

STARTERS & SHARING

GARLIC BREAD ADD CHEESE (V) \$2 ADD BACON \$2	\$11
SOUP OF THE DAY (GFO) WARM TURKISH BREAD	\$12
LEMON PEPPER CALAMARI (GFO) SALAD, AIOLI, LEMON WEDGE	\$19
SATAY CHICKEN (GF) FRAGRANT JASMINE RICE, HOUSE MADE SATAY SAUCE, THAI SLAW	\$18
BRUSCHETTA CIABATTA, TOMATO, SPANISH ONION, BASIL GARLIC, SHAVED PARMESAN, OLIVE OIL, BALSAMIC REDUCTION	\$19
PORCINI MUSHROOM ARANCINI (3) PESTO AIOLI	\$18
PULLED PORK QUESADILLA SOUR CREAM, GUACAMOLE, MOZZARELLA	\$21
ITALIAN MEATBALLS BEEF MEATBALLS, NAPOLI SAUCE, SHAVED PARMESAN, CRUSTY BREAD	\$19
PRAWN TACOS CRUMBED PRAWNS, TORTILLAS, ZESTY SLAW, LIME AIOLI	\$19
WEDGES SOUR CREAM, SWEET CHILLI	\$16

LIGHT MEALS

CAESAR SALAD (GF) COS LETTUCE, BACON, CROUTONS, EGG, WHITE ANCHOVIES, SHAVED PARMESAN, HOMEMADE CAESAR DRESSING	\$23
THAI SALAD (GF, VG) ZESTY SLAW, CHERRY TOMATOES, CUCUMBER, RICE NOODLES, BROCCOLI, CAPSICUM, CORIANDER, THAI DRESSING, SHALLOTS, SESAME SEEDS	\$21
SUPERFOOD SALAD (GF, VGO) QUINOA, BROCCOLI, KALE, CHERRY TOMATO, CHARRED CORN, BEETROOT, PUMPKIN, BROWN RICE, RED WINE VINAIGRETTE, FETA, MIXED SEEDS, CRANBERRIES	\$25
SALAD TOPPERS (GFO) MARINATED BEEF \$8 GRILLED CHICKEN \$8 LEMON PEPPER CALAMARI \$9 GRILLED PRAWNS \$10	

PARMAS

CHICKEN PARMA / SCHNITZEL SMOKED HAM, NAPOLI SAUCE, MOZZARELLA CHEESE, CHIPS, SALAD	\$29
BBQ PARMA CRUMBED BEEF SCHNITZEL, NAPOLI, HAM, BACON, SALAMI, SMOKY BBQ SAUCE, MOZZARELLA, CHIPS, SALAD	\$32
SPANISH PARMA SALAMI, SPANISH ONION, JALAPENOS, SRIRACHA, MOZZARELLA, FRESH CHILLI, CHIPS, SALAD	\$30
MEXICAN PARMA MEXICAN SALSA, JALAPENOS, ROASTED PEPPERS, MOZZARELLA, SOUR CREAM, GUACAMOLE, CHIPS, SALAD	\$30

THE GRAND HOTEL MORNINGTON

GRILL

300G GREAT SOUTHERN PORTERHOUSE	\$45
300G GREAT SOUTHERN SCOTCH FILLET	\$48
350G GREAT SOUTHERN RIBEYE STEAK	\$54

ALL STEAKS (GF) COOKED TO YOUR LIKING.
SERVED WITH CHIPS, SALAD OR VEGETABLES, CHOICE OF SAUCE

SAUCE: gravy, mushroom gravy, red wine jus, creamy peppercorn, garlic butter

ADD GARLIC PRAWNS (GF) \$12

CLASSICS

ANGUS BEEF BURGER LETTUCE, CHEESE, BACON, CARAMELISED ONION, TOMATOES, GHERKINS, HOUSE MADE SAUCE, CHIPS	\$27
GHM CHICKEN BURGER SOUTHERN STYLE CRISPY CHICKEN, BACON, MELTED CHEESE, SLAW, AIOLI, CHIPS	\$26
GHM STEAK SANDWICH BEEF FILLET, LETTUCE, CARAMELISED ONION, RED CAPSICUM, CHEESE, AIOLI, CHIPS	\$28
ROAST OF THE DAY (GF) PLEASE SEE SPECIALS BOARD - GRAVY, ROAST POTATO, PUMPKIN, STEAMED VEGETABLES	\$27
NASI GORENG (VO) PRAWNS, CHICKEN, BOK CHOY, RED ONION, SPRING ONION, CARROT, NASI SAUCE, JASMINE RICE, FRIED EGG, PRAWN CRACKERS, FRIED SHALLOTS	\$29
LINGUINE CARBONARA (GFO) BACON, MUSHROOM, CARAMELISED ONION, PARSLEY, GARLIC CREAM SAUCE	\$27
MUSHROOM RISOTTO (GF, V) SAUTEED MUSHROOMS, CARAMELISED ONION, GARLIC, PESTO, WHITE WINE & CREAM SAUCE, SHAVED PARMESAN	\$27
VEAL SCALLOPINI CREAMY MUSHROOM SAUCE, MASH, SEASONAL GREENS	\$34
SRI LANKAN CHICKEN CURRY (GFO) JASMINE RICE, FLAT BREAD, PAPPADUM, CUCUMBER, CHERRY TOMATOES	\$26
BURNT BUTTER GNOCCHI BUTTER, MUSHROOM MEDLEY, CHERRY TOMATO, SPINACH, GARLIC	\$27

SIDES

GARDEN SALAD/SEASONAL VEGETABLES (GF)	\$9
BOWL OF CHIPS (GF)	\$10
GREEK SALAD (GF, V)	\$11

SEAFOOD

SEAFOOD LINGUINE (GFO) PRAWNS, MUSSELS, CALAMARI, FISH, SCALLOPS, CHOICE OF OLIVE OIL OR TOMATO BASIL SAUCE	\$36
GHM PAELLA (GF) CHICKEN, MUSSELS, PRAWNS, CHORIZO, CHERRY TOMATO, SPANISH ONION, GREEN PEAS, SAFFRON, PAPRIKA, CHILLI	\$29
CRISPY SKINNED SALMON (GF) BEETROOT MASH, SEASONAL GREENS, LIME & HERB HOLLANDAISE	\$38
FISH & CHIPS (GFO) GRILLED OR BEER BATTERED, CHIPS, SALAD, TARTARE SAUCE, LEMON WEDGE	\$29
GARLIC OR CHILLI PRAWNS (GF) CREAMY GARLIC, WHITE WINE SAUCE OR TOMATO, CHILLI & HERB SAUCE, FRAGRANT JASMINE RICE, SALAD	\$35
LEMON PEPPER CALAMARI (GFO) CHIPS, SALAD, LEMON, GARLIC AIOLI	\$29

SENIORS

GARLIC BREAD	\$5
SOUP OF THE DAY PLEASE SEE SPECIALS BOARD	\$5
ROAST OF THE DAY (GF) PLEASE SEE SPECIALS BOARD - GRAVY, ROAST POTATO, PUMPKIN, STEAMED VEGETABLES	\$20
FISH & CHIPS (GFO) MARKET FRESH FISH, GRILLED OR FRIED, CHIPS, SALAD OR VEGETABLES, TARTARE SAUCE, LEMON WEDGE	\$22
LEMON PEPPER CALAMARI (GFO) CHIPS, SALAD, GARLIC AIOLI, LEMON WEDGE	\$19
LAMBS FRY (GF) CREAMY MASH, BACON, SEASONAL VEGETABLES, GRAVY	\$19
SPAGHETTI BOLOGNESE TRADITIONAL MEAT SAUCE, SHAVED PARMESAN	\$19
CHICKEN SCHNITZEL OR PARMIGIANA CHIPS, SALAD OR VEGETABLES	\$20
PORTERHOUSE STEAK 200G (GF) COOKED TO YOUR LIKING, CHIPS, SALAD OR VEGETABLES, CHOICE OF SAUCE	\$27
MUSHROOM RISOTTO (GF, V) SAUTEED MUSHROOMS, CARAMELISED ONION, GARLIC, PESTO, WHITE WINE & CREAM SAUCE, SHAVED PARMESAN	\$19
GARLIC OR CHILLI PRAWNS (GF) CREAMY GARLIC, WHITE WINE SAUCE OR TOMATO, CHILLI & HERB SAUCE, FRAGRANT JASMINE RICE, SALAD	\$24

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.

V = VEGETARIAN VO = VEGETARIAN OPTION

GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION

TERMS & CONDITIONS APPLY 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS