

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)	11
MARINATED OLIVES ^(VE, GF) Mount Zero mixed olives	9
GOATS CHEESE & LEEK TART ^(V) rosemary & chive oil, micro herbs	18
SMOKED COD, PEA & DILL CAKES ^(GF) aioli, lemon	18
CONFIT DUCK & WILD MUSHROOM TARTE TATIN shiraz glaze, frisee	19
CRISPY RADISH CAKE ^(GF, VE) sticky soy dipping sauce	16
BUFFALO CHICKEN WINGS blue cheese sauce, celery sticks	18
SALT & PEPPER CALAMARI ^(GFO, DF) lightly dusted calamari strips, asian herbs, nuoc jam	18
JAPANESE PANCAKES ^(V) kewpie mayo, pickled vegetables, spring onion, sesame, micro herbs	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, salad	15
BATTERED FISH ^(GFO, DF) chips, salad	15
SPAGHETTI BOLOGNESE ^(DFO, VO)	15
CALAMARI ^(GFO, DF) chips, salad	15
CHICKEN PARMIGIANA chips, salad	18
CHEESE BURGER ^(GFO, DFO) beef, cheese, ketchup, mustard, pickles, chips	18
SWEET POTATO, RICOTTA & CORN BURGER ^(V, GFO) lettuce, aioli, chips	18
BAKED MUSHROOM PARMA ^(GFO, V) Napoli, kale, cheese sauce, hazelnuts, chips, salad	18

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

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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 (DF)	30
beer battered flathead tails, chips, garden salad, pickled onion, tartare	
TIGER PRAWN LINGUINE	35
garlic, chilli, cherry tomatoes, white wine, butter, rocket leaves, parmesan	
SALT & PEPPER CALAMARI (GFO, DF)	30
lightly dusted calamari strips, aioli, chips, garden salad	
BAKED MUSHROOM PARMA (GFO, V)	29
chilli jam, kale, cheese sauce, hazelnuts, chips, salad	
ROASTED 1/2 CHICKEN (GF)	34
Cafe de Paris butter, duck fat potatoes, baked carrots, char-grilled fennel, red wine jus	

Salads & Bowls

FRIED CALAMARI SALAD (GFO, DF)	30
lightly dusted calamari strips, shaved wombok, cucumber, peanut, red onion, coriander, bean shoot, fried rice noodles, nuoc jam dressing	
NASI GORENG (GFO, DF)	34
fried rice, roasted pork, prawns, carrot, peas, corn, spring onion, chilli oil, fried egg, radish cake, prawn crackers	
JAPANESE SEARED TUNA BOWL (GF, DF)	38
seared tuna, teriyaki dressing, pickled veg, wakame seaweed, sticky rice, edamame, soft boiled egg, micro shiso, Japanese leaves	
VEG SALAD (VE, GF)	28
roasted pumpkin, puy lentils, baby carrots, kale, Lebanese eggplant, roasted onion, white bean puree	
KOREAN FRIED CHICKEN	33
fried chicken tenderloins tossed through gochujang sauce, steamed long grain rice, kimchi, kewpie mayo	

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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, Café de Paris butter **2**

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

ADD FRIED EGG **2**

— Burgers —

All burgers served on a milk bun with crispy coated chips

GRAND BEEF BURGER (GFO) **29**

bacon, egg, cheese, red onion, ketchup, mustard, lettuce, pickle

SWEET POTATO, RICOTTA & CORN BURGER (V GFO) **28**

aioli, chilli jam, lettuce, rocket, fried egg

S Hand cut wedges, rosemary salt, aioli (GF, VEO) **13**

i Char-grilled fennel (GF, VE) **9**

d Duck fat potatoes (GF) **9**

e Baked carrots (GF, VE) **9**

S Mixed leaves, red wine vinaigrette (GF, VE) **6**

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

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

— Desserts —

QUINCE & APPLE CRUMBLE double cream (V, VEO) **15**

BLACK FOREST MOUSSE **15**

chocolate biscuit, dark chocolate mousse,
double cream, drunken cherries

CHAMOMILE & HONEY PANNA COTTA (GF) **15**

poached rhubarb, dried orange

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Wednesday **PARMA&POT**

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

\$24



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 MUSHROOM PARMA

chilli jam, kale, cheese sauce,
hazelnuts

**SEE SPECIALS BOARD FOR PARMAS OF THE WEEK
SORRY NO VARIATIONS**

Available From 5pm

Thank You



YARRA VALLEY
GRAND

EST HOTEL 1888

#loveyourlocal

yarravalleygrand.com.au