

GRAND PACIFIC HOTEL

STARTERS & SHARING

House bread and cultured butter	12
Marinated Mt Zero Olives.....	10
Fried cheese sticks with confit garlic aioli	12
Pork scratchings with braised apple aioli	12
Charcuterie (2-3 people): Selection of cured meats, cheese, grilled veg, house-made mulled wine fruit preserve, pickles, lavosh, house baked breads	36
Burratta, cime di rapa puree, chilli oil, house focaccia	22
Villani Prosciutto di Parma 20 months, seasonal fruit and pickled veg.....	19
Fried baby calamari with harissa seasoning, leaf salad, squid ink aioli	19
Potato, leek and fior di latte croquettes (2), comte cheese, confit garlic aioli	12
House-cured salmon, crème fraiche and house pickles	19

PASTA

Ricotta gnocchi, pomodoro sauce, mini burrata	30
Pappardelle with Western Plains Pork shoulder ragu, porcini and marsala, ricotta salata	35
Spaghetti alla chitarra carbonara, guanciale, cured egg yolk, Pecorino Romano	32
Squid ink tagliolini, Portarlinton mussels, prawns, scallops, calamari, white wine sauce	38
Ricotta and Spinach ravioli, burnt butter, saltbush, pink peppercorns	32

MAIN COURSE

Roasted broccoli with buttered potatoes, whipped fava bean, chimichurri, chilli oil, puffed amaranth ...	28
Lamb rump, cime di rapa puree, dutch carrots, house pickle, lamb and juniper sauce.....	42
Western Plains Porchetta, braised apples, house krout, pangrattato, pork sauce, smoked oil	38
Market fish of the day, Dutch cream potato fondants, creamed herb puree, sauce vierge.....	MP
Battered flathead fillets, triple cooked chips, salt + vinegar seasoning, sauce gribiche, dressed leaves..	34
Chicken parmigiana, napoli, fior di latte mozzarella, fries, dressed leaves	32
Pacific Burger, double beef patty, American cheese, Jack Daniels pickle, tomato relish, mustard, fries..	28

GRILL

Hopkins River Beef Dunkeld, Victoria. All served with triple cooked chips and dressed leaves.	300g Scotch fillet	52
	250g Sirloin	48
	200g Hanger	39
	Sauces: Café de Paris butter, red wine jus, brandy peppercorn	5

SIDES

Dutch carrots, harissa, honey butter, whipped ricotta, puffed amaranth	15
Roasted and charred cabbage, chimichurri, whipped crème fraiche.....	15
Hand-cut triple cooked chunky chips	15
Sautéed seasonal greens, lemon juice, olive oil, pangrattato	15
Mixed green leaf salad, chardonnay vinaigrette	14
Bowl of fries (add aioli \$1)	12

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Please note a 1.8% surcharge applies on all card payments. A surcharge of 15% applies on public holidays.