

THE
GRAND



Bistro Menu

LUNCH
and
DINNER



PLEASE ORDER FOOD & DRINKS AT THE COUNTER OR SCAN THIS QR CODE FOR CONTACTLESS ORDERING, *thank-you*



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WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave us some feedback.

Thank you

MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (gf) gluten free,
(agf) available gluten free, (df) dairy free, (n) nuts.

Please note:

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Snacky

GARLIC BREAD add cheese / + 2.0 add bacon & cheese / +3.0	9.0
SOUP OF THE DAY w toasted sourdough	11.0
PUMPKIN ARANCINI (<i>gf, vg</i>)	12.0
MAC & CHEESE CROQUETTES w truffle mayonnaise	14.0
DUCK SPRING ROLLS w plum sauce	14.0
LEMON PEPPER CALAMARI (<i>agf</i>) w aioli	15.0
VEG DUMPLINGS (<i>v</i>) w ponzu sauce	14.0
BRUSCHETTA (<i>avg, agf</i>) traditional style bruschetta w balsamic glaze	14.0
PERI PERI CHICKEN DRUMETTES w peri peri sauce, fried shallots	15.0
PANKO PRAWNS w tartare	15.0

Burgers & Bread



CHEESEBURGER
milk bun, cheese, onion, pickles, burger sauce & chips

22.0

SOUTHERN FRIED CHICKEN BURGER
milk bun, coleslaw, smashed avo, cheese & chips

25.0

GRAND BURGER
milk bun beef patty, egg, bacon, pickles,
american mustard, cheddar, lettuce, tomato,
caramelised onion w chips

25.0



VEGAN BURGER (vg)
chickpea & lentil patty, beetroot bun, vegan mayo,
vegan cheese, tomato, lettuce, sweet potato chips

26.0

STEAK SANDWICH
150gm porterhouse, tomato, lettuce,
caramelized onion, cheese, bacon, chipotle mayo, turkish bread

26.0

add extra beef or chicken patty / +5.0

add egg / +2.0

add bacon / +5.0

Pots & Pans

VEAL SCALLOPINI (gf)	32.0
creamy mushroom sauce w creamy mash potato & seasonal greens	
NASI GORENG (gf)	28.0
fried rice, shrimp, chicken, asian greens, fried egg, sambal oelek & prawn crackers	
CREAMY TUSCAN GNOCCHI (gf,v)	27.0
mushroom, sun dried tomato, garlic, spinach, cream, parmesan	
SCALLOP RISOTTO (gf, av)	29.0
scallops, arborio rice, leek, asparagus, peas, spinach, crispy prosciutto & parmesan	
LAMB SHANKS (gf, av)	38.0
slow cooked lamb shanks in rich red wine gravy & buttered peas	
LINGUINI CARBONARA (gf, av) add chicken / +5.0	26.0
bacon, mushroom, garlic, spring onion, white wine cream sauce	



Parmay

All made with breast schnitzel & served with chips + salad

SCHNITZEL 26.0
crumbed chicken breast & sauce of choice

ORIGINAL 28.0
crumbed chicken breast, ham, napoli sauce
& three cheese mix

MEATLOVERS 31.0
crumbed chicken breast, bacon, ham, chorizo,
fried egg, BBQ sauce & three cheese mix

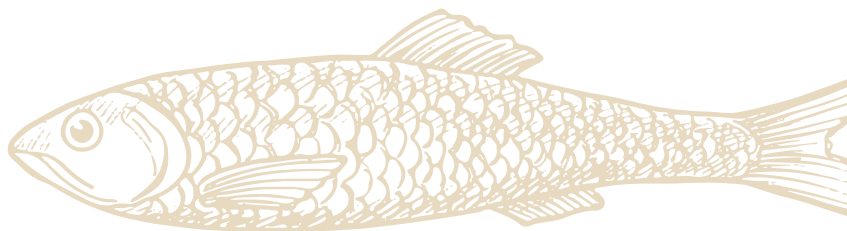
HAWAIIAN 29.0
crumbed chicken breast, ham, napoli sauce,
pineapple & three cheese mix

MEXICAN 30.0
crumbed chicken breast, ham, salsa, jalapenos,
corn chips, sour cream & three cheese mix

substitute any schnitzel for plant based schnitzel / +2.0

Classics

BEER BATTERED WHITING (agf) w chips, salad & tartare	27.0
LEMON PEPPER CALAMARI (agf) w chips, salad & aioli	27.0
SALMON FILLET (gf) grilled atlantic salmon w hollandaise, garlic, herb roasted chats & broccolini	32.0
ROAST OF THE DAY (gf) w roasted potatoes, seasonal vegetables & gravy	27.0
CHICKEN KIEV mash, seasonal veg & mushroom gravy	29.0



Grill



300gm PORTERHOUSE (gf) 42.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (gf) 55.0
cooked to your liking w chips, salad & sauce of choice

sauce options: *gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise*

add creamy garlic prawns (gf) / +10.0

add lemon pepper calamari / +8.0

add onion rings / +5.0

add bacon / +5.0

add egg / +2.0

Salad



LAMB SALAD (gf,n)	32.0
lamb backstrap, cucumber, cherry tomato, mixed leaves, olives, red onion, feta, tzatziki	
CHICKEN CAESAR SALAD (agf)	26.0
grilled chicken, cos lettuce, bacon, croutons, anchovies, caesar dressing, parmesan & poached egg	
SUPERFOOD SALAD (gf,vg,n)	26.0
pumpkin, quinoa, kale, baby spinach, avocado, cherry tomato, toasted almonds, chargrilled broccolini, pomegranate, dried cranberries	

add chicken / +5.0

add feta / +3.0

add lemon pepper calamari / +8.0



Sides

CHIPS (av,gf) w garlic aioli	9.0
SWEET POTATO FRIES (av,gf) w crumbled feta, rosemary salt & chipotle mayo	12.0
ONION RINGS (v) w chipotle mayo	10.0
SAUTEED GREENS (vg,gf)	8.0
SALAD rocket, cherry tomato & parmesan (av,gf)	7.0
CREAMY MASH POTATO (gf)	7.0

Kids

\$15 KIDS MEALS - for ages 12 and under
All kids meals come with a drink & ice cream

(Add serve of veg +2.0)



CHICKEN NUGGETS w chips

CHEESEBURGER w chips

BATTERED FLATHEAD w chips (agf)

LEMON PEPPER CALAMARI w chips (agf)

LINGUINI BOLOGNESE w parmesan

Seniors

Available 7 Days : Lunch & Dinner

1 Course \$17.0

2 Course \$22.0

3 Course \$25.0

STARTERS

SOUP OF THE DAY

GARLIC BREAD (vg) **add cheese & bacon / +2.0**

PRAWN SPRING ROLLS w plum sauce

MAINS

LEMON PEPPER CALAMARI (agf) w chips, salad & aioli

FISH & CHIPS (agf) beer battered whiting, chips, salad & tartare

CHICKEN PARMA ham, napoli, three cheese mix, chips & salad

LINGUINI CARBONARA bacon, mushroom, garlic, spring onion,
white wine cream sauce **add chicken / +5.0**

CHICKEN STIRFRY (agf) tender chicken, hokkien noodles,
honey soy & asian vegetables

SALMON (gf) **+7.0** grilled atlantic salmon w hollandaise,
creamy potato mash & broccolini

CHICKEN CAESAR (gf) grilled chicken, cos lettuce, bacon, croutons, anchovies,
caesar dressing, parmesan, poached egg

ROAST OF THE DAY

BANGERS & MASH (gf) creamy mash potato, peas, onion gravy **add egg / +2.0**

FISHERMANS BASKET chips, salad, tartare

PANKO CRUMBED PRAWNS w chips, salad, & tartare

DESSERTS

STICKY DATE PUDDING w butterscotch sauce

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE **+4.0** upgrade your dessert to any of our cakes on display

MIXED BERRY CHEESECAKE w cream

no further discounts apply

Desserts

STICKY DATE PUDDING vanilla bean ice cream	13.0
JAM DONUTS w cream	14.0
COFFEE AND CAKE	12.0

see our cake & brownie options on the next page



THE
GRAND *Bistro Menu*

Brownies

TRIPLE CHOC BROWNIE <i>(gf, nf)</i> chocolate brownie with a blondie swirl, topped with milk and white choc chips	6.0
MOCHA BROWNIE <i>(gf, nf)</i> chocolate brownie with espresso infused butter crème topped with a chocolate swirl	6.0
COOKIES & CREAM BROWNIE chocolate brownie topped with a vanilla crème and crushed oreos	6.0
ROCKY ROAD BROWNIE chocolate brownie with pink and white marshmallows, peanuts, glazed cherries and milk chocolate ganache	6.0
APPLE RASPBERRY CRUMBLE BROWNIE white chocolate brownie with apple and raspberry compote and crumble topping	6.0
NUTELLA BROWNIE <i>(gf)</i> chocolate brownie with nutella topped with a milk chocolate ganache	6.0

all brownies served with cream or ice-cream

(nf) nut free - may contain traces of nuts (gf) gluten free

Cakes

MARS CAKE	9.0
moist chocolate cake with layers of caramel & chocolate ganache with a chocolate glaze	
DIVINE DOUBLE CHOCOLATE <i>(nf)</i>	9.0
chocolate sponge with chocolate mousse topped with chocolate glaze	
LEMON MERINGUE <i>(nf)</i>	9.0
baked lemon curd in a french butter pastry shell topped with meringue	
RED VELVET <i>(nf)</i>	9.0
decadent red velvet cake with layers of cream cheese icing and topped with red glaze	
FERRERO ROCHER <i>(gf)</i>	9.0
ferrero flavoured cheesecake with a nutella centre topped with a ferrero glaze	
BLACK FORREST	9.0
layers of vanilla mousse, chocolate sponge, whole sour cherries topped with chocolate curls and a sour cherry compote	

all cakes served with cream or ice-cream

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Pizza

Specials

Cocktails

APEROL SPRITZ / 14.0

T'Gallant prosecco, Aperol, soda water, orange slice

FRUIT TINGLE / 16.0

Smirnoff vodka, blue curacao, lemonade, raspberry cordial

MOJITO / 16.0

Bacardi, lemonade, sugar syrup, mint, lime

STRAWBEERY MOJITO / 16.0

Bacardi, lemonade, sugar syrup, mint, lime, strawberries

FRENCH 75 / 17.0

Tanqueray Blackcurrant Royal gin, lemon juice, sugar syrup, prosecco, lemon twist

OLD FASHIONED / 17.0

Roe & Co Irish whisky, bitters, sugar syrup, orange peel twist

GINGER DOG / 16.0

Copper Dog malt scotch whisky, ginger ale, fresh orange

DARK N' STORMY / 17.0

Bundaberg Small Batch rum, ginger beer, bitters, fresh lime

LEMON HIGHBALL / 17.0

Johnnie Walker Black scotch whisky, lemon barley, soda water

ESPRESSO MARTINI / 17.0

Ketal One vodka, espresso, sugar syrup

NEGRONI / 17.0

Tanqueray London Dry gin, Campari, sweet vermouth, orange zest

SECOND SUN / 17.0

Aviation American gin, passionfruit syrup, lemon and lemonade