

## BREAKFAST

**Dolce Pane Toast**, white or multigrain with selection of jams \$10

**Dolce Pane fruit loaf** with butter \$11

**Smashed Avocado on Sourdough** with feta and oven-candied cherry tomatoes \$19

**Smashed Avocado on Sourdough** with citrus, feta, two poached eggs, extra virgin olive oil, and pumpkin seeds \$20

**Granola with Greek yoghurt** and seasonal fruit \$15

**Lemon and Ricotta Pancakes** with fresh fruit, yoghurt and mixed berry compote \$17.5

*\*\* John Batman was one of the first European settlers in Melbourne and the first to build on the site where the Grand Hotel stands today. This area was known as She Oak Hill and the industrious Batman planted over 1000 fruit trees. This dish is a tribute to him and the gold rush era.*

**Breaky Burger**, with two fried eggs, bacon, rocket, cheese, tomato relish and a hash brown \$17

**Corn Fritters with smoked salmon**, fresh coriander, mint yoghurt and one poached egg \$20

**Super Seed Porridge** with oats, chia seeds, quinoa, spice pear and maple syrup \$17

**Classic Eggs Benedict** \$18.5

**Eggs Florentine** with Norwegian smoked salmon and spinach \$20

**The Grand Breakfast** – two eggs as you like on sourdough toast with bacon, sautéed mushrooms, home-style baked beans, roasted tomatoes and lemon spinach \$22

**Grand Omelette** with ham, mushroom, cheese served with sourdough toast \$16

**Egg White Omelette** with spinach and cheese, served with sourdough toast and sun-dried tomato pesto \$18

**Two Eggs as you like**, on sourdough \$14

**Seasonal Fruit Salad** with a side of yoghurt \$14

## SIDES

Extra free range egg \$2

Bacon, grilled sausages, smoked salmon, roasted tomato, sautéed mushrooms, spinach, avocado, home-style baked beans, hash brown \$4.5

## DRINKS

Café Latte, Cappuccino, Flat White, Long Black, Macchiato, Hot chocolate, Mocha \$4.5

Espresso \$4

Tea - English breakfast, Earl Grey, Green, Peppermint, Chamomile \$4.5

Virgin Mary \$9.5

**The Juice Farm Juices** – Apple, Orange, Pineapple, Mango, Guava, Tomato \$4.5

*\*We acknowledge the original custodians of the land, the Wurundjeri and Boon Wurrung people.*

\* Rab restaurant use free range eggs and source our produce locally whenever possible



## ENTRÉES

**Sharing platter** (Please ask our friendly staff) \$ 28

**Lemon pepper calamari** served with a garden salad and saffron garlic aioli \$ 19

**Soup of the day** served with toasted garlic bread (GF bread on request) \$ 13

**Bruschetta** with tomatoes, garlic, San Daniele prosciutto and brie cheese \$ 16

**Garlic and herb toasted bread (v)** \$ 8

## MAINS

**Beef eye fillet** served with roasted chat potatoes, broccoli tossed in garlic with a demi glaze sauce. (gf) \$ 42

*\*John Batman, one of the first european settlers of Victoria, lived on this site with his family from 1835 – 1839. He grazed the land with sheep, cattle and horses, and planted over 1000 fruit trees. Our Eye fillet dish is our tribute to his pioneering spirit.*

**Atlantic salmon** served with a warm vegetable salad and a lemon butter sauce (gf) \$ 34

**Rusticella pizza** – Napoli, salami, mozzarella cheese and rosemary \$ 22

**Veggie wok hokkien** noodles tossed in sweet soya sauce, fresh coriander, ginger, chilli, sesame seeds and stir fried vegetables (v) \$ 22

**Add seafood - prawns and calamari** + \$ 5

**Fish & chips** – Beer battered flathead tails, served with a garden salad and thick cut chips accompanied with lemon and tartare sauce \$ 25

**Seared beef salad** served with roast peppers, tomatoes, mixed leaves and red onion in a honey soya dressing \$ 26

**Seafood linguine** - Prawns, calamari, tossed with a lobster bisque and finished with napoli sauce \$ 29

**Vegetarian option** \$ 24

**Slow cooked pork belly** served with a creamy asparagus risotto, finished with a drizzle of demi glaze sauce \$ 30

**Classic chicken parmigiana** served with chunky chips and salad \$ 29

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## SIDES

Thick cut chips served with herb salt and aioli	\$ 8
Roasted chat potatoes (gf) (v) (vg)	\$ 8
Broccoli tossed in garlic (gf) (v) (vg)	\$ 8
Garden salad (gf) (v) (vg)	\$ 8
Roasted field mushrooms (gf) (v) (vg)	\$ 8

## DESSERTS

<b>Affogato</b>	\$ 16
French vanilla ice cream with a shot of both espresso & baileys accompagnied with cantuccini biscotti	
<b>Apple strudel</b>	\$ 16
served warm with vanilla ice cream	
<b>Baileys brulée</b>	\$ 16
Served with fresh berries	
<b>Boutique cheese plate</b>	
Served with quince paste, nuts and fresh seasonal fruit	
Per cheese or	\$ !5
Three cheeses	\$ 25

## **Grand Signature Cocktails Mocktails**

John Batman-Fruit Punch Peach Schnapps, Banana liqueur, Mango liqueur, Apple juice <i>* John Batman was one of the first european settlers in Melbourne and the first to build in the site where the Grand Hotel stands today. This area was known as She Oak Hill and the industrious Batman planted over 1000 fruit trees.</i>	18
Long Island Ice Tea White Rum/Gin/Vodka/Triple sec/Tequila/Fresh Lime/Cola	19
Martini Vodka or Gin /Vermouth	17
White Russian Vodka/Kahlua/Tia Maria/Milk	17
Black Russian Vodka/Kahlua/Cola	17
Margarita <b>Tequilla, triple sec</b>	17
Cosmopolitan Vodka, Triple sec, lime juice, cranberry juice	17
Cookies & Cream White curacao, brown Curacao, Brandy, Cream	17
Espresso Martini Kahlua/Vanilla Vodka/Espresso Shot	16

Mojito

White rum, Lime wedges, brown sugar, Mint leaves, Soda water



18

Ginger Ninja

Fresh mint, apple juice, dry ginger, brown sugar, Lime wedges

10

Vanilla Sunset

Vanilla syrup, pineapple juice, Raspberry cordial

10

## **Champagne & Sparkling Wine**

	G	B
NV Legacy Brut Yarra Valley, Vic	9.50	38
NV Venge Ambal Blanc de Blanc Brut Burgundy, France	14	49

## **White Varieties**

	G	B
Legacy Semillon Sauvignon Blanc Yarra Valley, VIC	9.50	38
Whitehaven Sauvignon Blanc Marlborough, NZ	13	49
Whitehaven Riesling Marlborough, NZ	13	49
Indigo Pinot Grigio Beechworth, VIC	14	52

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Snake & Herring “Tough Love” Chardonnay

14

Margaret River, WA



52

Cape Barren Sauvignon Blanc

14

52

Adelaide Hills, SA

## **Red Varieties**

	G	B
Legacy Shiraz Cabernet Yarra Valley, VIC	9.50	38
Red Claw Shiraz Mornington Peninsula, Vic	15.5	57
Hamelin Bay Shiraz Margaret River, WA	17	65
Side by Side Brother in Arms Cabernet Sauvignon Langhorne Creek, SA	17	65
Villages Pinot Noir Yarra Valley, VIC	13	49
Deen Vat Series No 9 Cabernet Sauvignon Yarra Valley, VIC	13	49
La Bossa Merlot Yarra Valley, VIC	11	43
Hamelin Bay Merlot Margaret River, WA	15.5	57
Black Cottage Pinot Noir Marlborough, NZ	15.5	60

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## **Dessert Wine**

	G 120 ml
De Bortoli Noble One Botrytis Semillon Yarra Valley, VIC	15

## **Beer**

### Light

Boags Light	7
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### Local

Boags Premium	8
Boags Draught	8
Crown Lager	8

### Craft Beers

James Squire 'Nine Tales' Amber Ale	9.5
James Squire 'One Fifty Lashes' Pale Ale	9.5
James Squire 'The Chancer' Golden Ale	9.5
James Squire 'Jack of Spades' Porter	9.5

### Imported

Corona	9.5
Becks	9.5
Heineken	9.5

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Kirin	9.5
Stella Artois	9.5



## Cider

James Squire Apple Crush Cider	9.5
James Squire Pear Crush Cider	9.5

## Spirits

### Bourbon

Jim Beam	9
Southern Comfort	9
Jack Daniels	10
Makers Mark	11

### Scotch & Whisky

Johnnie Walker Red	9
Johnnie Walker Black	10
Jameson Irish Whisky	10
Canadian Club	10
Glenfiddich 12 yo	12
Glenlivet 12 yo	12
Chivas Regal 18 yo	13

### Brandy & Cognac

Chatelle Napoleon	9
Courvoisier VSOP	11
Hennessy VSOP	12

### Rum

Bacardi	9
Bundaberg	9
Malibu	9
Coruba	10

### Gin

Gordons	9
Bombay Sapphire	10

### Vodka

Smirnoff	9
Absolut	11
Belvedere	12

### Other

Sierra Tequila	9
Arkipolis Ouzo	9

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## Liqueurs

Midori	9
Galliano Black Sambucca	9
Galliano White Sambucca	9
Baileys Irish Cream	9
Cointreau	9
Grand Marnier	9
Kahlua	9
Frangelico	9
Tia Maria	9
Malibu	9
Drambuie	9



## Aperitifs

Campari	9
Cinzano Dry Vermouth	9
Cinzano Sweet Vermouth	9
Pernod	9
Pimms No. 1	9

## Port

Galway Pipe Tawny Port	10
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## Non Alcoholic

### Mineral Water

Mount Franklin Lightly Sparkling (750 ml)

7.5

### Juices

Orange, Apple, Pineapple, Guava, Mango, Cranberry, Tomato

4.5

### Soft Drinks

Coke, Coke Zero, Lift, Sprite, Soda Water, Dry Ginger Ale, Tonic Water

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