

GRAND CENTRAL HOTEL

ENTREES

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

MAINS

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

GRILL

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

SALADS

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

KIDS 12 & UNDER

CHICKEN SCHNITZEL & CHIPS	11.00
CHICKEN NUGGETS & CHIPS	11.00
SPAGHETTI BOLOGNESE OR NAPOLITANA	11.00
KIDS BURGER & CHIPS	11.00
FISH & CHIPS	11.00

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.

