

SHARED

|                                                                                                                                               |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Garlic Bread V</b><br>Add cheese & bacon +4                                                                                                | 12 |
| <b>Brisket Sliders (2)</b><br>Beef brisket, house slaw & Franklin BBQ sauce on a slider bun                                                   | 19 |
| <b>Korean Chicken Wings GF</b><br>1/2kg of house marinated fried chicken wings, tossed or served with, sticky sesame & spring onion           | 19 |
| <b>Pork Belly Bao (2)</b><br>Pork belly, kimchi & pickled cucumber on a steamed bao bun                                                       | 19 |
| <b>Chicken &amp; Corn Gyoza (5)</b><br>Chicken & corn gyoza, served with truffle soy mirin dressing                                           | 19 |
| <b>Loaded Olive Oil &amp; Flatbread V</b><br>Loaded olive oil with olives, semi-dried tomatoes, feta, balsamic & herbs, served with flatbread | 19 |
| <b>Braised Lamb Nachos GF</b><br>Braised lamb, corn chips, hung sour cream, guacamole & jalapeños                                             | 26 |
| <b>Chips GF, VE</b><br>Served with aioli                                                                                                      | 12 |
| <b>Sweet Potato Wedges GF, VE</b><br>Served with sweet chilli mayo                                                                            | 16 |

FRESH

|                                                                                                                                           |    |
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| <b>Grilled Salmon Salad</b><br>Grilled salmon, ancient grains, toasted seeds, dried currants & citrus yoghurt                             | 33 |
| <b>Asian Duck Noodle Salad GF</b><br>Duck leg, Asian herbs, nam jim, fried shallots & glass noodles                                       | 29 |
| <b>Seasonal Vegetable Bowl GF, V</b><br>Seasonal vegetables, red onion, rocket, cherry tomatoes & maple mustard                           | 25 |
| <b>Caesar Salad V</b><br>Cos lettuce, white anchovies, croutons, bacon, parmesan, grated egg & caesar dressing<br>Add charcoal chicken +6 | 23 |

GVH ROTISSERIE

Home to Australia’s largest Josper rotisserie oven, we’re serving up our signature, mouthwatering rotisserie daily, with roast vegetables, chips & gravy.



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|-----------------------------------|----|
| <b>1/2 Rotisserie Chicken GF</b>  | 29 |
| <b>Full Rotisserie Chicken GF</b> | 55 |

SEAFOOD

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| <b>Natural Oysters GF</b><br>1/2 dozen natural oysters, served with charred lime & black pepper                                                                                                                                                                    | 39  |
| <b>Oysters Kilpatrick GF</b><br>1/2 dozen oysters with smoked bacon & Kilpatrick sauce                                                                                                                                                                             | 42  |
| <b>Bug Roll (2)</b><br>Mini long roll, fresh bay bug, cress, fresh lemon & Mary Rose sauce                                                                                                                                                                         | 26  |
| <b>Sesame Crusted Squid GF</b><br>Sesame crusted squid, served with wasabi aioli & fresh lemon                                                                                                                                                                     | 22  |
| <b>King Prawns GF</b><br>Fresh local King prawns, served with cocktail sauce & fresh lemon                                                                                                                                                                         | 32  |
| <b>Housemade Prawn Spring Rolls (5)</b><br>Prawn, ginger, chilli & coriander spring rolls, served with spicy plum sauce                                                                                                                                            | 27  |
| <b>Garlic Butter Scallops (3) GF</b><br>Half shell scallops with garlic butter, herbs & fresh lemon                                                                                                                                                                | 27  |
| <b>1kg Mussel Pot</b><br>Your choice of sauce, served with garlic bread<br>- Garlic, white wine, cream & parsley<br>- Nduja, chilli, garlic & Napoli                                                                                                               | 49  |
| <b>Signature Seafood Platter</b><br>Fresh oysters, King prawns, confit salmon & dill, Bay bugs, spanner crab, dressings & baguette<br><i>Grand Upgrade +40</i><br>Battered Barramundi, sesame calamari, housemade prawn spring rolls, chips, tartare & fresh lemon | 140 |
| <b>Lamb Ragù</b><br>Lamb ragù, tomato, garlic, rosemary parmesan crumb & orecchiette                                                                                                                                                                               | 31  |
| <b>Wagyu Bolognese</b><br>Wagyu beef bolognese, garlic, parsley, parmesan & pappardelle                                                                                                                                                                            | 29  |
| <b>Burrata Pesto V</b><br>Burrata, pine nuts, basil, garlic, cream, parmesan & rigatoni                                                                                                                                                                            | 31  |
| <b>Marinara Aglio e olio</b><br>Prawns, mussels, fish, crab, calamari, cherry tomatoes, chilli, basil, white wine & spaghetti                                                                                                                                      | 38  |

**GF\*** - Gluten Friendly **V** - Vegetarian **VE** - Vegan **VEO** - Vegan Option  
*\*May contain traces of gluten. We do our best to accommodate any allergies or dietary requirements, so please just let us know when you order. Please note a 15% surcharge will apply on public holidays.*



JOSPER GRILL

A story of true love for the embers. Cooked over a Josper open grill, that imparts the unmistakable flavours of char & smoke. All cuts cooked to your liking, served with house salad, chips & your choice of butter or sauce.

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|-----------------------------------------------------------------------------|----|
| <b>300g Sirloin GF</b><br>Beef City Black, 120-day grain-finished sirloin   | 48 |
| <b>300g Rib Fillet GF</b><br>Queenslander Beef, pasture-fed MB3+ rib fillet | 54 |
| <b>250g Wagyu Rump GF</b><br>Diamantina, grain-fed MB4+ wagyu rump          | 39 |
| <b>200g Eye Fillet GF</b><br>Tey's Group, pasture-fed eye fillet            | 49 |

**Butters:** Herb & Garlic, Café de Paris, Truffle  
**Sauces:** Gravy, Peppercorn, Mushroom, Béarnaise

CLASSICS

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Chicken Schnitzel</b><br>House crumbed chicken breast, served with house salad, chips & gravy<br><b>Make it a parmi; Add Napoli, ham &amp; cheese +4</b> | 28 |
| <b>Crumbed Steak</b><br>House crumbed wagyu steak, served with house salad, chips & gravy                                                                   | 39 |
| <b>Fish &amp; Chips</b><br>Grilled or battered Barramundi, served with house salad, chips, tartare & fresh lemon                                            | 30 |

BURGERS

|                                                                                                                                                                  |    |
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| <b>Gluten free bun +5</b>                                                                                                                                        |    |
| <b>Cheeseburger</b><br>Grass fed beef patty, double American cheese, pickles, diced onion, tomato sauce & mustard aioli on a milk bun, served with chips         | 27 |
| <b>Rib Fillet Sandwich</b><br>3+ rib fillet steak, beetroot, caramelised onion, lettuce, tomato, cheese, aioli & BBQ sauce on a Turkish roll, served with chips  | 29 |
| <b>Honey Chipotle Chicken Burger</b><br>Fried chicken thigh, bacon, American cheese, pickles & chipotle on a milk bun, served with chips                         | 27 |
| <b>Pumpkin &amp; Chickpea Burger V, VEO</b><br>Vegan pumpkin & chickpea patty with hummus, caramelised onion & vegan mayonnaise on a milk bun, served with chips | 27 |
| <b>Rotisserie Roll</b><br>House cooked rotisserie chicken, gravy & mayonnaise on a long roll, served with chips                                                  | 26 |

PIZZA

Gluten free base +6

**Pumpkin & Feta V, VEO**  
Pumpkin, feta & rocket with mozzarella on a tomato base

**Margherita V, VEO**  
Basil, cherry tomatoes & mozzarella on a tomato base

**Meatlovers**  
Chicken, ham, pepperoni, beef & mozzarella on a BBQ tomato base

**Pepperoni**  
Double pepperoni, honey pickled jalapeños & mozzarella on a tomato base

**BBQ Chicken**  
BBQ chicken, spring onion, radish & mozzarella on a BBQ tomato base

**Seasonal Mushroom V, VEO**  
Seasonal mushrooms, feta & spinach on a confit garlic base

**Chilli Prawn**  
Chilli prawns, pickled lemon, chives & mozzarella on a tomato base

**Ham & Pineapple**  
Shaved ham, fresh pineapple & mozzarella on a tomato base

SENIORS

*Seniors meals are available for lunch & dinner, daily. Must show seniors card when ordering.  
Please note, these are smaller serving sizes.*

**Fish & Chips**  
Battered Barramundi, served with house salad, chips, tartare & fresh lemon

**Rotisserie Chicken & Veg GF**  
1/4 rotisserie chicken, served with roast vegetables, chips & gravy

**Wagyu Bolognese**  
Wagyu beef bolognese, garlic, parsley, parmesan & pappardelle

**Caesar Salad**  
Cos lettuce, white anchovies, croutons, bacon, parmesan, grated egg & caesar dressing  
Add charcoal chicken +6

**Brisket Sliders & Chips**  
2 beef brisket sliders with house slaw & Franklin BBQ sauce, served with chips

26

24

30

27

28

27

31

26

19

19

19

19

19



MONDAY

\$19 LOCAL FAVOURITES

All your pub favourites; chicken parmi,  
caesar salad, cheeseburger or fish & chips.  
*Vegan & vegetarian options also available.*



TUESDAY

HALF PRICE STEAKS

Your favourite cut of meat from the Josper Grill,  
served with house salad, fries & your choice of sauce.



WEDNESDAY

\$19 ROTISSERIE

Josper rotisserie-roasted chicken,  
served with roast vegetables, chips & gravy.

*Specials available all day, dine-in only.  
Not available on public holidays.*



GRAND  
VIEW  
HOTEL



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