

BEER & WINE FOOD

Corn dusted, bourbon marinated McClures pickles, mustard

Popcorn chicken, spicy BBQ sauce

Chimichurri lamb ribs, yoghurt and lemon

Grosvenor Buffalo wings, Alabama white dressing

Ale steamed mussels, crusty bread

Crystal Bay prawns, brik pastry, chorizo

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

16 WHOLE SUCKLING PIG *3 days notice required, up to 10 guests* 660

Western Plains Suckling Pig, pork and chilli stuffing, house condiments

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

SERVED WITH CHIPS | GLUTEN FREE BUN AVAILABLE

THE GROSVENOR

beef, cheese, smokey bacon, lettuce, tomato, pickles

CHEESEBURGER

thick beef pattie, double cheese, pickles, house ketchup

FIG JAM

15 beef, mozzarella croquette, fried green tomato, chunky bacon and fig jam

20 PUBLIC ENEMY

beef, double bacon, tomato, spicy mayo, jalapenos,

22 cheddar and American cheese

THE PLUGGER

21 double beef, bacon, cheese, hash brown, Melbourne Hot Sauce mayo

RUSH HOUR

21 Asian spiced fried chicken, hoisin mayo, cucumber, lettuce

22 **PARMA** \$25

SERVED WITH CHIPS & DRESSED LEAVES

23 NOSTALGIC

panko crumbed breast, shaved leg ham, tomato sauce, cheese

21 ADO VOLCANO

panko crumbed breast, shaved leg ham, tasty cheese, jalapenos, salsa

22 JUAN & ONLY

panko crumbed breast, spicy Bolognese, charred corn, tomato,

23 creme fraiche, corn chip crumbs

MR BEAN

22 panko crumbed breast, potato gems, bacon, tomato relish, soft egg, cheese

THREE LITTLE PIGS

24 panko crumbed breast, ham hock, Dijon bechamel, gruyere cheese

HABIBI

22 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

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

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, 13

raisins, pomegranate dressing

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, 12

maraschino cherries, hot chocolate sauce, praline crumbs

Nanna Dan's golden syrup steamed pudding, vanilla gelato 13

Nutella pizza vanilla gelato 15

Chef's selection of farmhouse cheese, 30g \$18 50g \$28

muscatels, chutney and house baked fruit bread

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 *
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