

# GRAND BISTRO ALL-DAY FOOD MENU

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## SIDES

Poached egg 3  
free -range local farm

## EXTRA SIDES (ALL 4)

Roasted mushrooms  
Spinach lemon  
Slow-roasted tomato  
Avocado half  
Feta  
Ricotta  
Hash brown

Chipolatas

## EXTRA SIDES (ALL 6)

Bacon  
Black pudding  
Chorizo  
Grilled halloumi  
Smoked salmon  
Shoe-string Fries with aioli  
Small 7 / Large 9

## BREAKFAST

**Brasserie Bread Sourdough**  
choose plain sourdough, quinoa or soya  
bread served w/ butter, GB house-made  
jam, peanut butter, honey, or vegemite 7

**Nan's house-baked fruit bread**  
toasted, butter, cinnamon sugar 9.5

**Nixon's free-range eggs any style**  
toasted sourdough, butter 12

**Smashed Avocado** crispy bacon,  
halloumi, poached eggs 23

**Big Breakfast** chargrilled chorizo, black  
pudding, bacon, poached eggs, roast  
tomatoes, hash brown, crackling, chutney  
23

**Grand Bistro poke bowl** house cured  
citrus salmon, edamame, pickled ginger,  
radish, avocado, bean sprouts, coriander,  
ponzu dressing 26

## LUNCH

**Spanner Crab Omelette**  
tomato, basil, grilled toast 28

**Bruschetta Avocado**  
tomato, mint, feta 15 +poached egg 3

**Cauliflower fritters**, poached egg, pea  
hummus, baby spinach salad, salsa verde  
20

**House made fish cake**, soft egg, Thai  
salad nahm jim dressing 24

## CLASSICS

**Ricotta Hotcakes** with honey cinnamon  
butter, berries, seeds, organic maple 19.5

**Baghdad Eggs on Grilled Toast**  
green pea hummus, pickled red onions,  
sumac, mint, tahini, yoghurt 19

**Za'atar Poached Eggs on Toast**  
spinach, lemon, pine nuts,  
sheep's milk feta 19

**Damo's Famous 7-hour Lamb**  
soft roll, Nan's relish, aioli, rocket 17

**Roast pumpkin soft roll**, blue cheese,  
rocket, relish, aioli, walnuts 14

**Hainanese Chicken Salad** ginger,  
shallots, chilli, sprouts, sweet soy,  
cashews 28 GF

**Rocket, Beetroot Salad** avocado, feta,  
dijon dressing 17

**Chicken finger sandwiches**, basil, aioli,  
lemon 11

**Beef burger**, beetroot relish, cheese,  
iceberg lettuce, tomato, shoestring fries  
17

**Grilled chicken burger**, tomato, baby  
spinach, cheese, aioli, shoestring fries 17

## DINNER

**Buffalo wings** blue cheese dipping  
sauce, celery 11 (4 pcs)

**Brasserie sourdough bread** olives and  
reduced balsamic 11 (2 pcs bread)

**Bruschetta** with mushroom and crispy  
prosciutto, parmesan 11 (2 pcs)

**Chilli garlic and lemon prawn /**  
sourdough 12 (4 prawns)

**House made pumpkin ravioli** with ricott  
and parmesan 13 (4 pcs)

**House cured citrus salmon** with chives  
tarragon and goats cheese 13

**Chargrilled free range chicken** breast  
fillet cauliflower cream and salsa verde 1

**Mini house made fish cake** with Thai  
salad and nham jam sauce 13 (3 pcs)

**Mini beef burger** beetroot relish,  
cheese iceberg lettuce (3 each) 14

**Mushroom arancini**  
with truffle pecorino 13 (3 pcs)

**Scotch fillet** with house smoked potato  
puree, horse radish aioli 18

**Heirloom tomato salad** with freekah,  
sumac dressing & parsley 14

**Green peas and asparagus risotto**  
fresh herbs 14

**House made puri (Indian bread),**  
smoked vegetable mash,  
mint chutney 14 (3 pcs)

# GRAND BISTRO ALL-DAY DRINKS MENU

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## HOT DRINKS

### COFFEE

#### By The Grounds sml 4 Lrge 4.5

Latte, Cappuccino,  
Flat White, Long Black, Short Black,  
Macchiato, Piccolo, Ristretto

Extra shot 50c  
Soy 50c  
Almond milk 50c

Turmeric Latte 4.5/5  
Chai Latte 4.5/5  
Hot Chocolate 4.5/5  
Mocha 4 / 4.5  
Chai Latte 5  
Hot Chocolate 4  
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 and bitters 4

San Pelligrino sparkling water 8

### MILKSHAKES

chocolate, strawberry, vanilla, caramel 8

### COFFEES

Iced coffee. Iced chocolate 8

Iced latte 5

### JUICES

Fresh juice of the day –  
see black board 8

Kombucha – see black board 8

## WHITE

Sally's Corner Chardonnay 9/35

Wither Hills Sauvignon Blanc 8/28

Tertini 'Hill Top' 2017 Pinot Gris 10/45

Centennial 2018 Riesling 12/50

## RED

Sally's Corner Merlot Cabernet 9/35

Centennial 2016 Shiraz 13/54

Artemis 2017 Pinot Noir 12/45

Tertini 2017 Cabernet Merlot 10/42

## ROSE

Centennial 2018 Reserve Pinot Noir  
11/47

## SPARKLING & CHAMPAGNE

Centennial Brut Traditionelle 12/45

Saint- Hilaire 8/35

Veuve Cliquot NV bottle only 90

## BEER

Corona 8

Kirin 8

Southern Highlands Brewing Co Pale Ale  
'The Original' 8

Cascade Premium Light 8

Heineken 0% alcohol 7