

RESTAURANT MENU

BREADS

- Garlic Bread** \$10.00
w Mozzarella Cheese
- Turkish Bread w Trio of Dips** \$10.00
- Turkish Bread** \$12.00
*w Diced Tomato, Red Onion, Basil,
Olive Oil & Balsamic*

OYSTERS

*We Source the Freshest Oysters Available
& serve either Pacific or Sydney Rock.*

- Freshly Shucked Natural Oysters** \$18.00 \$36.00
- Kilpatrick Oysters** \$19.00 \$38.00

ENTRÉE'S

- Chicken Wings gf** \$16.50 \$32.00
w Blue Cheese Dipping Sauce
1/2 kilo 1 kilo
- Lemon Pepper Calamari gfo** \$16.50
w Homemade Aioli Sauce & Salad
- Garlic Prawns gf** \$16.50
w Jasmine Rice
- ½ Kilo Cooked Local Prawns** \$32.00
w House Brandy Cocktail Sauce & Lemon Wedges
- Vegetarian Rice Paper Rolls v** \$12.00
Filled w Asian Slaw and Chilli Soy Dipping Sauce
- Fried Haloumi v & g/f** \$12.00
w Lemon, Tzatziki & Olive Oil
- Shared Entrée Plate** \$25.00
Wings, Calamari, Spring Rolls & Haloumi
- Roast Pumpkin, Goat Cheese
& Leek Tart v** \$15.00
w Balsamic Reduction & Watercress

SIDE DISHES

\$12

- Fresh Garden Salad gf**
- Beer Battered Chips w Aioli gfo**
- Potato Wedges**
w Sweet Chilli & Sour Cream
- Vegetables of the Day**
- Extra Sauce \$2**
- Cheese Platter** \$20.00
A selection of Cheese & Accompaniments

*All Dishes are subject to Market Availability
Please Advise our Friendly Staff when Ordering of any Allergies
G = Gluten Free V = Vegetarian G/O = Gluten Free Option*

SALADS

- Israeli Couscous & Moroccan
Spiced Lamb Shoulder Salad** \$24.00
*w Cucumber, Feta, Mint, Roasted
Pumpkin & Spanish Onion with a
Lemon & Smoked Paprika Vinaigrette*
- Moreton Bay Bug Salad gf** \$24.00
*w Baby Coz, Bocconcini, Heirloom Tomato,
Fresh Figs & Basil, w Olive Oil & Balsamic
Reduction*
- Prawn Cocktail Salad gf** \$24.00
*Fresh Bay Prawns, Avocado, Shredded Coz,
Mango w a Cocktail Dressing*
- Watermelon Salad v & g/f** \$20.00
*w Witlof, Fetta, Walnuts, Watercress w
a Herbed Vinaigrette*

MAINS

- Mushroom Risotto v & g/f** \$26.00
*w Truffle oil, Asparagus & Shaved
Parmesan Cheese*
- Pumpkin Ravioli v** \$24.00
*w Cherry tomatoes, Baby Spinach, Pine nuts,
mild Tomato Curry sauce topped w Riata*
- Duck Confit g/f** \$33.50
*Crispy Skinned Confit Duck Leg,
w Sweet Potato Mash, Braised Red Cabbage
Quince Puree, Truffle Jus*
- Marinated Char Grilled Spatchcock g/f** \$29.50
*w Balsamic Roasted Field Mushrooms,
Baby Spinach, Creamy Mash Potato*
- Pork Spare Ribs gfo** \$34.50
*w Smoked Barbeque Glaze, Southern Coleslaw,
Beer Battered Chips & Sauce*
- Lamb Rump** \$32.00
*Chimichurri Crusted Lamb Rump,
Crushed Lemon Potatoes, Trussed Cherry
Tomatoes, Fried Kale, Red Wine Jus*
- Chicken Parmigiana** \$25.00
*Served with Beer Battered Chips
& Fresh Garden Salad*
- Chicken Schnitzel** \$20.00
*Served with Beer Battered Chips,
Fresh Garden Salad & Red Wine Jus*

RESTAURANT MENU

SEAFOOD



www.gvh.com.au

THE GRILL

Fish & Chips \$26.⁰⁰
*Beer Battered Flathead & Chips
 w a Garden Salad, House made
 Tartare Sauce & Lemon*

Lemon Pepper Calamari gfo \$26.⁰⁰
w Beer Battered Chips, Salad & Aioli

Catch of the Day M/P
Ask Our Friendly Staff

Moreton Bay Bugs gfo \$34.⁵⁰
*Grilled Moreton Bay Bugs,
 Lemon & Caper Butter w Beer
 Battered Chips & Salad*

Crab Linguini \$29.⁵⁰
*w Crab Meat, Olive Oil, Garlic, Chilli,
 Capers, Lime Juice & Fresh Parsley*

Moules (Mussels) Portuguese (1kg) gfo \$32.⁹⁰
*Pot of Steamed Boston Bay Mussels cooked in
 White Wine w Chilli, Chorizo, Olives, Smoked
 Paprika & Roasted Tomato sauce served with
 Beer Battered Chips or Bread*

Moules (Mussels) Marinier (1kg) gfo \$32.⁹⁰
*Pot of Steamed Boston Bay Mussels cooked in
 White Wine w Garlic, Cream, Bay Leaves &
 Diced Celery served with Beer Battered Chips
 or Bread*

Moules (Mussels) Norwegian (1kg) gfo \$32.⁹⁰
*Pot of Steamed Boston Bay Mussels cooked in
 White Wine w Garlic, Cream, Wilted Spinach,
 Filled Mushrooms & Smoked Salmon served
 with Beer Battered Chips or Bread*

Seafood Banquet Platter
*Cold – Fresh Ocean Prawns, Natural Oysters,
 Moreton Bay Bugs & Smoked Salmon*

*Hot – Garlic Prawns, Beer Battered Fish,
 Steamed Mussels, Lemon Pepper Calamari,
 Kilpatrick Oysters & Grilled Scallops*

*Served w Beer Battered Chips,
 Sauces & Lemon Wedges*

Designed for Two People \$130.⁰⁰

Sirloin 300gms \$30.⁰⁰
*Free Range Cattle Grazed on Pastures in the
 New England Country Side & finished on
 Local Grain delivering a Premium MSA Beef*

Diamantina Angus Rump 350gms \$34.⁵⁰
*A Great Rump... Grazed on Natural
 Pastures delivering Consistent Marbling
 & Delicious Flavour*

MB2+Wagyu Eye Fillet Approx 200gms \$39.⁰⁰
*A True Taste Sensation... Experience the
 Extreme Tenderness of the Finest Cut of Meat
 Available, Sourced from the Darling Downs*

T Bone 350gms \$34.⁵⁰
Nolans Private Selection, Gympie, QLD

Angus Rib Fillet 300gms \$36.⁰⁰
The Name Says it all.....

*All steaks are served with your choice
 of 2 sides & your choice of sauce.
 Choose from a selection of Beer Battered
 Chips, Creamy Mash Potato, Coleslaw,
 Fresh Garden Salad or Mixed Vegetables.
 Sauces: Red Wine Jus, Green Peppercorn,
 Dianne, Mushroom or Garlic Cream.*

Oven Roasted Spiced \$85.⁰⁰
Wagyu Rump Cap (For Two)
*Kobe Cuisine Beef.....After being raised on
 Natural Pastures, Cattle are Finished on a
 Rich Grain based Diet to produce Highly
 Marbled Beef w Unique Tenderness
 & Depth of Flavour*

*Served w Kipfler Potatoes in Sautéed Duck
 Fat, Buttered Green Beans, Red Wine Jus v a
 Selection of Mustards*

*Note: Min. 45 mins for Medium Rare
 N/A Sundays*

TOPPERS

Garlic Prawns \$10.⁰⁰

Calamari \$8.⁰⁰

Rib Topper \$8.⁰⁰