

# GRAND CENTRAL HOTEL

## ENTREES

<b>GARLIC OR HERB BREAD</b> <small>v</small>	10.00
<b>GARLIC &amp; CHEESE PIZZA BREAD</b>	14.00
<b>SOUP OF THE DAY</b> Ask staff for flavour of the day	11.00
<b>FRIES</b> <small>v/GF</small> Chipotle dipping sauce	10.00
<b>OYSTERS</b> <small>(MINIMUM ORDER, 3)</small> Natural / Kilpatrick / Mornay	5 EACH
<b>WEDGES</b> <small>v</small> Sweet chilli, sour cream	13.90
<b>SALT &amp; PEPPER CALAMARI</b> <small>GF</small> Salad, garlic aioli	E17.00 M27.00

## MAINS

<b>CRISPY BEER BATTERED FISH</b> Grilled option available; Lemon, tartare sauce	28.50
<b>SEAFOOD PLATTER</b> Panko crumbed prawns, scallops, calamari, golden battered fish, tartare sauce, lemon	33.90
<b>CHICKEN PARMAIGANA</b> Chips, salad, lemon	28.50
<b>CHICKEN SCHNITZEL</b> <small>v60</small> Plant based option available; Chips, salad	26.50
<b>THE CENTRAL</b> Chicken schnitzel, avocado, mushroom, bacon, cheese	30.50
<b>PORTERHOUSE STEAK 300G</b> <small>GF</small> Chips, salad, garlic butter	39.00
<b>EYE FILLET</b> <small>GF</small> Wrapped in bacon, mushroom sauce	46.00
<b>OVEN BAKED PIZZA</b> Prawns, chorizo, mozzarella cheese	29.90
<b>BAGUETTE</b> Sliced porterhouse, american mustard, smoked cheese, caramelised onion, aioli mayonnaise, dill pickles, fries	32.90
<b>TIGER PRAWN &amp; SCALLOP PASTA</b> Scallops, prawns, garlic, chilli	34.90
<b>CAULIFLOWER POTATO CURRY</b> <small>v6, GF0</small> Rice, papadums	29.00
<b>SPAGHETTI BOLOGNESE</b> <small>GF0</small> Chef's secret recipe	24.00
<b>GREEK SALAD</b> <small>GF</small> Lettuce, tomato, cucumber, onion, feta, olives, balsamic vinegarette	19.00
<b>ADD Chicken</b>	5.00
<b>ADD Grilled Prawns</b>	10.00
<b>ADD Salt &amp; Pepper Calamari</b>	8.00

# FAVOURITES

<b>CRISPY SKIN FILLET</b> <small>GF</small>	<b>35.50</b>
Crispy salmon fillets, sweet potato mash, roasted vegetables, broccolini, hollandaise sauce	
<b>TIGER STEAK</b> <small>GF</small>	<b>52.00</b>
Eye fillet, creamy garlic prawns, oyster kilpatrick, Choice of salad, fries or vegetables	
<b>SEAFOOD CHICKEN</b>	<b>36.00</b>
Chicken breast, crumbed prawns, calamari, creamy garlic sauce Choice of salad, fries or vegetables	
<b>GRAIN FED ANGUS BEEF SCOTCH FILLET</b>	<b>42.00</b>
Prawns, garlic butter, hollandaise sauce, creamy mash potato, roasted vegetables, fresh asparagus	
<b>CRISPY PORK BELLY</b>	<b>35.90</b>
Pork belly, creamy mash, roasted vegetables, broccolini, apple & raspberry sauce	

# KIDS 12 & UNDER

<b>FISH &amp; CHIPS</b> <small>grilled option available GF</small>	<b>9.00</b>
<b>NUGGETS &amp; CHIPS</b>	<b>9.00</b>
<b>CALAMARI STRIPS &amp; CHIPS</b>	<b>9.00</b>
<b>SPAGHETTI BOLOGNESE OR NAPOLITANA</b> <small>VO</small>	<b>9.00</b>
<b>BOWL OF SALAD OR VEGETABLES</b> <small>V</small>	<b>2.00</b>

Please ask staff for complimentary scoop of ice-cream

**GF GLUTEN FRIENDLY | GFO GLUTEN FRIENDLY OPTION**  
**V VEGETARIAN | VO VEGETARIAN OPTION | VG VEGAN | VGO VEGAN OPTION**

**15% SURCHARGE ON PUBLIC HOLIDAYS**

PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME, WHEAT FLOUR, EGGS, FUNGI & DIARY PRODUCTS. PATRON REQUESTS WILL BE CATERED FOR AT THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.

