

Starters + Shares

- GARLIC BREAD** (V/LGO) **7**
- CHEESY GARLIC BREAD** (V/LGO) **8**
- SWEET CHILLI CHEESE BREAD** (V/LGO) **8**
- CHEESY BACON GARLIC BREAD** (LGO) **9**
- WARM TOASTED PITA BREAD** (V/LGO) **12**
With trio of dips
- HALOUMI, TOMATO & AVOCADO BRUSCHETTA** (V/LGO) **14**
With balsamic glaze
- SALT & PEPPER CALAMARI** (DF/LGO) **13**
With lime aioli
- CHAR SIU PORK BELLY & GLASS NOODLE SPRING ROLLS** **13**
With plum + hoisin dipping sauce
- SMOKED DUCK CROQUETTES** **15**
With rocket, romesco, confit garlic aioli & parmesan
- JALAPENO POPPERS** (V) **13**
With avocado, tomato salsa & chipotle mayonnaise
- FRIED LASAGNE BALLS** **13**
With béchamel & fresh parmesan

Oysters

- NATURAL** 6 each (DF/LGO) **18** **NATURAL** 12 each ... (DF/LGO) **34**
- MORNAY** 6 each (LGO) **21** **MORNAY** 12 each, (LGO) **36**
- KILPATRICK** 6 each .. (DF/LGO) **23** **KILPATRICK** 12 each . (DF/LGO) **38**

Salads

- HONEY ROASTED PUMPKIN & CASHEW** (V/DFO/LGO) **16**
Honey roasted pumpkin with rocket, roasted capsicum, Persian fetta, cashews & balsamic glaze
- CHICKEN, CRANBERRY & HONEY BAKED BRIE** (DFO/LGO) **18**
Shredded chicken breast with rocket, honey baked brie, cherry tomatoes, dried cranberries, roast almonds & honey mustard dressing
- + CHICKEN TENDERS OR PULLED PORK** **4**
- THE GREEK & SPEARED LAMB** (DFO/LGO) **23**
Greek marinated lamb skewers with crisp cos lettuce, cherry tomatoes, red onion, cucumber, Kalamata olives, capsicum, marinated fetta, oregano & fresh lemon

Toppers

- GARLIC BANANA PRAWNS** (LGO) **9**
- BEER BATTERED ONION RINGS** **3**
- SALT + PEPPER CALAMARI** (DFO/LGO) **7**

Mains

- TWICE-COOKED, CIDER-BRAISED PORK BELLY** (DF/LGO) **26**
Crispy cider-braised pork belly with whipped sweet potato mash, broccolini, apple slaw, apple sauce & cider jus
- BRAISED B.B.Q PORK RIBS** **30**
Served with two sides & your choice of a sauce
- CRISPY SKINNED ATLANTIC SALMON** (DF/LGO) **29**
Served with Spanish potato bravas, avocado, tequila + lime salsa & asparagus
- GH SIGNATURE RIB FILLET** (LGO) **38**
300g rib fillet with creamy potato bake, portobello mushroom, broccolini cherry tomatoes, beer-battered onion rings, herb + garlic butter & red wine jus
- LAMB CUTLETS** (DFO) **28**
Seared lamb cutlets with Moroccan cous-cous, cucumber + feta salad & minted yoghurt
- LEMON + BASIL CHICKEN** (LGO) **27**
Grilled lemon + basil infused chicken with creamed leeks, portobello mushroom, roast pumpkin & broccolini with basil pesto cream & salsa verde
- ROAST VEGETABLE & MUSHROOM STACK** (V/LGO) **23**
Creamy potato bake, honey-roasted pumpkin, portobello mushrooms, broccolini, asparagus, cherry tomatoes & salsa verde

Grill

- 250G RUMP** (DFO.LGO) **24**
- 300G RIB FILLET** (DFO.LGO) **36**
- 300G SIRLOIN ON THE BONE** (DFO.LGO) **29**
- 500G RUMP** (DFO.LGO) **30**
- 400G T-BONE** (DFO.LGO) **38**
- BUTTERFLIED CHICKEN BREAST** (DFO.LGO) **24**

SERVED WITH YOUR CHOICE OF TWO SIDES & A SAUCE

Sides

- CHIPS**
- MASHED POTATO** (LGO) | **SEASONAL VEGETABLES** (DFO/LGO)
- HOUSE SALAD** (DFO/LGO) | **COLESLAW** (DFO/LGO) **4**

Sauces

- AIOLI** | **GRAVY** (LGO) **1**
- DIANE** | **MUSHROOM** | **PEPPER** | **GARLIC** | **RED WINE JUS** (LGO) .. **2**

GH Fav's

- LOADED CHIPS** **17**
With house-smoked pulled pork, mozzarella cheese, shallots & chipotle cheese sauce
- CRUMBED SWEET LIP** **23**
With GH tartare sauce, fresh lemon, chips & house salad
- SALT & PEPPER CALAMARI** (DF/LGO) **22**
With lime aioli, fresh lemon, chips & house salad
- CRUMBED RIB FILLET** **22**
Served with two sides & your choice of a sauce
- ROAST OF THE DAY** (DF/LGO) **18**
See 'Daily Specials'
- CRUMBED CHICKEN SCHNITZEL** **21**
Served with two sides & your choice of a sauce

GH Parmi Army

- TRADITIONAL** **23**
Napoli sauce, bacon & blended cheese
- HAWAIIAN** **24**
Napoli sauce, bacon, pineapple & blended cheese
- MEAT LOVERS** **24**
B.B.Q sauce, bacon, ham & pepperoni with blended cheese
- MEXICAN** **25**
Napoli sauce, bacon, blended cheese with avocado, sour cream, tomato salsa & a crumbed jalapeno popper

GH Burgers

- THE "GH"** **19**
Blended beef patty with lettuce, tomato, B.B.Q sauce, aged cheddar & bacon
- THE SOUTHERN CHICK** **17**
Southern fried chicken tenders with coleslaw, pickles & ranch dressing
- THE QUEEN BRIE** **18**
Basil + lemon grilled chicken with spinach, tomato, honey-baked brie & basil aioli
- PULLED AH PORKY** **18**
House-smoked pulled pork with coleslaw, sticky B.B.Q sauce & beer-battered onion rings
- CHEESE BURGER** **16**
- DOUBLE CHEESE BURGER** **22**
Blended beef patty with liquid cheese, pickles & ketchup

ALL ABOVE BURGERS SERVED WITH CHIPS & AIOLI

- CHAR SIU PORK BELLY BURGER** **18**
Char Siu pork belly with Wombok slaw & sticky sesame glaze. Served with chips & Sriracha aioli

Pasta

PRAWN & CHORIZO FETTUCCINI (DFO) 27

Sautéed prawns with chorizo, garlic, chilli & onion; tossed through our house-made Napoli sauce. Served with freshly shaved parmesan & garlic + sage pangrattato

CHICKEN + BACON ALFREDO FETTUCCINI25

Tender chicken breast sautéed with garlic, bacon, baby spinach & cream. Served with parmesan & shallots

GH Pizzas

PUMP'D UP KICKS (V/LGO) 17

Napoli sauce base with roasted pumpkin, spinach, feta, fire roasted capsicum, mozzarella cheese, pine nuts & basil sour cream

+ CHICKEN OR PULLED PORK4

PORK'N BEAUTIFUL(LGO) 19

Texan B.B.Q sauce, pulled pork, caramelised red onion, mushrooms, shallots & mozzarella cheese

THE CARNIVOROUS BEAST(LGO) 19

Pepperoni, bacon, ham, pulled pork, shredded chicken, Texan B.B.Q sauce & mozzarella cheese

ALFREDO CHICKEN(LGO) 18

Chicken, alfredo sauce, spinach, bacon, garlic, shallots & mozzarella cheese

LOW GLUTEN BASES AVAILABLE

Desserts

COOKIES & CREAM CHEESECAKE 13

With whipped baileys cream, chocolate ganache + cookies & cream ice-cream

WARM BERRY PUDDING 12

With summer fruit compote & boysenberry ice-cream

CHOCOLATE BANOFFEE TART 14

With Dulce de leche, banana, vanilla cream, caramel popcorn & chocolate toffee ice-cream bar

**V = VEGETARIAN | LGO = LOW GLUTEN OPTION
DF = DAIRY FREE | DFO = DAIRY FREE OPTION**

Wine List

YELLOWGLEN YELLOW Brut Cuvee 200ml – SA 6.5

GRANT BURGE Petite Bubbles Dry Sparkling – SA ... 26

DEVILS CORNER Chardonnay Pinor Noir – TAS 30

GH MUMM Cordon Rouge Brut – France..... 78

BROWN BROTHERS Moscato – VIC..... 6.5/25

WOLFBLOSS BIYLARA Chardonnay – SA..... 6/18

WOLFBLOSS BIYLARA Sauvignon Blanc – SA..... 6/18

JACOBS CREEK Signature Chardonnay – SA 7/30

VIDAL Pinot Gris – NZ 6/28

UPSIDEDOWN Sauvignon Blanc – NZ..... 6/25

TAYLORS PROMISED LAND Semillon Sauvignon Blanc – SA 6/22

DEVILS CORNER Riesling – TAS 6.5/30

WOLFBLOSS BILYARA Shiraz – SA..... 6/18

WILLOWGLEN Cabernet Merlot – VIC 6/20

DEVILS CORNER Pinot Noir – TAS 8/34

JACOBS CREEK BAROSSA SIGNATURE Cabernet Sauvignon – SA 7/34

GRANT BURGE HILLCOT Merlot – SA 8/40

WYNN'S COONAWARRA Shiraz – SA 6/32

ST HALLET BLACKWELL Shiraz – SA..... 56

I AM GEORGE Shiraz Cabernet – SA..... 27

BAROSSA VALLEY ESTATE Shiraz – SA 36

PENFOLDS CLUB RESERVE Tawny Port –SA..... 17



Old Capricorn Highway, Gracemere
07 4933 1241

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est. 1885
GRACEMERE
HOTEL



It's not just a pub...
IT'S A PART OF HISTORY!

Kids Menu

Mains



CHICKEN NUGGETS 7
with chips & tomato sauce

MINI BEEF BURGER 7
with chips & tomato sauce

BATTERED FISH WITH LEMON 7
with chips & tomato sauce

LASAGNE 7
with chips & tomato sauce

KID'S STEAK 9
with vegetables

GRILLED CHICKEN 9
with vegetables



PIZZA 7
Hawaiian or Meatlovers

Dessert

**MINI GLAZED DOUGHNUT WITH
ICE-CREAM 6**

ICE-CREAM SCOOPS 4

Two scoops of vanilla ice-cream with your choice of chocolate, strawberry or caramel topping



BABY SHARK ATTACK 4
Sea jelly, sand, baby sharks
& a beach umbrella