

Menu



YARRA VALLEY GRAND

EST HOTEL 1888

LUNCH HOURS

MON TO FRI
11.30 TO 2.30PM

SAT & SUN
11.30 TO 3PM

DINNER HOURS

SUN TO THURS
5PM TO 8.30PM

FRI & SAT
5PM TO 9PM

HERB'S HOURS

THURS & FRI
5PM TIL LATE

SAT & SUN
11.30AM TIL LATE



Grazing

GARLIC BREAD ^(VE)	10
CHEESY GARLIC BREAD ^(V, VEO)	11
CHEESY BACON GARLIC BREAD	13
MARINATED OLIVES ^(VE, GF) Mount Zero mixed olives	13
PICKLE CHIPS ^(VEO) sriracha & dill mayo	16
MEZZE herb focaccia, Mount Zero olives, roasted pumpkin, cashew & coconut dip ^(VE)	19
LAMB KOFTA ^(GF) lemon yoghurt, sumac	17
SALMON GRAVLAX ^(GFO, DFO) beetroot relish, horseradish cream, crispy tortillas	19
PULLED PORK SLIDERS (3) slaw, aioli, BBQ sauce	18
CHILLI SQUID ^(GF, DF) lightly dusted & fried squid strips, aioli, chilli oil	17

Little Ones

Kids 12 years and under. All kids meals include a soft drink & a frog in a pond.

HOUSE MADE TEMPURA CHICKEN BREAST NUGGETS ^(DF) chips, ketchup	15
BATTERED FISH ^(GFO, DF) chips, ketchup	15
SPAGHETTI BOLOGNESE ^(DFO, VO)	15
CALAMARI ^(GF, DF) chips, ketchup	15
CHICKEN PARMIGIANA chips, salad, ketchup	18
CHEESEBURGER ^(GFO) beef, cheese, chips, ketchup	18
CAJUN PULLED MUSHROOM BURGER ^(V, GFO) iceberg, smokey BBQ, aioli, chips, ketchup	18
BAKED EGGPLANT PARMA ^(GFO, V, VEO) Napoli, chickpeas, olives, roasted peppers, mozzarella, chips, salad, ketchup	18

V | Vegetarian **GF** | Gluten Free **DF** | Dairy Free **VE** | Vegan **O** | Optional

Due to allergens in our kitchen we cannot guarantee that our dishes are allergen-free.
If you have an allergy or intolerance, please inform a member of staff before you order.

Mains

CHICKEN PARMIGIANA	33
schnitzel, shaved ham, Napoli, mozzarella, chips, garden salad	
FISH & CHIPS (GFO, DF)	30
beer battered flathead tails, chips, garden salad, pickled onion, tartare	
TIGER PRAWN LINGUINE (DFO)	35
garlic, chilli, cherry tomatoes, white wine, butter, rocket leaves, parmesan	
SALT & PEPPER CALAMARI (GF, DF)	30
lightly dusted calamari strips, aioli, chips, garden salad	
BAKED EGGPLANT PARMA (GFO, V, VEO)	29
Napoli, chickpeas, olives, roasted peppers, mozzarella, chips, salad	
CHAR-GRILLED CHICKEN BREAST (GFO)	34
fried polenta, prawn, corn & tomato salsa, watercress, beetroot aioli	
SPAGHETTI CARBONARA	30
bacon, mushrooms, garlic, white wine, cream, spring onion, parmesan	

Salads & Bowls

VEG SALAD (VE, GF)	27
brown rice, quinoa, snow pea, green bean, charred corn, cherry tomato, asparagus, shaved fennel, red onion, shaved red cabbage, tendrils, lemon & mustard dressing	
MEXICAN BOWL	30
chilli beef, brown rice, charred corn salsa, smashed avo, iceberg, sour cream, crispy tortillas	
CAESAR SALAD (GFO, VO)	26
cos lettuce, bacon, croutons, parmesan, poached egg, white anchovies, creamy dressing	
JAPANESE BOWL (GF, V)	26
soba noodles, watercress, radish, pickled ginger, red onion, shaved red cabbage, snow pea shoots, poached egg, orange, sesame & soy dressing	
ADD grilled chicken 6 salmon gravlax 7	

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— Chargrilled Steaks —

300g PORTERHOUSE (GF, DF) **45**

300g SCOTCH FILLET (GF, DF) **49**

CHOOSE TWO OF THE FOLLOWING all GF, V

hand cut wedges **or** mash, garden salad **or** steamed greens

ADD SAUCE (all GF) garlic butter **2**

red wine jus, creamy pepper, creamy mushroom,
gravy, blue cheese, hollandaise **4**

ADD FRIED EGG **2**

— Burgers —

All burgers served on a milk bun with crispy chips

GRAND BEEF BURGER (GFO) **29**

bacon, egg, cheese, burger sauce, lettuce, pickle

CAJUN PULLED MUSHROOM BURGER (V, GFO) **28**

iceberg, smokey BBQ, aioli, chips

S Hand cut wedges, sour cream, sweet chilli (GF, VEO) **11**

i Heirloom tomatoes, bocconcini, basil, olive oil (GF, V) **15**

d Green beans, feta, lemon dressing (GF, V) **9**

e Honey baked carrots, dukkah (GF, V) **7**

S Mixed leaves, red wine vinaigrette (GF, VE) **4**

Crispy chips, roasted garlic aioli (GF, VEO) **12**

Creamy potato mash (GF, V) **7**

— Desserts —

HONEYCOMB CHEESECAKE **15**

honeycomb crumble, chocolate sauce, fairy floss

PINEAPPLE FRITTERS (VEO) ice cream, cinnamon sugar **15**

POACHED PEACH (V,GFO) ice cream, meringue, berry coulis **15**

STRAWBERRY & YOGHURT PANNACOTTA **15**

berry compote, almond granola

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Wednesday **PARMA&POT**

All parmas are served with
SALAD, CRISPY CHIPS
& A SELECT BEER, WINE OR SOFT

\$25



REGULAR SHOW

chicken schnitzel, Napoli,
ham and mozzarella



THE STREAKER

chicken schnitzel,
lemon wedge & gravy



RIVER PIG

chicken schnitzel, Napoli, ham,
bacon, mozzarella & BBQ sauce



BAKED EGGPLANT PARMA

Napoli, chickpeas, olives, roasted
peppers, mozzarella

SORRY NO VARIATIONS

Available From 5.00pm

Thank You



YARRA VALLEY
GRAND

EST HOTEL 1888

#loveyourlocal

yarravalleygrand.com.au