shoestring fries & house made tomato relish V NF

CHICKEN SCHNITZEL 31
Chips, garden salad, lemon & gravy NF

SINGAPORE STIR FRIED NOODLES 31
Char siu chicken, vermicelli noodles, carrot, cabbage, capsicum, chilli, garlic, spring onion, coriander, fried shallots, peanuts & lime
GF NFO DF (VO VGO with Tofu)

SEAFOOD PAELLA 32
Mussels, prawns, blue grenadier, chorizo, peas, grilled lemon, capsicum, herbs, toasted sourdough & aioli. GFO DF NF M
Pairs perfectly with the Flametree Chardonnay

BEER BATTERED BLUE GRENADIER 32
Chips, garden salad, lemon & tartare GFO DF NF I

CHICKEN PARMIGIANA 33
Triple smoked ham, napoli sauce, mozzarella, chips & garden salad NF
(Plant Based Parmigiana V VGO DFO +$1)

VEAL SCHNITZEL 35
Paris mash, slaw, lemon & gravy NF

PAN FRIED ATLANTIC SALMON 35
Charred corn, tomato, chickpeas, spinach, red onion, coriander, avocado & lime with za'atar dressing GF DF NF A

PRESSED LAMB SHOULDER 36
Slow cooked rosemary & garlic lamb, garlic potato mash, grilled asparagus, blistered cherry tomatoes, fried kalamata olives
& red wine jus GF NF

FROM THE GRILL

24-HOUR BRISKET BURGER 30
Chipotle & lime BBQ brisket, jalapeño,
American cheese & slaw with chips GFO DFO NF

WAGYU BEEF BURGER 30
Bacon, cheese, iceberg lettuce, tomato, pickles & house-made burger sauce on a brioche bun with chips GFO DFO NF

PLANT BASED BURGER 31
Cheese, iceberg lettuce, tomato, pickles & house-made burger sauce on a brioche bun with chips GFO V VGO DFO

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+ 51
Roquette & grana padano salad & chips GFO DFO NF
Pairs perfectly with the Boat O'Craigo 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

STICKY DATE PUDDING 16
Spiced butterscotch sauce, vanilla bean ice cream
& maple-candied walnuts. NFO

WE ARE PROUD TO BE A COMMUNITY FOCUSED PUB & THAT MEANS WE DON'T HAVE A SURCHARGE ON PUBLIC HOLIDAYS