

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



@grandhotelfrankston



grandhotel.frankston

THE
GRAND



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave
us some feedback.

THANK YOU

MENU INFORMATION

*(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts.*

Please note:

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

*Please be aware catering for special requirements is taken with care. It must also
be noted that within the premises we may handle nuts, seafood, shellfish, sesame
seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests
will be catered for to the best of our ability, but the decision to consume a meal is the
responsibility of the diner.*

SNACKS

GARLIC BREAD	9.0
add cheese / +2.0	
add bacon & cheese / +3.0	
SOUP OF THE DAY	11.0
w bread roll	
PUMPKIN ARANCINI (<i>gf, vg</i>)	12.0
w vegan aioli	
MAC & CHEESE CROQUETTES	15.0
w truffle mayonnaise	
LEMON PEPPER CALAMARI (<i>agf</i>)	16.0
w aioli	
BRUSCHETTA	14.0
w spicy capsicum, semi-dried tomato & feta w balsamic glaze	
PANKO PRAWNS	15.0
w tartare	
DUCK SPRING ROLLS	15.0
w plum sauce	
PRAWN CIGARS	14.0
w plum sauce	
POTATO CAKES	10.0
SOUTH MELBOURNE DIM SIMS	10.0
w spicy soy	

BURGERS

CHEESEBURGER 22.0
milk bun, beef patty, cheese, caramelised onion,
pickles, burger sauce & chips

SOUTHERN FRIED CHICKEN BURGER 26.0
milk bun, coleslaw, smashed avo, cheese, burger sauce & chips

GRAND BURGER SIGNATURE DISH 27.0
milk bun, beef patty, egg, bacon, pickles, american mustard,
cheese, caramelised onion, lettuce, tomato & chips

VEGAN BURGER (vg) 26.0
beetroot bun, chickpea & lentil patty, smashed avocado,
vegan cheese, tomato & lettuce, vegan aioli & sweet potato fries

STEAK SANDWICH SIGNATURE DISH 27.0
150gm rump, tomato, lettuce, caramelised onion,
cheese, bacon on turkish bread w bbq sauce & chips

ADD

add extra beef or chicken patty / +5.0

add egg / +2.0

add bacon / +5.0

PARMAS

SCHNITZEL (av) crumbed chicken breast & sauce of choice	29.0
ORIGINAL crumbed chicken breast, ham, napoli & cheese	31.0
MEATLOVERS crumbed chicken breast, bacon, ham, chorizo, fried egg, bbq sauce & cheese	32.0
HAWAIIAN crumbed chicken breast, ham, napoli sauce, pineapple & cheese	32.0
MEXICAN crumbed chicken breast, ham, salsa, jalapenos, corn chips, sour cream & cheese	32.0
SPANISH chorizo, chargrilled capsicum, red onion, olives, napoli & cheese	32.0
PULLED PORK PARMA crumbed chicken breast, napoli, slow cooked pork & cheese w garlic & chilli sauce	32.0

All made with breast schnitzel & served with chips + salad

PIZZAS

HAWAIIAN PIZZA napoli, ham and pineapple & cheese	20.0
CHICKEN SUPREME napoli, chicken, mushroom, capsicum, red onion, pineapple & cheese	22.0
MARGHERITA PIZZA napoli, parsley & cheese	18.0

GRILL

300gm PORTERHOUSE (gf) 44.0
cooked to your liking w chips, salad & sauce of choice

SURF & TURF 45.0
300g grassfed rump & creamy garlic prawns w chips & salad

sauce options: gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise

ADD

add creamy garlic prawns (gf) / +10.0

add lemon pepper calamari / +8.0

add onion rings / +5.0

add bacon / +5.0

add egg / +2.0

add sweet potato fries / +6.0

MAINS

TRADITIONAL LASAGNA 32.0
w chips & salad

GARLIC PRAWNS (gf) **SIGNATURE DISH** 32.0
prawns, garlic, onion, white wine, cream,
basmati rice & salad

CHICKEN SCALLOPINI (gf) 30.0
chicken breast, creamy mushroom sauce,
mash potato & seasonal veg

BEER BATTERED FLATHEAD (agf) 29.0
w chips, salad & tartare

LEMON PEPPER CALAMARI (agf) 29.0
w chips, salad & aioli

SALMON FILLET (gf) 32.0
grilled atlantic salmon w hollandaise,
garlic herb roasted potatoes & broccolini

ROAST OF THE DAY (gf) 28.0
roasted potatoes, pumpkin, seasonal veg & gravy

CHICKEN KIEV **SIGNATURE DISH** 29.0
mash, seasonal veg & choice of sauce

SALADS

GREEK LAMB SALAD (gf) **SIGNATURE DISH** 32.0
marinated lamb backstrap, cucumber, cherry tomato,
mixed leaves, olives, red onion, feta & tzatziki

SUPERFOOD SALAD (gf,vg,n) 26.0
pumpkin, quinoa, kale, baby spinach, avocado,
cherry tomato, toasted almonds, chargrilled broccolini,
pomegranate, dried cranberries

ADD *add chicken / +5.0*
add feta / +3.0
add lemon pepper calamari / +8.0

SIDES

CHIPS (gf) w garlic aioli 10.0

SWEET POTATO CHIPS (av,gf) 12.0
w crumbled feta, rosemary salt & aioli

POTATO WEDGES 15.0
w sour cream & sweet chilli

ONION RINGS (v) w chipotle mayo 10.0

SEASONAL SAUTEED GREENS (vg,gf) 8.0

CREAMY MASH POTATO (gf) 7.0

GARDEN SALAD 10.0
mixed leaves, onion, tomato and carrot

COLESLAW 8.0

KIDS

\$15 KIDS MEALS - *for kids 12 and under*
All kids meals come with an ice cream

CHICKEN NUGGETS w chips

CHEESEBURGER w chips

GRILLED CHICKEN w chips

BATTERED FLATHEAD (agf) w chips

MAC & CHEESE CROQUETTES w chips

FRIED CALAMARI w chips

ADD

Add serve of veg +2.0

Add kids soft drink +2.5

Add kids juice +3.5

SENIORS

**Available 7 days :
Lunch & Dinner**

*Starters & desserts only in conjunction
with senior main meal ordered /
no further discounts apply*

1 Course \$20.0 / 2 Course \$25.0 / 3 Course \$28.0

STARTERS

SOUP OF THE DAY

GARLIC BREAD (vg)
add cheese & bacon / +2.0

PRAWN SPRING ROLLS
w plum sauce

MAINS

LEMON PEPPER CALAMARI (agf)
w chips, salad & aioli

FISH & CHIPS (agf)
beer battered flathead, chips, salad & tartare

CHICKEN PARMA
ham, napoli & cheese w chips & salad

MONGOLIAN BEEF STIRFRY
marinated beef, asian veg, capsicums, sticky soy sauce,
hokkien noodles, fried shallots

ROAST OF THE DAY (gf)
w seasonal veg & gravy

BANGERS & MASH
creamy mash potato, peas, onion gravy & veg

FISHERMANS BASKET
chips, salad & tartare

PANKO CRUMBED PRAWNS
w chips, salad, & tartare

TRADITIONAL LASAGNA
w salad



SIGNATURE SENIORS

Available 7 days :
Lunch & Dinner

Starters & desserts only in conjunction
with senior main meal ordered /
no further discounts apply

1 Course \$20.0 / 2 Course \$25.0 / 3 Course \$28.0

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

PREMIUM MAINS

SALMON FILLET (gf) **add \$9.0**

grilled atlantic salmon w mash potato, broccolini & hollandaise

CHICKEN SCALLOPINI (gf) **add \$5.0**

chicken breast, creamy mushroom sauce, mash potato & seasonal veg

200GM PORTERHOUSE STEAK **add \$8.0**

cooked to your liking w chips, salad & sauce of choice

SENIORS DESSERT

PAVLOVA (gf)

w berry coulis & cream

LEMON TART

w berry coulis & cream

MIXED BERRY CHEESECAKE

w berry coulis & cream

CAKE UPGRADE
see our cake display +6.0

SEASONAL DISHES



CHORIZO & CREAMY PESTO GNOCCHI (*gf*) 29.0
onion, mushrooms, spinach, sun dried tomato
& creamy basil pesto sauce w parmesan

MONGOLIAN BEEF STIRFRY (*agf*) 29.0
marinated beef, asian veg, capsicums,
sticky soy sauce, hokkien noodles & fried shallots

LAMB SHANK (*gf*) 31.0
slow cooked lamb shank in rich red wine sauce
w mash & buttered peas
add extra shank / +9.0

BEEF & GUINNESS PIE 30.0
w creamy mash, peas & gravy

DESSERTS

STICKY DATE PUDDING 13.0
vanilla bean ice cream

HOMEMADE CHOCOLATE BROWNIE 9.0
chocolate fudge w cream or ice cream & strawberries

COFFEE AND CAKE 14.0

THE CAFÉ

*See our cake & brownie options
on the next page*

AFFOGATO / 7.0

espresso over icecream

add Baileys, Kahlua, Frangelico, Jameson or Butterscotch Schnapps / +8.0

LIQUEUR COFFEE / 14.0

espresso w cream & your choice of Jameson, Kahlua or Baileys

ST REMIO COFFEE / 5.0

espresso

cappuccino

café latte

long black

short macchiato

long macchiato

hot chocolate

full cream, skim, almond, soy, lactose free & oat milk available

ST REMIO TEA / 5.0

english breakfast

earl grey

peppermint

chamomile

green

CAKES

All cakes served w cream

Add ice cream / +1.0

MARS CAKE	12.0
moist chocolate cake with layers of caramel & chocolate ganache with a chocolate glaze	
DIVINE DOUBLE CHOCOLATE <i>(nf)</i>	12.0
chocolate sponge with chocolate mousse topped w chocolate glaze	
LEMON MERINGUE <i>(nf)</i>	12.0
baked lemon curd in a french butter pastry shell topped with meringue	
RASPBERRY HEARTS	12.0
raspberry & chocolate mousse on a chocolate sponge base, topped w raspberry glaze	
SALTED CARAMEL	12.0
chocolate mousse base on top of sponge topped with salted caramel	
BAILEYS CHEESECAKE	12.0
baked baileys infused cheesecake on a biscuit base	

BROWNIES

All brownies served w cream

Add ice cream / +1.0

TRIPLE CHOC BROWNIE (<i>gf, nf</i>)	7.0
chocolate brownie with a blondie swirl, topped with milk and white choc chips	
ROCKY ROAD BROWNIE	7.0
chocolate brownie with pink and white marshmallows, peanuts, glazed cherries and milk chocolate ganache	
NUTELLA BROWNIE (<i>gf</i>)	7.0
chocolate brownie with nutella topped w a milk chocolate ganache	
CRÈME BRULEE BROWNIE	7.0
rich creamy brownie topped with crème brulee blend	
BOUNTY BROWNIE	7.0
mushy chocolate base with creamy coconut layer	
RASPBERRY WHITE CHOC BROWNIE	7.0
white chocolate base with raspberry topped layer	