

# 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 .....	33
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 .....	18
Potato, leek and fior di latte croquettes (2), comte cheese, confit garlic aioli .....	12
House-cured salmon, crème fraiche and house pickles .....	18

## PASTA

Ricotta gnocchi, pomodoro sauce, mini burrata .....	30
Pappardelle with Western Plains Pork shoulder ragu, porcini and marsala, ricotta salata .....	33
Spaghetti alla chitarra carbonara, guanciale, cured egg yolk, Pecorino Romano .....	32
Squid ink tagliolini, Portarlinton mussels, prawns, scallops, calamari, white wine sauce .....	36
Ricotta and Spinach ravioli, burnt butter, saltbush, pink peppercorns .....	32

## MAIN COURSE

Roasted broccoli with 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, whipped cannellini, seasonal veg, beurre blanc sauce .....	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	300g Scotch fillet .....	52
Dunkeld, Victoria.	250g Sirloin .....	48
All served with triple cooked chips and dressed leaves.	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.

# DESSERT

Chocolate bete noir cake,  
white chocolate coffee mousse,  
caramelised white chocolate glaze,  
whipped mascarpone and spiced  
mulled wine syrup  
\$15

Lemon meringue tart,  
white chocolate lemon curd,  
torched Italian meringue  
\$15

Trio of ice cream:  
Vanilla, Rum & Raisin and  
White Chocolate & Raspberry,  
with caramel sauce, milk  
chocolate flakes, honeycomb  
\$14

Affogato  
St Ali espresso, vanilla ice cream  
and Frangelico, Kahlua or Baileys  
\$16

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