

BEER & WINE FOOD

Corn dusted, bourbon marinated McClures pickles, mustard
 Popcorn chicken, spicy BBQ sauce
 Grilled peach, prosciutto, buffalo mozzarella, burnt chilli
 Chimichurri lamb ribs, yoghurt and lemon
 Grosvenor Buffalo wings, Alabama white dressing
 Ale steamed mussels, crusty bread
 Crystal Bay prawns, brik pastry, chorizo
 Biscay Bay preserved baby garfish, charred sourdough, watercress, salmoriglio dressing
 House cured meats *for 2 guests or more*
Selection of terrine, cured meats, house pickles, olives, caperberries and wood fired oven bread

WOOD FIRED PIZZA

GLUTEN FREE BASE AVAILABLE AT NO EXTRA CHARGE

GARLIC or HERB

MARGHERITA
 tomato, mozzarella, basil

STRACCIA
 stracciatella cheese, basil pesto, cherry tomato

BROCCOLINI
 fior di latte, broccolini, anchovies, ricotta, dried chilli

FOUR CHEESE
 fior di latte, scamorza, gorgonzola, parmesan

FUNGHI
 mozzarella, button, oyster and enoki mushrooms, goats cheese

CARBONARA
 double smoked bacon, caramelised onion, egg, pecorino

HAWAIIAN
 tomato, mozzarella, shaved leg ham, pineapple

PASQUALE
 tomato, fior di latte, 'Nduja, stracciatella, pesto

VERDUCCIO
 spicy sausage, potato, caramelised onion, goats cheese, rosemary

CAPRICCIOSA
 tomato, mozzarella, ham, mushroom, artichoke, olives

BUFFALINA
 tomato, buffalo mozzarella, San Daniele prosciutto

CARNE
 tomato, mozzarella, ham, spicy salami, sweet onion, mushroom, chilli

CALABRESE
 tomato, fior di latte, Calabrese salami, roasted capsicum, chilli

PEPPERONI
 tomato, mozzarella, pepperoni, red onion, guindilla peppers

BEER & WINE FOOD WITH FRIENDS

12 LAMB SHOULDER *2 - 3 guests* 39pp
 Dukkah roasted cauliflower, almonds, grains, mint, parsley, raisins
 14 EYE FILLET *600g 2 guests* 47pp
 grass fed, Gippsland Vic, beef fat roasted potatoes, cos salad
 17 WHOLE SUCKLING PIG *3 days notice required, up to 10 guests* 660
 16 Western Plains Suckling Pig, pork and chilli stuffing, house condiments

BURGER HAND PRESSED, 100% AGED ANGUS BEEF \$23

SERVED WITH CHIPS | GLUTEN FREE BUN AVAILABLE
 THE GROSVENOR
 beef, cheese, smokey bacon, lettuce, tomato, pickles
 32 CHEESEBURGER
 thick beef pattie, double cheese, pickles, house ketchup
 FIG JAM
 beef, mozzarella croquette, fried green tomato, chunky bacon and fig jam
 PUBLIC ENEMY
 beef, double bacon, tomato, spicy mayo, jalapenos, cheddar and American cheese
 15 THE PLUGGER
 double beef, bacon, cheese, hash brown, Melbourne Hot Sauce mayo
 20 RUSH HOUR
 Asian spiced fried chicken, hoisin mayo, cucumber, lettuce
 22

PARMA \$25

21 SERVED WITH CHIPS & DRESSED LEAVES
 NOSTALGIC
 22 panko crumbed breast, shaved leg ham, tomato sauce, cheese
 ADO VOLCANO
 23 panko crumbed breast, shaved leg ham, tasty cheese, jalapenos, salsa
 JUAN & ONLY
 21 panko crumbed breast, spicy Bolognese, charred corn, tomato, creme fraiche, corn chip crumbs
 MR BEAN
 22 panko crumbed breast, potato gems, bacon, tomato relish, soft egg, cheese
 23 THREE LITTLE PIGS
 panko crumbed breast, ham hock, Dijon bechamel, gruyere cheese
 22 HABIBI
 panko crumbed eggplant, baba ganoush, pickled red onion, qukes, goats cheese

CHILDREN'S CORNER

22 Rigatone Bolognese 12
 Pizza, tomato and mozzarella 13
 Pizza, tomato, pineapple and leg ham 13
 22 Baked fish fillet, steamed vegetables 14
 Steak, steamed seasonal vegetables 15
 Cheeky cheeseburger 12

GRASS FED BEEF VICTORIA, 40 DAYS AGED IN-HOUSE

CHARGRILLED | SERVED WITH CHIPS & DRESSED LEAVES
 Porterhouse 250g/400g \$39/\$57
 Eye fillet 250g/400g \$44/\$64
 Scotch fillet 300g/500g \$42/\$77
 NY Strip loin per 200g \$20
on the bone minimum 400g
 Guest cut *changes weekly*
condiments
 red wine, pepper, mushroom, béarnaise, garlic butter, mustard or horseradish

OTHER

YELLOW FIN TUNA 36
 kipfler potatoes, grapefruit, cucumber, fennel, avocado
 PORK CUTLET 34
 apple puree, stone fruit, radish and endive salad
 LINGUINE e 20
 prawns, mussels, fish, olive oil, garlic, chilli m 32

SALADS & SIDES

Cos, buttermilk ranch dressing, Lebanese cucumber, pickled fennel 11
 Broccolini, garlic, lemon butter 12
 Grilled haloumi, witlof, candied walnuts, pickled grapes 14
 Dukkah roasted cauliflower, nuts, grains, mint, parsley, raisins, pomegranate dressing 13
 House chips, oregano and thyme salt 8
 Crunchy onion rings 8

DESSERT

PLEASE SEE OUR DESSERT CABINET FOR TREATS
 Scoops & Smiles gelato *Our very own* 4 per scoop
 House made coconut and mango Magnum 7
 Grosvenor Bombe, passionfruit, milk and dark chocolate 14
 Ice cream Sundae, vanilla and chocolate ice cream, maraschino cherries, hot chocolate sauce, praline crumbs 12
 Nanna Dan's golden syrup steamed pudding, vanilla gelato 13
 Nutella pizza vanilla gelato 15
 Chef's selection of farmhouse cheese, muscatels, chutney and house baked fruit bread 30g \$18 50g \$28

MON	BINGO + BYO WINE FROM BOTTLE SHOP
-----	-----------------------------------

FRI	DJ 4PM MEAT RAFFLE
-----	--------------------

TUE	LIVE MUSIC 7PM TIM MORRISON
-----	-----------------------------

SAT	LIVE SPORT
-----	------------

WED	FUNKY BUNCH TRIVIA
-----	--------------------

SUN	LIVE MUSIC 4PM TIM WATSON
-----	---------------------------

THU	LIVE MUSIC 7PM JAME FORBES
-----	----------------------------

TAKEAWAY PIZZA \$15 ALL DAY, EVERY DAY
--

MON	\$15 BURGERS + BINGO *	TUE	\$15 WOOD FIRED PIZZA *	WED	\$15 PARMAS + TRIVIA *	THU	\$20 AGED 250G PORTERHOUSE 2 FOR 1 COCKTAILS *
-----	------------------------	-----	-------------------------	-----	------------------------	-----	--

*Not applicable public holidays