



• NEPTUNE •  
GRAND HOTEL

## BREADS

- SOURDOUGH** ..... *SML \$9.99 | LGE \$14.99*  
flame roasted sourdough served with bacon jam and garlic butter
- CHEESE FONDUE** ..... *\$15.99*  
cheddar, cream cheese, blue cheese melted in a classic bechamel, served with fried croutons
- THE WALLET** ..... *\$14.99*  
pizza style flat bread stuffed with sweet chilli, bacon, cheddar cheese and sour cream

## ENTREES

- CHICKEN 'N' WAFFLE** ..... *\$16.99*  
southern style fried chicken, maple syrup, caramelised bacon and a cheesy toasted waffle
- BBQ DUCK - GFA** ..... *\$18.99*  
slow poached duck leg, pulled and served with herb marinated beetroot, topped with caramelised pecan nuts
- ROAST VEGETABLE PECAN SALAD - V / GFA (WITHOUT SOURDOUGH)** ..... *\$17.99*  
herb marinated roasted beetroot, roast leek, mushroom, capsicum, red onion, green beans, sourdough crispy bread cracker with beetroot mayo
- SCALLOPS 'N' PRAWNS - GFA** ..... *\$19.99*  
scallops and prawns, poached in house made creamy curry, served on rice
- BEER BATTERED MUSHROOMS - V** ..... *\$14.99*  
seasonal mushrooms, lightly battered in Boags Draught beer, served with house made BBQ sauce, sweet chilli coriander and chilli lime mayo

## \$17 SPECIALS

- LOADED WEDGES**  
beer battered wedges, topped with pulled beef, bacon jam, cheese, BBQ sauce, served with sour cream
- THE GRAND STEAK SANDWICH**  
with the lot, served with chips
- CHICKEN SCHNITZEL**  
chicken breast, crumbed and cooked until golden served with your choice of sauce, chips and salad
- CHICKEN PARMIGIANA**  
the schnitzel, topped with ham, rich tomato sauce and melted cheese, chips and salad
- BANGERS and MASH**  
thick beef sausages, pan fried in onion gravy, served on a creamy garlic mash potato
- GARLIC PRAWNS (GFA)**  
juicy prawns in a rich garlic and parsley sauce served with steamed rice, chips and salad
- CRUMBED SCALLOPS**  
with tartare sauce and fresh lemon with chips and salad
- SALT 'n' PEPPER SQUID**  
tender squid rings, coated in a salt and pepper mix, flash fried, served with lemon, chilli and lime mayo, chips and salad
- BBQ STIR FRY NOODLE**  
wok-fried hokkien noodle served with mixed vegetables, sweet soy, chilli and garlic

GLUTEN FREE OPTION IS AVAILABLE -GFA please ask our staff as may mean something is omitted or exchange in the preparation  
VEGETARIAN OPTION -V either as is or we can make it that way - let our staff know if you want the veggie version  
OUR MENU MAY CONTAIN TRACES OF NUTS and GLUTEN - we cannot guarantee our menu items are 100% free  
so please advise our staff of any allergies  
PUBLIC HOLIDAY SURCHARGE -15% surcharge applies to all items on public holidays

## CLASSICS

- CHICKEN SCHNITZEL** .....\$26.99  
crumbed chicken breast, cooked until golden, served with your choice of sauce
- CHICKEN PARMIGIANA** .....\$28.99  
crumbed chicken breast, cooked until golden, topped with ham, rich tomato sauce and melted cheese
- BANGERS and MASH**.....\$24.99  
pan fried thick beef sausages in onion gravy, served on a creamy garlic mash potato
- SOUS VIDE LAMB LEG - GFA**.....\$25.99  
10-hour sous vide lamb leg, served with garlic vegetables, creamy garlic mash potato, and your choice of sauce
- BOAG'S BATTERED FISH**.....\$26.99  
juicy Tasmanian gummy shark, beer battered with Boag's Draught beer, served with chips, salad and tartare
- GARLIC PRAWNS - GFA**..... SML \$24.99 | LGE\$30.99  
juicy prawns in a rich garlic and parsley sauce served with steamed rice, serve with chips and salad
- CRUMBED SCALLOPS**..... SML \$24.99 | LGE\$30.99  
golden fried Tasmanian scallops, served with chips, salad and tartare

## SPECIALITIES

- PRESSED BEEF CHEEKS** .....\$28.99  
slow braised beef cheeks in house made BBQ sauce, pulled, pressed, served with herb marinated beetroot, creamy mash potato, buttered carrots and beetroot mayo
- THE GRAND NEPTUNE PARMA**.....\$32.99  
crumbed chicken breast, cooked until golden and crispy, topped with smokey bbq bacon, sweet garlic prawns, juicy golden fried scallops, served with chips and salad
- RISOTTO - GFA / V**.....\$32.99  
traditional style risotto, served with prawns, scallops, squid and Tassie gummy shark in a house made marinara sauce - vegetarian available with a selection of roast vegetables
- LAMB BACKSTRAP TAGLIATA - GFA**.....\$32.99  
local lamb backstrap marinated in roast garlic, sous vide, then pan fried, served on roasted chat potato, mushrooms, topped with rocket, parmesan and cherry tomato, drizzled with house made balsamic reduction
- PORK EYE FILLET - GFA**.....\$32.99  
sherry infused pork fillet, sous vide at low temperature then pan fried, with roasted mushroom, beetroot, leek, capsicum, chat potatoes and carrots, served with sherry reduction
- RIBS 'N' GUINNESS - GFA**.....\$34.99  
overnight slow poached beef ribs in Guinness, served on creamy mash potato, beer battered mushrooms and bacon jam

## FROM THE GRILL

- 300G SCOTCH FILLET - GFA**.....\$42.99  
cooked just the way you like, served with coleslaw, chips, salad, caramelised onion and your choice of sauce

## SIDES all \$6.99 each

- CHIPS & GRAVY                      VEGETABLE FRIED RICE                      CHEESE 'N' BACON SILVERBEET  
MUSTARD 'N' GARLIC TRADITIONAL COLESLAW                      CHEF'S SELECTION ROAST VEGETABLE

## SAUCES

- GARLIC CREAM, GRAVY, PEPPER OR CREAMY MUSHROOM ..... extra jug \$4.99

## DESSERTS

- SEAN'S TRIFLE - GFA**                      \$12.99  
raspeberry jelly, macerated mixed berries, caramel custard, Frangelico infused banana, biscuit crumb and whipped cream
- THE ULTIMATE BANANA SPLIT**..... \$12.99  
thinly sliced Frangelico infused banana, ice cream, chocolate peanut butter bites, berry coulis, roasted marshmallow, crushed nuts topped with dark chocolate ganache
- FRIED ICE CREAM**..... \$12.99  
deep fried ice cream served with macerated berries and coulis