

Entrée

Sourdough baguette with garlic and herb butter					\$7
Oysters	Natural	Half	\$16	Doz.	\$28
	Kilpatrick	Half	\$18	Doz.	\$30
Bruschetta on warm toasted sourdough, topped with feta cheese and balsamic glaze					\$10
Homemade soup of the day with sourdough garlic bread					\$12
<i>Gluten free option</i>					
Pan seared Asian marinated scallops served on a bed of Asian slaw					\$16

Salads

Salt and pepper squid with fried chorizo on a spinach, rocket, cherry tomato And parmesan salad with garlic aioli					\$19
Grilled chicken salad with avocado, roasted pistachio nuts, snow peas and spinach with a chilli lime aioli					\$21
<i>Gluten free</i>					
Basil pesto marinated lamb backstrap on a chargrilled vegetable salad with a balsamic glaze					\$22

Vegetarian

Pumpkin, feta, sage, spinach and roasted pine nut risotto					\$24
<i>Gluten free</i>					
Grilled haloumi cheese served on a Greek salad with olives, feta, cherry tomatoes and capsicum With a harissa sauce					\$22
<i>Gluten free</i>					
Potato gnocchi with basil pesto, cherry tomatoes and spinach in a tomato and basil sauce					\$24

From the Pan

Potato gnocchi with salami, cherry tomatoes and Spanish onion in a garlic cream sauce					\$27
Linguine pasta with salmon, avocado and capers topped with golden herb crumb					\$28
Tuscan spiced chicken risotto with chargrilled vegetables					\$28
<i>Gluten free</i>					

Mains

Pork stir fry with Singapore noodles and a sweet and sour sauce \$28
Gluten free option

Thai red chicken curry served with steamed jasmine rice, toasted naan bread and raita \$28
Gluten free option

Slow braised lamb shanks with creamy mash potato, steamed broccolini and Dutch carrots \$27
Gluten free

Nut crusted chicken breast stuffed with semi sun dried tomatoes, feta and spinach served
With garlic roasted potatoes, steamed broccolini, Dutch carrots and garlic jus \$29
Gluten free

Asian style BBQ glazed pork ribs served with steamed jasmine rice and Asian slaw \$28

Lemon pepper seared barramundi fillet served with sea salt and rosemary fries, rocket salad
and lemon aioli \$28

Chicken Parmigiana with chips and house salad \$27

Gippsland beef chargrilled to your liking, served with roasted vegetables, creamy
mash potato, steamed broccolini and red wine jus
Gluten free

- 300 gram Porterhouse \$32
- 300 gram Scotch fillet \$34

Fresh local battered gummy fillets served with chips, house salad and
homemade tartare sauce \$27
Gluten free grilled

The Grand Terminus seafood plate; beer battered whiting fillets, salt and pepper calamari,
Oysters natural, pan fried scallops, chips, homemade tartare sauce and a side house salad \$34

Sides

Chips, creamy mash potato, roasted vegetables, garden salad \$7

Sauces;

Gravy, mushroom, pepper, garlic mayo, tartare sauce, red wine jus, garlic butter \$1.50

Desserts

Sticky Date pudding with homemade butterscotch sauce and French vanilla ice cream	\$12
Lemon cheesecake served with Chantilly cream <i>Gluten free</i>	\$12
Mille feuille filled with fresh whipped cream, homemade chocolate mousse and topped With berry compote	\$12
Chocolate panna cotta with an espresso syrup <i>Gluten free</i>	\$12
Cheese plate to share Variety of three local Maffra cheeses, water crackers and dried fruit	\$18

Children's meals

Ages 12 and under, all meals receive complimentary ice cream
All meals served with chips and salad Except Bolognese

Spaghetti bolognese	\$12
Battered whiting fillets	\$12
Calamari rings	\$12
Chicken nuggets	\$12
Porterhouse steak	\$12