

# RESTAURANT MENU



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## ENTRÉE/LIGHT MEALS

Oysters Natural	\$22/\$38
Oysters Kilpatrick	\$22/\$40
Fresh Bucket of Prawns (400g)	\$34
Garlic Bread <i>w Mozzarella Cheese</i>	\$12
Bruschetta Sourdough <i>w a Home Made Tomato &amp; Apple Chutney</i>	\$12
Spicy Chicken Wings <i>w Saracha &amp; Ranch Dressing</i>	\$16 GF
Flashed Fried Calamari <i>w Aioli Sauce &amp; Salad</i>	\$18 GF
Citrus Cured Salmon <i>w Pickled Baby Beets &amp; Horseradish Cream</i>	\$18 GF
Pear Gorgonzola Salad <i>w Candied Walnuts</i>	\$18 GF
Moroccan Spiced Lamb Shoulder Salad <i>w Roasted Capsicum, Chickpeas, Onion, Feta, Mint Coriander Dressing</i>	\$24 VO
Nachos <i>served w Pulled Brisket, Avocado Puree &amp; Sour Cream</i>	\$18
Pea and Mozzarella Arancini <i>served w a Truffle Aioli</i>	\$16

## SIDES \$12

Beer Battered Chips
Wedges
Vegetables of the Day
Fresh Garden Salad

## SEAFOOD

Fresh Fish <i>of the Day See Blackboards</i>	
Beer Battered Flathead <i>w Chips &amp; Salad</i>	\$28
Flashed Fried Calamari <i>w Chips &amp; Salad</i>	\$28 GFO
Grilled Moreton Bay Bugs <i>w a Lemon &amp; Caper Butter Sauce w Chips &amp; Salad</i>	\$36.50 GFO
Salmon Nicoise <i>w a Honey Mustard Dressing</i>	\$28 VO GF
Mussels Mariniere <i>Boston Bay Mussels cooked in White Wine w Garlic Cream, Bay Leaves &amp; Diced Celery w Chips or Salad</i>	\$33.50
Prawn Linguini <i>w White Wine, Mild Chilli &amp; Basil</i>	\$32

## Seafood Banquet \$130

**Cold** – Fresh Prawns, Natural Oysters, Moreton Bay Bug, House Cured Salmon w Fresh Fruit & Sauces

**Hot** – Beer Battered Flathead, Flashed Fried Calamari, Prawn Twisters & Kilpatrick Oysters

## For the Kids \$12

Kids Nuggets
Fish & Chips
Cheeseburger

*All served w Chips and Salad*

## THE GRILL

Diamantina Angus Rump (350g)	\$34.50 GFO
T Bone (350g)	\$34.50 GFO
Wagyu Eye Fillet (200g)	\$42 GFO
OP Rib (500g)	\$44.50 GFO

*All Meals served w a choice of two from the following sides:*

*Beer Battered Chips/Mash Potato, Coleslaw, Garden Salad or Mixed Vegetables*

*Sauces: Red Wine Jus, Green Peppercorn, Diane, Mushroom, Béarnaise, Café De Paris Butter*

## OLD FAVOURITES

Green Pea Risotto	\$26 GF
Homemade Quiche of the Day <i>served w Garden Salad</i>	\$22
Pumpkin Sage Ravioli	\$24
Chicken Kiev Stuffed <i>w Confit Garlic &amp; Parsley Butter</i>	\$28.50
Chicken Parmigiana <i>w Beer Battered Chips and Salad</i>	\$26
Chicken Schnitzel <i>w Beer Battered Chips and Salad</i>	\$24
Thai Vegetable Green Curry <i>w Coconut Rice</i>	\$24 GF
Cheese Platter <i>See Blackboard for Selection</i>	