

PASTA & RISOTTO

LINGUINE CARBONARA	\$27
Tossed with onion, garlic, bacon, parsley, cream & egg topped with parmesan cheese	
PRAWN & LIME RISOTTO <small>gf</small>	\$34
Green peas, chives & smoked salmon florette	
MUSHROOM RISOTTO <small>gf, v</small>	\$27
Assorted mushrooms, semi dried tomato, baby spinach & parmesan cheese	
PESTO GNOCCHI <small>v</small>	\$27
Tossed with roasted pumpkin, cherry tomato, baby spinach & topped with danish feta	
HOUSEMADE BEEF LASAGNE	\$26
Served with chips & salad	
SPAGHETTI BOLOGNESE <small>gfo</small>	\$25
Traditional meat sauce with shaved parmesan	
SEAFOOD LINGUINE <small>gfo</small>	\$36
Scallops, prawns, calamari, fish & mussels, tossed with your choice of olive oil or tomato, basil sauce	

KIDS (12 & UNDER)

SPAGHETTI BOLOGNESE or NAPOLI <small>gfo</small>	\$10
ROAST OF THE DAY <small>gf</small>	\$12
FISH & CHIPS <small>gfo</small>	\$11
CHICKEN NUGGETS & CHIPS	\$11
CHICKEN PARMA OR SCHNITZEL & CHIPS <small>vo</small>	\$13
CHEESEBURGER & CHIPS	\$13
CALAMARI & CHIPS <small>gfo</small>	\$11
KIDS ICE CREAM	\$5

SENIORS

SOUP OR GARLIC BREAD	\$5
CHICKEN PARMA OR SCHNITZEL <small>vo</small>	\$20
With chips & salad or vegetables	
ROAST OF THE DAY <small>gf</small>	\$20
(See special board) Served with gravy, roast potato, pumpkin & steamed vegetables	
FISH & CHIPS <small>gfo</small>	\$21
Market fresh fish, grilled or fried with chips & salad or vegetables & tartare sauce	
LEMON PEPPER CALAMARI <small>gfo</small>	\$19
With chips, salad & garlic aioli	
LAMBS FRY & BACON <small>gf</small>	\$18
With mash potato, steamed vegetables & gravy	
SPAGHETTI BOLOGNESE <small>gfo</small>	\$19
With traditional meat sauce & shaved parmesan	
HOUSEMADE BEEF LASAGNE	\$19
With side salad	
PORTERHOUSE STEAK 180g <small>gf</small>	\$26
Cooked to your liking with chips & salad or vegetables & choice of sauce	
DESSERT	\$5
(See chef's special of the day)	

V = VEGETARIAN VO = VEGETARIAN OPTION AVAILABLE
GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

THE GRAND
HOTEL MORNINGTON

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ENTRÉE

GARLIC BREAD	\$10
With cheese	+ \$2
With bacon	+ \$2
SOUP OF THE DAY	\$10
With crusty bread	
GHM BUTTERMILK FRIED CHICKEN	\$19
With chipotle, lime mayo & salad	
LEMON PEPPER CALAMARI <small>gfo</small>	E\$19 M\$27
With salad & garlic aioli	
CHICKEN SATAY <small>gf</small>	E\$18 M\$28
With fragrant jasmine rice, housemade satay sauce & pineapple, cucumber salsa	
MUSHROOM & WALNUT PATE <small>v</small>	\$17
With rocket, candied walnuts & charred bread	
PUMPKIN & FETA ARANCINI <small>gf, v</small>	\$17
With tomato relish & aioli	
MEATBALLS (3 pieces)	\$18
Beef & Pork meatballs in a tomato & basil sauce with shaved parmesan & crusty bread	
BOWL OF WEDGES	\$14
With sour cream & sweet chilli sauce	

SALADS

CAESAR SALAD (with or without anchovies) <small>gfo</small>	\$23
Cos lettuce, bacon, croutons, poached egg, shaved parmesan & housemade caesar dressing	
THAI SALAD <small>gf/v</small>	\$21
Thai inspired salad with rice noodles, Asian veg, Thai style dressing & dried shallots	
ROASTED PUMPKIN & BEETROOT SALAD <small>gf/v</small>	\$24
With cherry tomato, roasted walnuts, feta cheese & citrus mustard dressing	
SALAD TOPPERS	
Add Grilled Chicken	+\$8
Add Grilled Haloumi	+\$8
Add Lemon Pepper Calamari	+\$9
Add Grilled Prawns	+\$10

MAINS

CHICKEN PARMIGIANA	\$29
Smoked ham, housemade napoli, mozzarella cheese with chips & salad	
CHICKEN SCHNITZEL <small>vo</small>	\$27
With chips & housemade slaw <i>Plant based option available</i>	
ROAST OF THE DAY <small>gf</small>	\$27
(See special board) With seasonal vegetables & gravy	
FISH & CHIPS <small>gfo</small>	\$29
Market fresh fish served grilled or battered with chips, salad & tartare sauce	
GARLIC OR CHILLI PRAWNS <small>gf</small>	\$35
In a creamy garlic & white wine sauce OR tomato, chilli & herb sauce with fragrant jasmine rice & salad	
GHM BBQ PORK RIBS	\$39
With chips, salad & housemade bbq sauce	
BANGERS & MASH <small>gf</small>	\$25
Bacon, green peas, caramelised onion & gravy	
LAMBS FRY & BACON <small>gf</small>	\$25
Served with gravy, mashed potato & steamed vegetables	

SIDES

GARDEN SALAD <small>v, gf</small>	\$9
BOWL OF CHIPS	\$9
SEASONAL VEGETABLES <small>v, gf</small>	\$9

FROM THE GRILL

PORTERHOUSE STEAK 300g <small>gf</small>	\$42
EYE FILLET 250G <small>gf</small>	\$52

All steaks cooked to your liking. Served with chips & salad or vegetables and your choice of sauce

SAUCE:

creamy peppercorn | confit garlic parsley butter | mushroom gravy | classic pub gravy | red wine jus

PORK CUTLET	\$32
Herb, mustard & panko crusted with mash potato, seasonal vegetables with caramelised apple & red wine jus	

THE GRAND BURGERS

ANGUS BEEF BURGER	\$27
Lettuce, cheese, bacon, caramelised onion, housemade sauce & chips	
BUFFALO CHICKEN BURGER	\$26
Celery & carrot slaw, cheese, chilli mayo & chips	
GRILLED HALOUMI BURGER <small>v</small>	\$25
Haloumi cheese, spinach, grilled zucchini, red pepper mayo & chips	
GHM STEAK SANDWICH	\$28
Tender beef fillet, lettuce, caramelised onion, red capsicum, mustard mayo & chips	

TERMS & CONDITIONS APPLY
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS