

GRAND BISTRO

DAY FOOD

BREAKFAST ALL DAY

SLOW COOKED COCONUT PORRIDGE w/
banana, strawberries & brown sugar 13

GB APRICOT & FIG FRUIT TOAST w/
butter, cinnamon sugar 9.50

SOURDOUGH TOAST w/ GB blood
orange marmalade 7

TRIPLE CHEESE, LEG HAM AND EGG
TOASTIE w/ tomato relish 16

GREEN BOWL, avocado, soft egg,
beetroot hummus, feta, lemon &
cashew dressing 23 + *halloumi* 6

ZA'ATAR POACHED EGGS on toast,
spinach, lemon, pine nuts, feta 19

BAGHDAD EGGS, green pea hummus,
grilled toast, pickled red onions,
sumac, mint, tahini yoghurt 19

RICOTTA HOTCAKES, cinnamon butter,
strawberries, maple syrup, seeds 19.50

BRUSCHETTA, avocado, tomato,
feta, mint 15 + *poached egg* 3

FREE-RANGE EGGS, scrambled, poached
or fried w/sourdough toast 12

SMASHED AVOCADO, crispy bacon,
halloumi, poached eggs 23

MUSHROOMS ON TOAST, ricotta, tarragon,
soft poached eggs, truffle pecorino 22

GB BIG BREAKFAST, chorizo, black
pudding, poached eggs, roast tomatoes,
mushrooms, bacon, chutney 23

SMALL PLATES

CHAR-GRILLED SOURDOUGH,
whipped miso butter 7

GORGONZOLA CROQUETTES, quince jam 14

CRISPY FIVE SPICE CHICKEN, sweet
soy mayo, hot sauce 16

PRAWN TOAST, herb salad, miso mayo 19

LUNCH

GB CHICKEN FINGER SANDWICHES 11

BRUSCHETTA, AVOCADO, tomato,
feta, mint 15 + *poached egg* 3

ROAST CHICKEN PANINI, sweet
corn, basil, relish 15

ROAST PUMPKIN PANINI, caramelised
onions, walnuts & blue cheese 15

SLOW COOKED PORK SANDWICH, corn
purée, apple & crackling 17

7-HOUR LAMB SANDWICH, nan's
relish, caramelized onions,
relish, rocket & aioli 17

HERB & SPICE CHICKEN, lentil
salad & salsa verde 24

GREEN BOWL, avocado, soft egg,
beetroot hummus, feta, lemon &
cashew dressing 23 + *halloumi* 6 +
grilled marinated chicken breast 8

RED LENTIL FRITTERS, herb yoghurt,
spinach & sprout salad 23 + *halloumi* 6
+ *grilled marinated chicken breast* 8

CRAB OMELETTE, basil, tomato,
sourdough toast 32

CRAB LINGUINE, tomato, basil, lemon 34

SHOESTRING FRIES, fragrant
salt, aioli 7 / 9

SIDES

herb mushrooms

spinach, lemon

slow roasted
tomatoes

avocado half w/
fennel salt

feta

all 4

bacon

black pudding

chorizo

grilled halloumi

smoked salmon

all 6

BAKERY

mixed berry
friands

chocolate
espresso cakes

semolina,
pistachio, coconut
and lemon slice

chocolate brownie

daily baked
muffins

all 6

GELATO

chocolate,
hazelnut,
strawberry,
caramel

per scoop
3.5

GRAND BISTRO

DAY DRINKS

HOT DRINKS

COFFEE by The Grounds

latte, cappuccino, flat white, long black, short black, macchiato, piccolo, ristretto - sml 4 / lrg 4.5

turmeric latte, chai latte, hot chocolate - sml 4.5 / lrg 5

mocha - sml 4 / lrg 4.5

+ extra shot 50c

soy / oat / coconut / almond milk / lactose free + 50c

babycino 1

TEA served loose-leaf 4.5

english breakfast, earl grey tea, organic, chai, peppermint, lemongrass and ginger, gunpowder green

COLD DRINKS

SOFT DRINKS

coke, coke zero, lemonade, ginger beer, lemon lime & bitters 4

san pellegrino sparkling water 8

MILKSHAKES

chocolate, strawberry, vanilla, caramel 8

COFFEES

iced coffee, iced chocolate 8

iced latte 5

FRESHLY SQUEEZED JUICES

GB GREEN cucumber, celery, apple, kale, mint, coconut water 8

GB PURPLE apple, carrot, celery, beetroot, cucumber, ginger 8

GB ORANGE 8

KOMBUCHA

ask your waiter 8

WINE

WHITE

cherry tree hill 2019 chardonnay 12 / 38

centennial 2019 road block riesling 12 / 40

tertini 2017 hill top pinot gris 10 / 37

centennial 2019 pinot grigio 12 / 40

RED

centennial 2017 bong bong quattro rosso 9 / 30

tertini 2017 hill top cabernet sauvignon 10 / 37

artemis 2018 pinot noir 13 / 45

centennial 2016 single vineyard shiraz 13 / 48

CHAMPAGNE & SPARKLING

centennial pinot traditionnelle 12 / 42

moët 16 / 105

ROSÉ

centennial reserve pinot noir 2019 rosé 12 / 45

BEER

corona 8

kirin 8

southern highlands brewing co 'australian blonde ale' 8

southern highlands brewing co 'american pale ale' 8

cascade premium light 7

heineken 0% alcohol 7

GRAND BISTRO

DINNER

APÉRTIFS

GB SPRITZ, st germain elderflower, mint, prosecco, sparkling mineral water 16

APEROL SPRITZ, aperol, soda water, ice 16

MOËT & CHANDON 16

SMALL PLATES

CHAR-GRILLED SOURDOUGH,
whipped miso butter 7

GORGONZOLA CROQUETTES, quince jam 14

CRISPY FIVE SPICE CHICKEN,
sweet soy mayo, hot sauce 16

NZ KING SALMON, sashimi,
ginger, sesame, ponzu 22

CREAM OF CAULIFLOWER SOUP,
garlic crostini 15

DUCK LIVER PARFAIT, fragrant
salt, toast, cornichons 15

PRAWN TOAST, coriander, miso
mayo, tamarind hot sauce 19

SIDES

Rocket, pear and parmesan 10

Spinach with lemon 10

Shoestring fries, fragrant salt 9

MAINS

STEAK AND CHIPS, 180gm eye
fillet, onion rings, shoestring
fries, red wine butter 42

DUCK CONFIT, caramelised
apple, endive, crispy potatoes,
walnuts, rocket 35

STEAMED ORA KING SALMON, ginger,
garlic, chilli, coconut rice 37

CHICKEN SCHNITZEL, capers, lemon,
parsley, slaw, brown butter 28

WARM SPICE ROASTED PUMPKIN
SALAD, coconut yoghurt 26

WARM HALLOUMI SALAD, green beans,
beetroot, walnuts, herb yoghurt 27

CRUMBED 7-HOUR LAMB, sumac & tahini
yoghurt, warm pea & mint salad 34

CRAB LINGUINE, tomato,
basil, lemon 34

RED LENTIL DAHL, coconut rice,
coriander yoghurt, mango chutney 28

DESSERT

LEMON & COCONUT SLICE,
coconut yoghurt 13

BROWN BUTTER AND BERRY
CAKE, crème fraîche 14

STEAMED BANANA AND DATE PUDDING,
dulce de leche ice cream 15

APPLE CRUMBLE, vanilla ice cream 12

GELATO per scoop 3.50

GRAND BISTRO

DRINKS

ICED DRINKS

MILKSHAKES

chocolate, strawberry,
vanilla, caramel 8

COFFEES

iced coffee, iced chocolate 8

iced latte 5

FRESHLY SQUEEZED JUICES

GB GREEN cucumber, celery, apple,
kale, mint, coconut water 8

GB PURPLE apple, carrot, celery,
beetroot, cucumber, ginger 8

GB ORANGE 8

BOTANICALS

SEEDLIP & TONIC (zero proof) 12

KOMBUCHA, good earth blood orange 8

NOGRONI, seedlip spice, æcorn
bitter, æcorn aromatic 12

COCKTAILS

MIMOSA, centennial sparkling
wine, orange juice 12

ESPRESSO MARTINI, absolut, kahlúa,
the grounds espresso 16

APEROL SPRITZ, aperol,
soda water, ice 16

GB SPRITZ, st germain
elderflower, mint, prosecco,
sparkling mineral water 16

MANHATTAN, maker's mark, sweet
vermouth, orange bitters 16

NEGRONI, bombay sapphire,
campari, vermouth rosso 16

CLASSIC MARGARITA, espòlòn
blanco, lime juice, triple
sec, fragrant salt 16

WINE

WHITE

cherry tree hill 2019
chardonnay 12 / 38

centennial 2019 road
block riesling 12 / 40

tertini 2017 hill top
pinot gris 10 / 37

centennial 2019 pinot
grigio 12 / 40

RED

centennial 2017 bong bong
quattro rosso 9 / 30

tertini 2017 hill top
cabernet sauvignon 10 / 37

artemis 2018 pinot
noir 13 / 45

centennial 2016 single
vineyard shiraz 13 / 48

CHAMPAGNE & SPARKLING

centennial pinot
traditionelle 12 / 42

moët 16 / 105

ROSÉ

centennial reserve pinot
noir 2019 rosé 12 / 45

BEER

corona 8

kirin 8

southern highlands
brewing co 'australian
blonde ale' 8

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co 'american pale ale' 8

cascade premium light 7

heineken 0% alcohol 7