

# GRAND CENTRAL HOTEL

## ENTREES

<b>GARLIC CIABATTA BREAD</b> <small>v</small>	11.00
ADD Cheese	2.00
<b>GARLIC &amp; CHEESE PIZZA</b>	14.00
<b>SOUP OF THE DAY</b> <small>GF0</small>	11.00
Ask staff for flavour of the day	
<b>SALT SPICED CALAMARI</b> <small>GF</small>	E16.00
Garden Salad, garlic aioli	M27.00
<b>BOWL OF CHIPS</b>	10.00
Garlic Aioli	
<b>WEDGES</b> <small>v</small>	15.00
Sweet chilli, sour cream	
<b>BUFFALO WINGS</b>	16.00
Chicken wings, hot sauce	
<b>BEER BATTERED ONION RINGS</b> <small>v</small>	14.00
Secret in house seasoning, aioli	
<b>ARANCINI BALLS</b> <small>v</small>	15.00
Pumpkin, feta, napolitana sauce, garlic aioli	
<b>CAULIFLOWER BITES</b> <small>v</small>	15.00
Deep fried herb & seasoned cauliflower, garlic aioli	

## MAINS

<b>CHICKEN SCHNITZEL</b> <small>v60</small>	26.50
Plant based option available; Chips, salad, choice of sauce	
<b>CHICKEN PARMAIGANA</b>	28.50
Chips, salad	
<b>BEER BATTERED FLAKE FILLET</b>	28.50
Choice of battered or grilled, chips, salad, tartare sauce	
<b>SPAGHETTI BOLOGNESE</b> <small>GF0</small>	24.00
Chefs own bolognese, shaved parmesan	
<b>SPAGHETTI CARBONARA</b>	26.00
Bacon, onion, garlic, white wine & cream sauce, shaved parmesan	
<b>PRAWN SPAGHETTI</b>	30.00
Bacon, onion, garlic, spinach, cherry tomato, white wine & cream sauce, shaved parmesan	
<b>BANGERS &amp; MASH</b> <small>GF</small>	25.00
Pork & fennel sausage, mash potato, green peas, gravy	
<b>OVEN BAKED SALMON</b> <small>GF</small>	34.00
Mash potatoes, seasonal greens, hollandaise sauce	
<b>SEAFOOD BASKET</b>	34.00
Battered fish, crumbed prawns and scallops, salt & pepper squid, tartare sauce, lemon	
<b>STEAK SANDWICH</b>	28.00
Toasted baguette, tender steak, caramelised onions, bacon, cheese, tomato relish	
<b>BEEF BURGER</b>	24.00
Beef patty, bacon, american cheese, pickles, lettuce, milk bun, chips	

# GRILL

<b>300G PORTERHOUSE STEAK</b>	<b>41.00</b>
Chips, salad, choice of sauce	
<b>250G SCOTCH STEAK</b>	<b>38.00</b>
Chips, salad, choice of sauce	
<b>400G RUMP STEAK</b>	<b>42.00</b>
<b>THE GRAND CENTRAL</b>	<b>30.50</b>
Chicken breast, bacon, avocado, mushroom, white wine & cream sauce	

# SALADS

<b>SUMMER HOUSE SALAD</b>	<b>18.00</b>
Mixed leaf, carrot, red onion, cucumber, tomato, apple, house dressing	
<b>GREEK SALAD</b>	<b>19.00</b>
Mixed leaf, red onion, cucumber, feta, olives, balsamic vinegarett	
<b>CAESAR SALAD</b>	<b>21.00</b>
Cos lettuce, crisp bacon, crouton, poached egg, parmesan cheese, Caesar dressing	
ADD chicken	6.00
ADD salt & pepper calamari	8.00

# KIDS 12 & UNDER

<b>CHICKEN SCHNITZEL &amp; CHIPS</b>	<b>11.00</b>
<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>11.00</b>
<b>SPAGHETTI BOLOGNESE OR NAPOLITANA</b>	<b>11.00</b>
<b>KIDS BURGER &amp; CHIPS</b>	<b>11.00</b>
<b>FISH &amp; CHIPS</b>	<b>11.00</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.

