

Yarra Valley GRAND hotel autumn menu

STARTERS

Crisp **french stick** (v)
with olive oil and balsamic 4

Homemade **garlic bread** (v) 7
with melted cheese 8

Soup of the day
with bread and butter (v) 8
(gf bread option)

Trio of homemade **dips** with toasted Turkish
bread (v) 12
(gf bread option)

Bruschetta to share
Tomato, pesto, spanish onion
and parmesan (v) 14

OR

Bruschetta of the day (v)
See board for details 14

Salad of salt and pepper
calamari and chorizo sausage with an eggplant
and
mustard seed relish (Lf) 14

Terrine of confit rabbit
and leek with
pickled mushrooms and
toasted Turkish bread (Lf) 15

Roasted figs stuffed with
blue cheese with walnuts
and fennel (v, gf) 15

Smoked salmon with a
watercress salad,
crispy capers and a horseradish
cream dressing (gf) 15

Yarra Valley GRAND Antipasto Plate

(to share between 2-4 people)

Chorizo, salt and pepper calamari,
garlic and lemon marinated kalamata olives,
pickled mushrooms, sundried tomatoes,
Yarra Valley Dairy persian feta,
fire roasted red capsicums and turkish bread
toasted with olive oil and Murray River salt 30

MAINS

Roast butternut pumpkin stuffed with
mushroom pearl barley topped with flamed
Y.V. dairy goats cheese, served with a
fine tomato sauce and a tossed salad (v) 21.50

Roast beetroot risotto topped with Y.V. Dairy
persian feta and baby herbs (v,gf) 21.50

Chefs homemade ricotta gnocchi
in a blue cheese sauce topped with a witlof,
celery leaf and shaved pear salad (v) 22.50

Pappardelle with Jerusalem artichoke and
chestnuts in a white wine chive sauce (v) 22.50

Panko crumbed chicken parma topped with
champagne ham, homemade tomato Napoli
and melted cheese, served with chips and a
tossed salad 22.50

Traditional fish and chips with a tossed salad
and homemade tartare sauce 22

Homemade beef vindaloo with basmati rice,
roti bread and cucumber raita (gf) 24

Homemade fava bean falafels with
watercress, pickled carrots, black quinoa
and a tahini dressing (v,Lf) 22.50

yv GRAND pork ribs cooked in a spicy bbq sauce
with chips and salad (Lf) 25.50

...more mains on next page

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...MORE MAINS

Pan roasted barramundi fillet

with leek veloute, crushed chat potatoes and green beans garnished with pea tendrils (gf) 26

Roast chicken breast with

field mushroom puree, buttered spinach, porcini fettucini and thyme reduction 26

Roasted lamb rump served on a potato rosti with olives, roast cherry tomatoes, baby onion and Lebanese eggplant crisps (gf, Lf) 28

250 gram scotch fillet

rolled in soft herbs with a celeriac and horseradish gratin, broccolini, confit garlic cloves and a rosemary sauce 32

FROM THE GRILL

Served with either mash and vegetables OR chips and salad with a choice of garlic butter, mushroom or pepper sauce, or beef gravy

350 gram 300 day grain fed rump steak 27

300 gram grass fed porterhouse steak 29

500 gram 300 day grain fed rump steak 32

All grill items are **gluten free**

Lactose free with chips and salad

Lactose free with with no garlic butter

SIDES

Bowl of mashed potatoes (v) 6

Chips with homemade aioli (v,gf,Lf) 6

Seasoned potato wedges with sour cream and sweet chilli sauce (v, gf) 7

Tossed garden salad (v,gf,Lf) 6

Greek salad (v,gf,) 8

Mixed seasonal vegetables (v,gf) 8

Homemade mushroom, pepper or beef gravy 3

KIDS MEALS

6.5 each

...all kids meals include a free soft drink and jelly cup

- Spaghetti bolognaise
- Spaghetti Napoli (v)
- Battered fish with salad and chips
- Chicken nuggets with salad and chips
- B.B.Q ribs with salad and chips
- Bangers and mash with veggies and gravy

(For big kids 12 years and under only please)