

FULL WINE & DRINKS LIST AVAILABLE AT THE BAR

WINE

Feature Mornington Peninsula Wines GLASS BOTTLE

PENINSULA PANORAMA CHARDONNAY	\$9.00 / \$42.00
PENINSULA PANORAMA ROSE	\$9.00 / \$42.00
PENINSULA PANORAMA PINOT NOIR	\$9.00 / \$45.00
PENINSULA PANORAMA CAB MERLOT	\$9.00 / \$45.00
GEPPETTO SAUV BLANC	\$9.50 / \$45.00
GEPPETTO SPARKLING	\$9.50 / \$45.00
GEPPETTO PINOT NOIR	\$9.50 / \$45.00

TAP BEER

	POT	SCHOONER	PINT
MP BREWERY PALE ALE	\$5.60	\$8.20	\$10.70
ST ANDREWS LAGER	\$5.60	\$8.20	\$10.70
JAMES BOAGS DRAUGHT	\$5.20	\$7.00	\$ 9.70
CARLTON DRAUGHT	\$5.20	\$7.00	\$ 9.70
VICTORIA BITTER	\$5.20	\$7.00	\$ 9.70
FURPHY ALE	\$5.60	\$8.20	\$10.70
JAMES SQUIRE ORCHARD CRUSH	\$6.00	\$8.50	\$11.00
HAHN PREMIUM LIGHT	\$4.10	\$5.20	\$ 6.80
GUINNESS	\$5.40	\$8.20	\$10.20

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*

CIDERS

MR LITTLE CIDER 330ML	\$ 9.00
PURE BLONDE CIDER 355ML	\$ 7.00
REKORDERLIG 330ML	\$10.00
STRONGBOW 355ML	\$ 7.00
SOMERSBY 330ML	\$ 7.00

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.

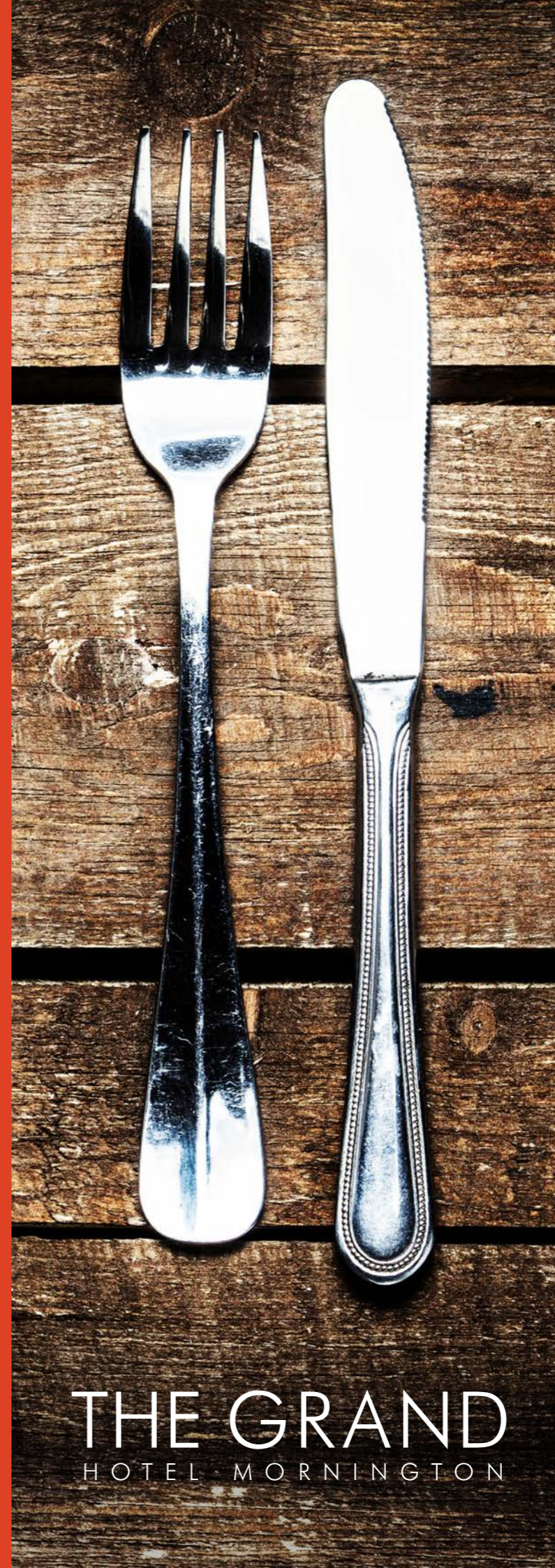
IS THERE REALLY A GRAND GHOST?

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

SALT & PEPPER CALAMARI rocket, garlic aioli	\$15.50 / \$26.00
SATAY CHICKEN jasmine rice	\$16.00 / \$24.00
XO SCALLOPS 🍴 candied ginger, salad	\$18.00
CHICKEN TENDERS 🍴 paprika aioli or chipotle for heat	\$15.50
BAKED MUSSELS parmesan & herb crumb	\$16.00

LOADED FRIES

WEDGES	
• CHEESE & BACON	\$15.00
• TRADITIONAL sour cream, sweet chilli sauce	\$11.00

FRIES

• CHEESE & BACON	\$10.00
SWEET POTATO CHIPS paprika aioli	\$11.00

SALADS

CAPRESE SALAD mozzarella, basil, tomato, lemon herb dressing	\$19.00
• Add Prawn Skewer	\$5.00
• Add Smoked Salmon	\$7.00
• Add Charred or Crispy Chicken	\$5.00
THAI CHICKEN SALAD peanuts, carrot, wombok, capsicum, peanut dressing	\$23.00
• Add Thai Beef	\$3.00

GLUTEN FREE OPTIONS AVAILABLE

Please ask your wait staff.

Many ingredients are sourced as allergen free however, due to our kitchen's environment, products sold or served may contain allergens and are not allergen free.

FROM THE OCEAN

SEAFOOD PLATTER poached prawns & scallops, baked mussels, smoked salmon, salt & pepper calamari, panko flake, chips, salad	\$42.00
SEAFOOD MEDLEY fish, calamari, mussels, prawn	\$18.00 / \$29.00

CHOOSE YOUR SAUCE

• GARLIC CREAM BRANDY on rice	
• CHILLI 🍴 garlic, chilli, tomato concasse, roast capsicum, herbs, on rice	
• GREEK olives, capsicum, garlic, chilli, ouzo lemon sauce	
MARKET FISH chefs accompaniments	\$32.00
FRESH FLAKE FILLETS grilled or fried, chips, salad, tartare	\$26.00
XO SCALLOPS 🍴 candied ginger, asian greens, hokkien noodles	\$30.00
TIGER PRAWNS (8) jasmine rice, creamy garlic sauce	\$38.00
PLATED SEAFOOD COCKTAIL poached prawns & scallops marinated in fresh herb olive oil, calamari with housemade cocktail sauce	\$22.00

TRADITIONAL PUB FARE

HERB CRUSTED PORK CUTLET melted mozzarella, confit mushroom, mash, beans	\$24.00
CHICKEN SCHNITZEL chips, salad or vegetables	\$23.00
CHICKEN PARMIGIANA napoli, triple smoked ham, grand cheese blend, chips, salad or vegetables	\$25.00
ROAST OF THE DAY steamed vegetables, rosemary chats, gravy	\$22.00
CRUMBED BRAINS crispy bacon, gravy, mash, vegetables	\$22.00
LAMBS FRY crispy bacon, gravy, mash, vegetables	\$22.00
ROSEMARY & TOMATO LAMB SHANKS dutch carrots, mash, beans	\$28.00
ROOT VEGETABLE CORNISH PASTIE (V) housemade tomato relish, chips, salad	\$22.00
BEEF & BECHAMEL LASAGNE chips, salad	\$23.00

(V) DENOTES VEGETARIAN MEAL

SIDES

GARDEN SALAD	\$ 6.00
STEAMED VEGETABLES	\$ 3.00
PLATE OF VEGETABLES WITH GRAVY	\$ 6.00
POTATO MASH	\$ 3.00
EDAMAME	\$ 7.00

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
EYE FILLET 250gr potato rosti, onion jam, greens, red wine glaze <i>sourced from O'Connor in Gippsland</i>	\$37.00
PORTERHOUSE 300gr <i>grass fed, Marble Grading+2</i>	\$33.00
• Add prawns	\$ 5.00
• Extra sauces	50c
TEXAS STYLE BEEF RIBS 🍴 creamy mash, slaw	\$32.00
CAJUN CHICKEN 🍴 jasmine rice, melon slaw, hung yoghurt	\$26.00
GRAND CHEESE & BACON BEEF BURGER housemade tomato relish, chips, salad	\$21.00
CHICKEN STACK grilled chicken, potato rosti, tomato & basil sauce, greens	\$27.00

PASTA & RISOTTO

LINGUINI MARINARA mussels, fish, prawns, garlic, roast cherry tomatoes choice of olive oil OR tomato basil sauce	\$29.00
SPINACH PESTO CHICKEN GNOCCHI pinenuts, roasted cherry tomatoes, feta	\$25.00
PASTA OF THE DAY	\$25.00
RISOTTO OF THE DAY	\$24.00
HOUSE SPAGHETTI	
• CARBONARA	\$23.00
• BOLOGNAISE	\$22.00

HEAD CHEF: BLAKE SEY

SOUS CHEF: EDUARDO DELOS SANTOS

DESSERT CHEF: GEORGIA PEARSON

ASK US ABOUT OUR HALF SERVES AVAILABLE
DURING LUNCH HOURS*

FOR SENIORS

\$15.50

Please present your seniors card to wait staff when ordering

SALT & PEPPER CALAMARI chips, salad	
FRESH FLAKE FILLETS grilled or fried, chips, salad or vegetables, tartare	
HOUSE SPAGHETTI BOLOGNAISE	
BEEF & BECHAMEL LASAGNE chips, salad	
CHICKEN SCHNITZEL chips, salad or vegetables	
ROAST OF THE DAY steamed vegetables, rosemary chats, gravy	
CRUMBED BRAINS crispy bacon, gravy, mash, vegetables	
LAMBS FRY crispy bacon, gravy, mash, vegetables	
ROOT VEGETABLE CORNISH PASTIE (V) housemade tomato relish, chips, salad	
ROSEMARY & TOMATO LAMB SHANK dutch carrots, mash, beans	
CAJUN CHICKEN 🍴 jasmine rice, melon slaw, hung yoghurt	
THAI CHICKEN SALAD peanuts, carrot, wombok, capsicum, peanut dressing	

PORTERHOUSE STEAK 180gr cooked to your liking, chips, salad or vegetables, choice of sauce	\$19.00
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ADD SOUP	\$2.00
ADD DESSERT	\$2.50
ADD COFFEE	\$2.50

HOT DRINKS

COFFEE Flat White, Cappuccino, Cafe Latte, Chai Latte, Decaf,	\$ 4.00
SHORT BLACK / LONG BLACK	\$ 3.50
HOT CHOCOLATE	\$ 4.50
- Add Soy Milk or Almond Milk	50c
POT OF TEA/HERBAL	\$ 4.00

HOUSEMADE DESSERTS \$10.00

Please ask to see our selection of today's desserts,
made fresh on premise.