

EST



1851

GRAND VIEW HOTEL

MENU

MONDAY

\$19 LOCAL FAVOURITES

All your pub favourites; chicken schnitty, caesar salad, cheeseburger or fish & chips.

Vegan & vegetarian options also available.

TUESDAY

HALF PRICE STEAKS

Favourites from the Jospur Grill, served with house salad, fries & your choice of butter or sauce.

WEDNESDAY

\$19 ROTISSERIE

Jospur rotisserie-roasted chicken, served with roast vegetables, chips & gravy.

SEAFOOD STARTERS

A - Australian I - Imported M - Mixed

STARTERS

Garlic Bread V 12
Add cheese & bacon +4

Burrata, Loaded Olive Oil & Flatbread V 24
Loaded olive oil with olives, semi-dried tomatoes & herbs, served with burrata & flatbread

Karaage Chicken 21
Served with sriracha mayo, spring onion, lime & furikake

Spinach & Feta Arancini (4) V 19
Served with aioli & fresh lemon

Chicken & Corn Gyoza (5) 19
Served with truffle soy mirin dressing

Brisket Sliders (2) 19
Beef brisket, house slaw & Franklin BBQ sauce on a slider bun

Vegetable Spring Rolls (4) V 18
Served with spicy plum sauce, spring onions & radish

Chips LG, VE 12
Served with aioli

Sweet Potato Wedges LG, VE 16
Served with sweet chilli mayo

SEAFOOD

SMALL PLATES

Natural Oysters LG A 39
1/2 dozen natural oysters, served with charred lime & kampot pepper

Oysters Kilpatrick LG A 42
1/2 dozen oysters with smoked bacon & worstershire sauce

Smoked Salmon & Prawn Sliders (2) A 24
King prawn, smoked salmon, cream cheese, dill, cucumber & lemon on a slider bun

Salt & Schezwan Pepper Calamari I 22
Served with miso lime kewpie & toasted sesame seeds

King Prawns LG A 32
Fresh local King prawns, served with cocktail sauce & fresh lemon

Prawn Spring Rolls (4) I 25
Prawn, ginger, chilli & coriander spring rolls, served with tamarind chilli sauce

Tuna Crudo A 28
Sashimi tuna served with pickled beetroot, wasabi & avocado

TO SHARE

1kg Mussel Pot A 49
Your choice of sauce, served with garlic bread
- Garlic, white wine, cream & parsley
- Nduja, chilli, garlic & Napoli

Signature Seafood Platter M 140
King prawns, fresh crab, oysters, tuna, smoked salmon & prawn sliders

Grand Upgrade +40 M
Battered Barramundi, salt & schezwan pepper calamari, prawn spring rolls, chips, tartare & fresh lemon

MAINS

Calamari & Chips I 30
Served with house salad, chips, miso lime kewpie & fresh lemon

Fish & Chips A 30
Grilled or battered Barramundi, served with house salad, chips, tartare & fresh lemon

200g Atlantic Salmon LG A 43
Cooked medium over the Jospier Grill, served with smoked cauliflower purée, sauce vierge & seasonal sauteed greens

JOSPER

CLASSICS



FRESH

JOSPER GRILL

A story of true love for the embers. Cooked over a Jospers open grill, that imparts the unmistakable flavours of char & smoke. All cuts cooked to your liking, served with house salad, chips & your choice of butter or sauce.

300g Sirloin LG 48

Central Queensland, 120-day grain-finished sirloin

300g Rib Fillet LG 54

Darling Downs, long-fed, wet-aged rib fillet

250g Rump LG 39

South East Queensland, 120-day grain-finished rump

200g Eye Fillet LG 49

Mary River, pasture-fed eye fillet

Butters: Herb & Garlic, Café de Paris, Truffle

Sauces: Gravy, Peppercorn, Mushroom, Béarnaise, Diane

Add ons: Mashed Potato +6, Roasted Vegetables +6

CLASSICS

Chicken Schnitzel 28

House crumbed chicken breast, served with house salad, chips & gravy

Chicken Parmigiana 32

House crumbed chicken breast, Napoli, ham & cheese, served with house salad & chips

Crumbed Steak 39

House crumbed angus beef, served with house salad, chips & gravy

Cheeseburger 27

Grass fed smashed beef patty, double American cheese, pickles, diced onion, tomato sauce & mustard, served with chips

Rib Fillet Sandwich 30

Rib fillet steak, beetroot, caramelised onion, lettuce, tomato, cheese, aioli & BBQ sauce on a Turkish roll, served with chips

Honey Chipotle Chicken Burger 27

Fried chicken thigh, bacon, American cheese, pickles & chipotle on a milk bun, served with chips

Spiced Chickpea & Herb Burger V, VEO 27

Chickpea & herb patty, tomato, beetroot, avocado, red onion, pickled cucumber, lettuce & aioli, served with chips

Rotisserie Roll 26

House cooked rotisserie chicken, gravy & mayonnaise on a long roll, served with chips

Gluten friendly buns +5

Home to Australia's largest Jospers rotisserie oven, we're serving up our signature, mouthwatering rotisserie daily, with roasted vegetables, chips & gravy.

1/2 Rotisserie Chicken LG 29

Full Rotisserie Chicken LG 55

FRESH

Thai Beef Noodle Salad LG 31

Marinated rare roast beef, Thai basil, edamame, nam jim, fried shallots, glass noodles & peanuts

Greek Chicken Bowl 29

Marinated chicken, tzatziki, cucumber, tomato, onion, feta, dill & flatbread

Pork Belly Crunch Salad 29

Pork belly, Asian herbs, slaw, crispy noodles & red curry coconut dressing

Grilled Halloumi & Pumpkin Salad V, VEO 28

Roasted pumpkin, grilled halloumi, grains, raisins, spinach, yogurt & tahini dressing

Add charcoal chicken +6

Caesar Salad 23

Cos lettuce, white anchovies, croutons, bacon, parmesan, grated egg & caesar dressing

Add charcoal chicken +6

SENIORS PASTA & PIZZA

PIZZA

Gluten friendly base +6

Garlic & Herb V, VEO 19

Confit garlic, mozzarella, parsley

Pumpkin & Feta V, VEO 26

Pumpkin, feta & rocket with mozzarella on a tomato base

Margherita V, VEO 24

Basil, cherry tomatoes & mozzarella on a tomato base

Meatlovers 30

Chicken, ham, pepperoni, beef & mozzarella on a BBQ tomato base

Pepperoni 28

Double pepperoni, honey pickled jalapeños & mozzarella on a tomato base

BBQ Chicken 28

BBQ chicken, spring onion, radish & mozzarella on a BBQ tomato base

Seasonal Mushroom V, VEO 27

Seasonal mushrooms, feta, spinach & mozzarella on a confit garlic base

Chilli Prawn I 31

Chilli prawns, pickled lemon, chives & mozzarella on a tomato base

Ham & Pineapple 26

Shaved ham, fresh pineapple & mozzarella on a tomato base

PASTA

Gnocchi Carbonara 29

Smoked bacon, egg, cream, parmesan, black pepper, chives & gnocchi

Wagyu Bolognese 30

Wagyu beef bolognese, garlic, parsley, parmesan & pappardelle

Burrata Pesto V 31

Burrata, pine nuts, basil, garlic, cream, parmesan & rigatoni

Marinara Aglio e olio M 39

Prawns, mussels, fish, crab, calamari, cherry tomatoes, chilli, basil, white wine & spaghetti

SENIORS

Seniors meals are available for lunch & dinner, daily. Must show seniors card when ordering.

Please note, these are smaller serving sizes.

Fish & Chips A 19

Battered Barramundi, served with house salad, chips, tartare & fresh lemon

Rotisserie Chicken & Veg LG 19

1/4 rotisserie chicken, served with roasted vegetables, chips & gravy

Wagyu Bolognese 19

Wagyu beef bolognese, garlic, parsley, parmesan & pappardelle

Caesar Salad 19

Cos lettuce, white anchovies, croutons, bacon, parmesan, grated egg & caesar dressing

Add charcoal chicken +6

Brisket Sliders & Chips 19

2 beef brisket sliders with house slaw & Franklin BBQ sauce, served with chips

LG - Low Gluten **V** - Vegetarian **VE** - Vegan **VEO** - Vegan Option

We are not a gluten-free kitchen. Due to the volume of food prepared, we cannot guarantee separate gluten-free areas, equipment or fryers. Items marked LG use gluten-free ingredients; however, there is a risk of cross-contamination. While we do our best to accommodate dietary requirements and allergies, please inform our team when ordering.

Please note a 15% surcharge will apply on public holidays.

EST



1851

**GRAND
VIEW
HOTEL**

DRINKS LIST

WINE

Champagne

	<i>Gls</i>	<i>Btl</i>
Moët & Chandon Impérial Brut NV, <i>Champagne, France</i>	25	140
Penfolds Champagne Cuvée Brut NV, <i>Champagne, France</i>		120

Sparkling

	<i>Gls</i>	<i>Btl</i>
Counterpoint Brut Cuvée NV, <i>Regional, SA</i>	8.50	41
The Conversationalist Prosecco, <i>South Eastern Australia</i>	9.50	46
Chandon Brut NV, <i>Multi Regional, VIC</i>	14.5	71
La Maschera Prosecco, <i>Limestone Coast, SA</i>		56

White

	<i>Sml</i>	<i>Lge</i>	<i>Btl</i>
Counterpoint Moscato, <i>Regional, SA</i>	10.5	15.5	46
Little Giant Pinot Gris, <i>Limestone Coast, SA</i>	11.5	17	50.5
Peg & Bull Pinot Grigio, <i>South Eastern Australia</i>	9.5	14	41.5
Maretti Pinot Grigio, <i>Italy</i>	10.5	15.5	46
Jim Barry The Atherly Riesling, <i>Clare Valley, SA</i>	13.5	20	59.5
Potting Shed Sauvignon Blanc, <i>Multi Regional, SA</i>	8.5	12.5	37
Whispering Clouds Sauvignon Blanc, <i>Marlborough, NZ</i>	10.5	15.5	46
Cloudy Bay Sauvignon Blanc, <i>Marlborough, NZ</i>			96
Potting Shed Chardonnay, <i>Multi Regional, SA</i>	8.5	12.5	37
Where Oceans Meet Chardonnay, <i>Margaret River, WA</i>	13.5	20	59.5
Plus & Minus Pinot Grigio, <i>Multi Regional, SA</i> - NON-ALCOHOLIC	8.5	12.5	37



Rosé

	<i>Sml</i>	<i>Lge</i>	<i>Btl</i>
Potting Shed Rosé, <i>Multi Regional, SA</i>	8.5	12.5	37
Adeline Rosé, <i>France</i>	11.5	17	50.5
Minuty M De Minuty, <i>Saint Tropez, France</i>			71

Red

	<i>Sml</i>	<i>Lge</i>	<i>Btl</i>
Hare & Tortoise Pinot Noir, <i>Yarra Valley, VIC</i>	9.5	14	41.5
Hay Shed Cabernet Merlot, <i>Margaret River, WA</i>	13.5	20	59.5
Potting Shed Cabernet Sauvignon, <i>Multi Regional, SA</i>	8.5	12.5	37
Yalumba Sanctum Cabernet Sauvignon, <i>Coonawarra, SA</i>	14.5	21.5	64
Little Giant Premium Cabernet Shiraz, <i>Coonawarra, SA</i>	11.5	17	50.5
Terrazas De Los Andes Reserva Malbec, <i>Mendoza, Argentina</i>	16.5	24.5	73
Potting Shed Shiraz, <i>Multi Regional, SA</i>	8.5	12.5	37
Woods Crampton Shiraz, <i>Barossa Valley, SA</i>	12.5	18.5	55
Penfolds Bin 28 Shiraz, <i>Multi Regional, SA</i>			86
Plus & Minus Pinot Noir, <i>Multi Regional, SA</i> - NON-ALCOHOLIC	8.5	12.5	37



SPRITZES

YUZU GIN SPRITZ 20

Four Pillars Yuzu gin, Crawley's yuzu syrup, quandong, peach, soda

BLOODY SHIRAZ SPRITZ 20

Four Pillars Bloody Shiraz gin, Regal Rogue Vermouth, sour plum

APEROL SPRITZ 20

Aperol, prosecco, soda

CLASSIC COCKTAILS

ESPRESSO MARTINI 20

Vodka, Kahlua, Boston Black espresso, sugar

UPGRADE TO GREY GOOSE +2

MARGARITA 20

Tequila, Cointreau, lime

UPGRADE TO PATRÓN +2

STRAWBERRY DAIQUIRI 20

Bacardi Carta Blanca, lime, strawberry

FRENCH MARTINI 20

Vodka, Chambord, pineapple

OLD FASHIONED 20

Monkey Shoulder, sugar, orange bitters, aromatic bitters

Have a favourite that's missing from the list?

Just ask our friendly bartenders!



GV SIGNATURE COCKTAILS

GV SPRITZ 20

Redlands Distillery Berries & Elderflower gin, rose water, lemon, sugar, basil, soda

GUMTREE GIMLET 20

Vodka, strawberry gum, cucumber syrup, lemon

UPGRADE TO GREY GOOSE +2

MORETON MARGARITA 20

Tequila, lime, pineapple ginger syrup

UPGRADE TO PATRÓN +2

THE MANGO'S NEW DROVE 20

Buffalo Trace Bourbon, lemon, mango tea syrup, mint

