

# SPECIALS

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## BURGERS \$35

ANY 2 BURGERS  
+ 1 SERVE OF CHIPS  
+ 1 SOFT DRINK (600 ML)

## PARMA \$40

ANY 2 PARMAS  
+ CHIPS  
+ MIXED LEAF SALAD

## STEAK \$55

2 X 250G PORTERHOUSE  
+ 1 GARLIC & CHEESE FOCACCIA  
+ 1 SERVE CHIPS  
+ 1 MIXED LEAF SALAD

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## FAMILY \$55

ANY 2 BURGERS  
+ 2 KIDS CHEESEBURGERS  
+ 2 CHIPS, 4 SAUCES

## PIZZA \$35

ANY 2 PIZZAS

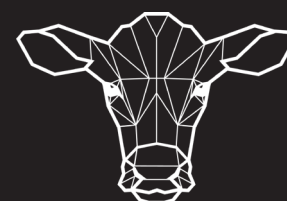
GROSVENOR

# TAKEAWAY MENU

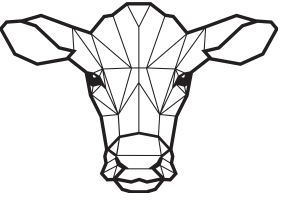
**AVAILABLE 12PM – 9PM**

CALL (03) 9531 1542 OR ORDER ONLINE AT [WWW.GROSVENORHOTEL.COM.AU](http://WWW.GROSVENORHOTEL.COM.AU)  
PICK UP FROM 10 BRIGHTON RD, ST KILDA EAST VIC 3183

\* Conditions apply on free deliveries. Please ask for details when ordering.  
Credit card fees apply to all transaction. Surcharge applies on public holidays.



# GROSVENOR ST.KILDA BORN & BRED



## STARTERS

<b>LIGHTLY FRIED LOCAL CALAMARI</b> Bitter leaf salad, aioli, white balsamic dressing	\$15/\$30
<b>BLACK MISSION FIGS (V)</b> San Daniele prosciutto, gorgonzola cream, aged balsamic vinegar	\$12
<b>PORCINI MUSHROOM ARANCINI (2)</b> Taleggio, whipped truffled ricotta	\$9
<b>GROSVENOR TASTING BOARD (FOR 2)</b> Cured meats, cheeses, pickles, seasalt rosemary focaccia	\$40

## PARMAS \$25

### SERVED WITH CHIPS & DRESSED LEAVES

**THE ORIGINAL**  
Shaved leg ham, napoli sauce, mozzarella

**DIAVOLA**  
N'duja, pepperoni, mozzarella, jalapeno, basil, sriracha

**GORDYS**  
Shaved leg ham, garlic & gruyere bechamel, gremolata

## STEAKS

### GRASS FED MBS2+ PRIME CUTS

Char-grilled to your liking, served with beer battered chips and choice of mustards (GFO)

Porterhouse MB2+	250G	\$33
Scotch fillet MB2+	300G	\$40
Eye fillet MB2+	220G	\$40
Rib Eye MB2+	500G	\$60

**CONDIMENTS**  
Red wine jus, Peppercorn, Porcini mushroom, Garlic butter \$3

## WOOD FIRED PIZZA \$22

<b>MARGHERITA (V)</b> Tomato, mozzarella, olive oil, basil	
<b>PUMPKIN (V)</b> Pumpkin puree, mozzarella, caramelized onions, goat cheese, pesto	
<b>FOUR CHEESE (V)</b> Mozzarella, gorgonzola, smoked scamorza, parmesan, oregano	
<b>FUNGI (V)</b> Button, king brown & enoki mushrooms, mozzarella, goat cheese, truffle oil	
<b>PATATA (V)</b> Roasted potato, taleggio, crisp rosemary, truffle salsa	
<b>DIAVOLA</b> Yellow tomato sugo, n'duja, bufala mozzarella, wild roquette	
<b>HAWAIIAN</b> Tomato, mozzarella, ham, pineapple	
<b>CAPRICCIOSA</b> Tomato, mozzarella, ham, mushrooms, olives, artichokes	
<b>CARNE</b> Pork belly, sausage, ham, salami, tomato, mozzarella, mushrooms, caramelised onions, chilli	
<b>CALABRESE</b> Tomato, mozzarella, hot salami, capsicum, chilli	
<b>LAMB</b> Slow roasted lamb shoulder, mozzarella, garlic, kalamata olives, mint yoghurt, roquette	
<b>RAGU</b> Bolognese, smoked mozzarella	
<b>STRACCIA</b> Pesto, mortadella, cherry tomatoes, stracciatella	
<b>PROSCIUTTO</b> Mozzarella, olive oil, cherry tomatoes, prosciutto, roquette, parmesan	
<b>BUFALINA</b> Tomato, bocconcini, prosciutto, basil	
<b>GARLIC &amp; CHEESE (V) or HERB &amp; CHEESE (V)</b>	\$17
<b>GLUTEN FREE BASE</b>	\$5

## MAINS

<b>SPAGHETTI BOLOGNESE</b> Artisan pasta, slow cooked beef & veal ragu, gremolata, grana padano	\$22
<b>GNOCCHI GORGONZOLA</b> Balsamic onion, candied walnuts, wild rocket	\$25
<b>SQUID INK LINGUINE</b> Squid ink pasta, prawns, calamari, market fish, soffrito, white wine, soft herbs, crustacean oil	\$30
<b>EGGPLANT PARMIGIANA</b> Crumbed eggplant, bechamel, basil pesto, olive & tomato salsa, napoli	\$25
<b>CRISPY SKIN ROASTED PORK BELLY</b> Pork croquette, salt baked celeriac, crackling, caramelised apple balsamic	\$30
<b>GROSVENOR SCHNITZEL</b> Panko crumbed, apple & fennel coleslaw	\$28

## BURGERS

<b>100% BLACK ANGUS BEEF PATTIES</b>	
<b>THE GROSVENOR</b> Beef, cheese, smoky bacon, lettuce, tomato, pickles, shed sauce	\$15
<b>THE CHEESEBURGER</b> Beef, double cheese, pickles, house ketchup	\$15
<b>HOT BIRD</b> Fried chicken thigh, spicy slaw, US cheddar, pickled cucumber, kewpie mayo	\$15
<b>2 UP</b> Double beef, double cheese, bacon jam, hash brown, lettuce, Melbourne hot sauce	\$18
<b>EXTRAS</b>	
ADD CHIPS	\$7
ADD EGG	\$5
EXTRA PATTY	\$5
GLUTEN FREE BUN	\$3

## SIDES & SALADS

Heirloom tomatoes, buffalo mozzarella, croutons, aged balsamic vinaigrette, basil (GFO)	\$18
Steamed green vegetables, beurre noisette (GF, V)	\$10
Torn ice-berg lettuce, radish, peas, mint, buttermilk dressing, chives (V)	\$10
Wild roquette salad, parmesan, olive oil, aged balsamic vinegar (GF, V)	\$12
Beer battered fries, ketchup (VG)	\$9
Sweet potato fries, blue cheese mayo (V, VGO)	\$9
Crunchy onion rings, Melbourne hot sauce (V)	\$9

## KIDS \$15

Chicken schnitzel with chips or vegetables	
Minute steak with chips or vegetables	
Grilled fish with chips or vegetables	
Cheeseburger w/ chips	
Spaghetti Bolognese	
Margherita Pizza (V)	
Hawaiian Pizza	
Gelati Scoops	\$3
Vanilla sundae, chocoate sauce, nuts	\$8

## DESSERTS

<b>LEMON TART</b> Raspberries, creme fraiche	\$10
<b>NUTELLA PIZZA</b> Toasted hazelnuts, strawberries	\$10
<b>CHEESE BOARD FOR 2</b> Selection of cheese, burnt fig jam, granny smith apple, lavosh	\$25

\*(V) Vegetarian (VO) Vegetarian option (GF) Gluten Free (GFO) Gluten Free option