



YARRA VALLEY
GRAND
EST HOTEL 1888

SENIORS MENU

MONDAY TO FRIDAY 11.30AM to 2.30PM

GARLIC BREAD (VE)	10
CHEESY GARLIC BREAD (V, VEO)	11
CHEESY BACON GARLIC BREAD	13
SOUP OF THE DAY (GFO) with sourdough	10

MAINS ALL 22

FISH & CHIPS (DF, GFO) (grilled on request) beer battered flathead tails, chips, garden salad, pickled onion, tartare	
SALT & PEPPER CALAMARI (GF, DF) lightly dusted calamari strips, aioli, chips, garden salad	
CHEESEBURGER (GFO) beef, cheese, ketchup, mustard, lettuce, onion, pickles, crispy coated chips	
CHICKEN PARMIGIANA schnitzel, shaved ham, Napoli, mozzarella, chips, garden salad	
SPAGHETTI BOLOGNESE shaved parmesan	
GRILLED LAMBS FRY (GF) bacon, mash, greens, sautéed onion, gravy	
BAKED EGGPLANT PARMA (V, GFO, VEO) Napoli, chickpeas, olives, roasted peppers, mozzarella, chips, salad	
VEGETABLE SALAD (VE, GF) brown rice, quinoa, snow pea, green bean, charred corn, cherry tomato, asparagus, shaved fennel, red onion, shaved red cabbage, tendrils, lemon & mustard dressing	
SPAGHETTI OLIO (VE) garlic, chilli, olive oil, parsley, pangrattato	
CAJUN PULLED MUSHROOM BURGER (V, GFO) iceberg, smokey BBQ, aioli, chips	
SPAGHETTI CARBONARA bacon, mushrooms, garlic, white wine, cream, spring onion, parmesan	

DESSERTS ALL 11

HONEYCOMB CHEESECAKE honeycomb crumble, chocolate sauce, fairy floss	
PINEAPPLE FRITTERS (VEO) ice cream, cinnamon sugar	
POACHED PEACH (V, GFO) ice cream, meringue, berry coulis	
STRAWBERRY & YOGHURT PANNACOTTA berry compote, almond granola	

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.