

FULL WINE & DRINKS LIST AVAILABLE AT THE BAR

WINE

	GLASS	BOTTLE
Feature Mornington Peninsula Wines		
PENINSULA PANORAMA CHARDONNAY	\$9.00	/\$42.00
PENINSULA PANORAMA ROSE	\$9.00	/\$42.00
PENINSULA PANORAMA PINOT NOIR	\$9.00	/\$42.00
MR BOND CHARDONNAY	\$9.50	/\$45.00
MISS BOND ROSE	\$9.50	/\$45.00
MR BOND PINOT NOIR	\$9.50	/\$45.00
MR BOND PINOT GRIGIO	\$9.50	/\$45.00

TAP BEER

	POT	SCHOONER	PINT
MP BREWERY PALE ALE	\$5.40	/\$8.10	/\$10.50
CHANCER GOLDEN ALE	\$5.60	/\$8.10	/\$10.70
JAMES BOAGS DRAUGHT	\$5.00	/\$6.70	/\$ 9.30
CARLTON DRAUGHT	\$5.00	/\$6.80	/\$ 9.30
VICTORIA BITTER	\$5.00	/\$6.80	/\$ 9.30
FURPHY ALE	\$5.60	/\$8.10	/\$10.70
HAHN PREMIUM LIGHT	\$4.00	/\$5.10	/\$ 6.60
GUINNESS	\$5.10	/\$7.70	/\$ 9.70

AUSTRALIAN CRAFT BEER

MP BREWERY IPA 330ML	\$10.00
HOP HOG PALE ALE* 330ML	\$10.00
4 PINES PALE ALE* 330ML	\$10.00
MOUNTAIN GOAT STEAM ALE 330ML	\$10.00
O'BRIENS 330ML (GF)	\$ 7.00

**Voted 1 & 3 in Top 100 Craft Beers in Australia*

LOCAL CIDERS

MR LITTLE CIDER 330ML	\$ 9.00
CHEEKY RASCAL CIDER 330ML	\$10.00

HOW OLD IS THE GRAND?

Built in 1889, it is over 125 years old. It was originally the Grand Coffee Palace, and later the Grand Hotel. It is registered on the Historic Buildings Register and recorded as a building of historical significance by the National Trust of Australia. The Hotel is a Mornington Peninsula landmark.

IS THE BUILDING ORIGINAL?

The original building was only about 10 metres long and encompassed the area below the tower. In the early days the Cobb & Co. Coaches used the Hotel as a stopping point, a carriageway went through brick arches (where the Cruze stairs are currently located) to the rear yard and Swift's Stables.

The building has been added to and renovated on a number of occasions, notably in the 1920's when extensions took it to its current street size and added a huge double story veranda which was later removed by order of the Mornington Shire in 1969, a travesty in the eyes of the owner. The existing awning was added in 1996.

Three towers have graced the Grand. The original was destroyed by fire and was replaced after the First World War. The then licensee removed the second one in 1948 because it was unstable in high winds. It would have cost \$150 to repair or \$100 to demolish it and take it to the tip. It was taken to the tip. The Grand stood without a tower for 39 years until the current owner; Bernie Taylor replaced it in 1987.

IS THERE REALLY A GRAND GHOST?

Legend has it that in the very early 1900's local bay fisherman used the tower of the Grand as a beacon for navigational purposes. Each evening at the onset of dusk the publican would make the trip to the top of the tower with a lantern to illuminate it. One fateful day this failed to occur. The story goes...

On a particularly dark & stormy night the publican fell asleep early (a cruel legacy of having the best beer in town) and failed to light the lantern in the tower. A lone fisherman and resident of the Hotel relying on the beacon perished. His body vanished without a trace.

Sometime later there were reports of strange encounters and slow shuffling footsteps were clearly audible from downstairs bars – yet upon investigation not a soul could be found. Although there have been many changes over the years, (the bedrooms are now the Cruze nightclub) it would appear that the lost soul remains as the Hotel's only permanent resident.

There are those who believe the fisherman still happily roams the top floor...



AUTUMN
MENU

WE HAPPILY SPLIT BILLS

WAIT STAFF WILL TAKE YOUR
FOOD ORDER AT THE TABLE

Outdoor tables please see staff member

PLEASE GO TO THE BAR FOR
DRINKS. BAR TABS AVAILABLE

THE GRAND
HOTEL MORNINGTON

FOR STARTERS

SOUP OF THE DAY	\$ 7.00
GARLIC BREAD (V) garlic infused butter	\$10.00
• Add cheese	\$ 1.00
HERB LOAF (V) thyme, parsley, basil, sage, butter	\$10.50

ENTREES

CHICKEN WINGS ginger & spring onion sauce, sesame seeds	\$15.00
SALT & PEPPER CALAMARI rocket, garlic aioli	\$15.50 / \$26.00
PANKO CRUMBED SOFT SHELL CRAB beurre blanc	\$16.00
PAN SEARED SCALLOPS gnocchi, beurre blanc	\$18.00
CHICKEN TENDERS sweet and sour sauce	\$15.50

LOADED FRIES

WEDGES	
• VIETNAMESE hoisin, sriracha, aioli, pork belly and crispy shallots	\$15.00
• BACON melted cheese	\$15.00
• TRADITIONAL sour cream, sweet chilli sauce	\$11.00
FRIES	
• VIETNAMESE hoisin, sriracha, aioli, pork belly and crispy shallots	\$10.00
• BACON melted cheese	\$10.00

SALADS

CHAR SUI PORK SALAD vermicelli noodles, miso carrot dressing	\$25.00
CRISPY CHICKEN SALAD quinoa, asparagus, rocket, feta	\$25.00
PORK BELLY & CARAMELIZED PEAR SALAD rocket, pickled kohlrabi, red cabbage	\$25.00

GLUTEN FREE OPTIONS AVAILABLE

Please ask your wait staff.

(V) DENOTES VEGETARIAN MEAL

FROM THE OCEAN

SEAFOOD PLATTER panko soft shell crab, house smoked maple salmon, grilled scallops, salt & pepper calamari, prawn skewer, herb & parmesan crumbed flake, chips, salad	\$38.00
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SEAFOOD MEDLEY fish, calamari, mussels, prawn served on rice	\$18.00 / \$29.00
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CHOOSE YOUR SAUCE

- GARLIC CREAM BRANDY
- CHILLI
garlic, chilli, tomato concasse, roast
capsicum, herbs
- THAI
thai butter, vermicelli noodles,
asian herbs, cucumber

TODAY'S CATCH grilled or fried, chips, salad, tartare	\$30.00
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FRESH FLAKE FILLETS grilled or fried, chips, salad, tartare	\$26.00
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TRADITIONAL PUB FARE

PORK SCHNITZEL kewpie mayo, sweet soy, chips, salad or vegetables	\$22.00
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CHICKEN SCHNITZEL chips, salad or vegetables	\$22.00
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CHICKEN PARMIGIANA chips, salad or vegetables	\$24.00
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ROAST OF THE DAY steamed vegetables, rosemary & garlic chats, gravy	\$22.00
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CRUMBED BRAINS crispy bacon, gravy, mash, vegetables	\$21.50
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LAMBS FRY crispy bacon, gravy, mash, vegetables	\$21.50
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BRAISED LAMB SHANKS tomato, red wine, winter gremolata, mash, vegetables	\$28.00
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VEGETABLE PASTIE (V) sweet potato, kale, caramelized onion, house made relish	\$22.00
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HEAD CHEF: BLAKE SEY

SOUS CHEF: JOEL CARTER

DESSERT CHEF: GEORGIA PEARSON

ASK US ABOUT OUR HALF SERVES AVAILABLE

DURING LUNCH HOURS*

FROM THE PADDOCK

STEAKS cooked to your liking, sauce of your choice,
pepper, mushroom, garlic butter or gravy,
chips, vegetables or salad.

RIB EYE 400gr 30 day dry aged	\$39.00
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EYE FILLET 250gr sourced from O'Connor in Gippsland	\$37.00
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PORTERHOUSE 300gr grass fed, Marble Grading+2	\$33.00
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• Add prawn skewer	\$ 5.00
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• Extra sauces	50c
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PORK BELLY charred scallops, mash potato, toffee apple glaze	\$28.00
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LAGER PORK RIBS served in own barbecue sauce, chips, salad	\$32.00
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CHICKEN AND LEEK BRAISE roasted mushrooms, rice	\$26.00
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PASTA & RISOTTO

RISOTTO OF THE DAY	\$24.00
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CHICKEN & ROAST MUSHROOM RISOTTO	\$25.00
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SPAGHETTI

• VEGETARIAN (V) zucchini, asparagus, peas, beans, herbed crumb	\$24.00
- Add crispy or charred chicken	\$ 4.00

• SEAFOOD MARINARA mussels, fish, prawns, garlic, chilli, lemon butter sauce	\$29.00
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GNOCCHI

• SPINACH PESTO CHICKEN pine nuts, roasted cherry tomatoes, feta	\$25.00
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• PRIMAVERA (V) asparagus, roasted cherry tomatoes, pumpkin, grana padano, basil	\$25.00
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- Add crispy or charred chicken	\$ 4.00
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HOUSE SPAGHETTI

• CARBONARA	\$23.00
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• BOLOGNAISE	\$22.00
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BEEF & BECHAMEL LASAGNE chips, salad	\$22.00
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HOUSEMADE DESSERTS \$10.00

Please see our Dessert Board for today's desserts made
fresh on premise.

FOR SENIORS

\$15.50

Please present your seniors card to wait staff when ordering

SALT & PEPPER CALAMARI chips, salad
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FRESH FLAKE FILLETS grilled or fried, chips, salad or vegetables, tartare
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HOUSE SPAGHETTI BOLOGNAISE

BEEF & BECHAMEL LASAGNE chips, salad

PORK SCHNITZEL chips, salad or vegetables
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CHICKEN SCHNITZEL chips, salad or vegetables

ROAST OF THE DAY steamed vegetables, rosemary & garlic chats, gravy

CRUMBED BRAINS crispy bacon, gravy, mash, vegetables

LAMBS FRY crispy bacon, gravy, mash, vegetables
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VEGETABLE PASTIE (V) sweet potato, kale, caramelized onion, house made relish

BRAISED LAMB SHANK tomato, red wine, winter gremolata, mash, vegetables

CHICKEN AND LEEK BRAISE roasted mushroom, mash potato
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PORTERHOUSE STEAK 180gr cooked to your liking, chips, salad or vegetables, choice of sauce	\$17.00
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SENIORS 1 COURSE (MAIN ONLY)	\$15.50
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SENIORS 2 COURSE (MAIN + 1) Soup/Dessert/Coffee	\$17.50
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SENIORS 3 COURSE (MAIN + 2) Soup/Dessert/Coffee	\$20.00
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HOT DRINKS

COFFEE & HOT CHOCOLATE Flat White, Cappuccino, Cafe Latte, Chai Latte, Decaf, Hot Chocolate	\$ 4.00
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- Add Soy Milk or Almond Milk	50c
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SHORT BLACK / LONG BLACK	\$ 4.00
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POT OF TEA Leaves or Infusers. English Breakfast, Earl Grey, Green, Chamomile, Mint, Rooibos, Rosehip, Forest Fruits	\$ 4.00
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