SMALL PLATES

SALT & CHILLI EDAMAME $9
Sea salt, chilli flakes, sesame oil (veg) (gf)

SPICY CACCIATORE & MARINATED OLIVES $14

CHARRED BREAD & DIPS $12
Chilli pesto, Olive oil herb, Kalamata olive tapenade (veg)

OVEN BAKED FIELD MUSHROOM $15
Parmesan, garlic & truffle oil (veg) (gf)

CHARRED MARINATED BABY OCTOPUS $16
Spicy light vinaigrette (gf)

GRILLED PRAWNS $17
White beans, rosemary, drizzled with mint oil (gf)

BRUSCHETTA $11
Chopped tomato, red onion, seasoned,
served on toasted bread with parmesan & balsamic glaze (veg)

SESAME SEARED AHI TUNA $22
Wasabi, soy sauce, pickled ginger (gf)

CHICKEN WINGS $15
Peri peri / smokey blueberry BBQ, orange & ginger / hot sauce

HUSH PUPPIES $13
Savoury dough balls with onion, paprika. Deep fried - Dipping sauce (veg) (gf)

GARLIC BREAD $8
(veg)

PROSCIUTTO

ROCKMELON (gf) $23
GRANA PADANO (gf) $23
BUFFALO MOZZARELLA (gf) $24

WOODEN BOARD ANTIPASTI

GRAZING BOARD FOR 2 $30
Prosciutto, marinated olives, fetta, charred bread, house dips, cheddar

MEAT BOARD $65
Chicken wings (choice of flavour), ribs, sirloin steak, grilled chicken strips, pan fried cacciatore, hush puppies, onion rings, chips, dips

THE GRAND BOARD $55
Prosciutto, pan fried cacciatore, marinated olives, fetta, charred bread, tapenade, herb olive oil, cheddar, buffalo mozzarella & tomatoes,
hush puppies, sauteed prawns

SEAFOOD BOARD $75
Mussels, (garlic or chilli), seard ahi tuna, soy sauce, wasabi, sauteed prawns, marinated octopus, blackened fish, hush puppies, marinated olives, charrred bread, chips, dips

SALADS

CAPRESE $22
Buffalo mozzarella, tomatoes, basil, drizzled balsamic glaze (veg (gf)

INSALATA BEETROOT $19
Beetroot, mixed greens, feta, toasted pine nuts,
balsamic vinaigrette (veg) (gf)

THAI BEEF $23
Noodles, peanuts, vegetables, dressing

CAESER $14
Bacon bits, cos, anchovies, croutons, parmesan, dressing
Add anchovies 4
Add chicken 5

GRAND CENTRAL BAR
Unit 7, 36 Central Walk, Joondalup
Phone: 08 9300 3900

PASTA

SPAGHETTI AGLIO $26
Spaghetti, tomatoes, chilli, garlic, virgin olive oil, fresh basil, cacciatore

CHILLI MUSSELS $35
Linguine, chilli, tomato, garlic, herbs, charred bread

GARLIC MUSSELS $34
Linguine, white wine, garlic, onion, charred bread

THREE CHEESE ALFREDO $26
Parmesan, mozzarella, cheddar, mushroom, garlic cream sauce (veg)
Add chicken 5

FROM THE SEA

FISH & CHIPS $26
Battered or Grilled Barramundi
Served with chips and salad

GARLIC PRAWNS $28
Prawns in a garlic white wine sauce
Served with rice (gf)

NEW ORLEANS FRY $29
Cajun blackened fish, peri peri salsa, lemon aioli, sauteed vegetables (gf)

MEAT

SLOW COOKED BEEF CHEEK RAGU $32
Paparadelle, vegetables, red wine jus

SCOTCH FILLET 300g Black Angus $36
Served with salad & chips (gf)
Add sauce 2.50, peppercorn, mushroom, garlic. Add prawns 5

SIRLOIN STEAK 300g $34
Served with salad & chips (gf)
Add sauce $2.50, Peppercorn, mushroom, garlic. Add prawns $5

BEEF BURGER $24
Black Angus, sauteed onion, American mustard, dill pickle, cheddar
Served with chips
Add jalapenos 2

CHICKEN BURGER $24
Korean marinated char-grilled chicken, lemon aioli, jalapeno cheddar, dill pickle, lettuce, Served with chips

PORK RIBS $36
Peri peri / Smokey Blueberry BBQ / Orange & Ginger / Hot Sauce
Served with chips and salad

SIDES

Basket of Chips $9 (veg) (gf)
Onion Rings $7 (veg)
Steamed Vegetables $8 (veg) (gf)
Marinated Mixed Olives $7 (veg) (gf)
Sauces: Mushroom, Pepper, Garlic $4

DESSERTS

Panna Cotta with Mixed Berry Coulis $10
Chefs Creation Cheesecake $10
Chefs Pizza Dessert of the Day $10
Pie of the Day $10

KIDS

Creamy Cheese Pasta $10 (veg)
Fish & Chips $10
Chicken Nuggets & Chips $10
Ham & Pineapple Pizza $10