

SUMMER WINES

FULL WINE & DRINKS LIST AVAILABLE AT THE BAR

HOUSE WINES

	150 ML	250ML	BOTTLE
CHARDONNAY, SAUV BLANC, MOSCATO, SPARKLING, CAB SAUV, SHIRAZ	\$7.00	\$10.00	\$22.00

GEPPETTO, MORNINGTON PENINSULA

CHARDONNAY, SAUV BLANC, BRUT, PINOT NOIR, SHIRAZ	\$9.00	\$14.00	\$42.00
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WHITE WINES

821 SOUTH SAUV BLANC, NZ	\$8.50	\$13.00	\$40.00
MISS BOND SAUV BLANC, NZ			\$45.00
CAPE SCHANCK PINOT GRIGIO, Mornington Peninsula	\$9.50	\$15.00	\$44.00
HOTELIER PINOT GRIS, SA	\$9.00	\$14.00	\$40.00
FOXHEY'S HANGOUT PINOT GRIGIO, Mornington Peninsula			\$62.00
FARM HAND ORGANIC CHARDONNAY, SA	\$7.50	\$11.50	\$32.00
BREATHING SPACE CHARDONNAY, Margaret River			\$35.00
FOXHEY'S ROSE, Mornington Peninsula	\$11.00	\$18.00	\$54.00
RAMBLING ROSE, SA			\$44.00
T'GALLANT PROSECCO, Mornington Peninsula	\$9.00		\$42.00
COCO CHAMPAGNE, France	\$9.00		\$45.00
YELLOW/PINK PICCOLO, Australia	\$11.00		

RED WINES

RED FOX PINOT NOIR, Mornington Peninsula	\$12.00	\$19.00	\$56.00
ELEPHANT IN THE ROOM PINOT NOIR, South Eastern Aust	\$8.50	\$12.00	\$30.00
YELLOWTAIL MERLOT, Australia	\$7.00	\$11.00	\$25.00
BLEEDING HEARTS SHIRAZ, Big Rivers & McLaren Valley SA	\$7.50	\$11.50	\$30.00
FARM HAND ORGANIC SHIRAZ, SA	\$7.50	\$11.50	\$32.00
LITTLE GIANT SHIRAZ, Barossa			\$44.00
TAYLORS PROMISE LAND CAB SAUV, SA	\$7.50	\$11.50	\$34.00
WYNNS THE BANKER CAB SAUV, Coonawarra			\$51.00
MR MICK CAB MERLOT, Australia	\$7.00	\$11.00	\$34.00
MR MICK TEMPRANILLO, Clare Valley			\$32.00

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/VICTORIA BITTER	\$5.20	\$7.00	\$9.70
GREAT NORTHERN	\$4.80	\$6.50	\$9.20
BULMERS	\$5.50	\$7.80	\$10.50
CASCADE LIGHT	\$4.10	\$5.20	\$6.80
GUINNESS	\$5.40	\$8.20	\$10.20

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

LUNCH

MON – FRI	12:00PM	–	2:30PM
SATURDAY	11:30AM	–	2:30PM
SUNDAY	11:30AM	–	3:00PM

DINNER

SUN – THU	6:00PM	–	8:30PM
FRIDAY	5:30PM	–	8:30PM
SATURDAY	5:30PM	–	9:00PM

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	(e) \$15.50 (m) \$26.00
SATAY CHICKEN SKEWERS jasmine rice, pickled veg	(e) \$17.00 (m) \$24.00
CHICKEN TENDERS (3) chipotle lime aioli 🍴 or paprika aioli	\$15.50
HERB & PARMESAN PANKO CRUMBED PRAWNS (5) chipotle lime aioli 🍴	\$18.00
PAN SEARED SCALLOPS (4) spiced carrot puree, honey glaze	\$19.00
SALT & PEPPER TOFU (V) kewpie mayo	\$15.00
• Add Pork Belly	\$4.00
BAKED GNOCCHI (V) tomato basil sauce, bocconcini, roast cherry tomatoes	\$18.00

LOADED FRIES

WEDGES	
• CHEESE & BACON	\$15.00
• TRADITIONAL sour cream, sweet chilli sauce	\$11.00
FRIES	
• CHEESE & BACON	\$10.00
SWEET POTATO CHIPS (V) paprika aioli	\$11.00

SALADS

SMOKED CHICKEN & WARM POTATO SALAD rocket, red onion	\$ 20.00
BEETROOT, WALNUT & PUMPKIN SALAD (V) danish feta, rocket, red onion	\$21.00
THAI BEEF SALAD marinated beef, rice noodle salad, crispy shallots, peanuts, chilli lime & ginger dressing	\$25.00

• Add Pork Belly	\$4.00	• Add Crispy Chicken	\$5.00
• Add Prawn Skewer	\$5.00	• Add Smoked Salmon	\$7.00
• Add Grilled Chicken	\$5.00	• Add Salt & Pepper Tofu	\$4.00

FROM THE OCEAN

SEAFOOD PLATTER herb & parmesan panko crumbed prawns, grilled canadian scallops, green curry mussels, smoked salmon, salt & pepper calamari, panko flake, chips, salad	\$45.00
SEAFOOD MEDLEY fish, calamari, mussels, prawn	(e) \$18.00 (m) \$29.00

CHOOSE YOUR SAUCE

- GARLIC CREAM
on rice
- CHILLI 🍴
garlic, chilli, tomato concasse, roast
capsicum, herbs, on rice
- GREEN CURRY 🍴
on rice

MARKET FISH chefs accompaniments	\$34.00
FRESH FLAKE FILLETS grilled or fried, chips, salad, tartare	\$27.00
GREEN CURRY PRAWNS crispy shallots, jasmine rice 🍴	\$32.00

TRADITIONAL PUB FARE

HERB CRUSTED PORK CUTLET melted mozzarella, confit mushroom, mash, beans, jus	\$30.00
CHICKEN SCHNITZEL chips, salad or vegetables	\$23.00
CHICKEN PARMIGIANA napoli, triple smoked ham, grand cheese blend, chips, salad or vegetables	\$27.00
ROAST OF THE DAY steamed vegetables, rosemary chats, gravy	\$22.00
CRUMBED BRAINS crispy bacon, gravy, mash, vegetables	\$23.00
LAMBS FRY crispy bacon, gravy, mash, vegetables	\$23.00
ROSEMARY & TOMATO LAMB SHANKS dutch carrots, mash, beans	\$30.00
SWEET POTATO & CARAMELIZED ONION PASTIE (V) housemade tomato relish, chips, salad	\$22.00
BEEF & BECHAMEL LASAGNE chips, salad	\$23.00

(V) DENOTES VEGETARIAN MEAL

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.

ASK US ABOUT OUR HALF SERVES AVAILABLE
DURING LUNCH HOURS*

SIDES

GARDEN SALAD (V)	\$ 6.00
STEAMED VEGETABLES (V)	\$ 3.00
PLATE OF VEGETABLES WITH GRAVY (V)	\$ 7.00
POTATO MASH (V)	\$ 3.00
POTATO ROSTI	\$ 6.00

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 <i>30 day dry aged</i>	\$40.00
EYE FILLET 250gr potato rosti, caramelized shallots, dutch carrots, greens, jus <i>sourced from O'Connor in Gippsland</i>	\$40.00
PORTERHOUSE 300gr <i>grass fed, Marble Grading+2</i>	\$36.00
• Add prawn skewer	\$ 5.00
• Extra sauces	50c
GRAND BBQ PORK RIBS 🍴 housemade bbq sauce, chips, salad	\$34.00
GRAND CHEESE & BACON BEEF BURGER brioche bun, housemade tomato relish, chips	\$23.00
CHICKEN STACK grilled chicken breast, potato rosti, spiced carrot puree, dutch carrots, greens	\$27.00
PORK BELLY sweet potato puree, dutch carrots, honey glaze	\$32.00

PASTA & RISOTTO

LINGUINI MARINARA mussels, fish, prawns, garlic, roast cherry tomatoes choice of olive oil OR tomato basil sauce	\$29.00
SMOKED CHICKEN & PUMPKIN GNOCCHI basil, spinach, creamy white wine sauce	\$27.00
BASIL PESTO GNOCCHI (V) pumpkin, cherry tomatoes, spinach, danish feta	\$24.00
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

FOR SENIORS \$16.00

Please present your seniors card to wait staff when ordering

SALT & PEPPER CALAMARI chips, salad, garlic aioli	
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	
SWEET POTATO & CARAMELIZED ONION PASTIE (V) housemade tomato relish, chips, salad	
ROSEMARY & TOMATO LAMB SHANK mash, vegetables	
POACHED CHICKEN & WARM POTATO SALAD rocket, red onion	
SATAY CHICKEN SKEWERS jasmine rice, pickled veg	
BRAISE OF THE DAY	

PORTERHOUSE STEAK 180gr cooked to your liking, chips, salad or vegetables, choice of sauce	\$19.00
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ADD SOUP	\$3.00
ADD DESSERT	\$4.00
ADD COFFEE	\$3.00

HOT DRINKS

COFFEE Flat White, Cappuccino, 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.