

Proudly South Australian



Restaurant & Functions

Dining menu

www.vicparkgrandstand.com.au

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Entrée

Toasted Garlic Bread \$12

Toasted baguette with house made garlic butter (Veg)

**DF available / *GF available +\$2*

Garlic and Ginger Prawn Skewers \$22

Pan fried tiger prawns served with small Asian slaw and house made sweet chilli sauce (GF/DF)

Mushroom, Pumpkin, Parmesan Arancini \$18

House made Arancini balls served with smoky paprika mayo and topped caramelised onion. (Veg)

Seared Scallops in Garlic Sauce \$30

Pan seared scallops served in shell in a creamy garlic sauce and fresh tomato and onion. (GF)

Grand Bruschetta \$20

Our signature Bruschetta topped with sweet onion jam, roasted cherry tomato and mozzarella with balsamic glaze-. (Veg / Vegan)

**DF available / *GF available +\$2*

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Main

Hawaiian Crispy Chicken Burger \$30

Crispy chicken thigh, ham, cheese, pineapple, beetroot, lettuce, red onion and mayo in a brioche bun. Served with fries.

**DF available / *Gf available +\$2*

Sweet Potato and Haloumi Burger \$30

*Sweet potato fritter, grilled haloumi, beetroot, pineapple, lettuce and mayo in a brioche bun. Served with fries. (Veg) *DF available / *Gf available +\$2*

Chicken Caesar salad \$28

*Fresh cos lettuce, crispy sour dough croutons, bacon pieces and topped off with a creamy dressing and poached egg (GF) *Veg option available*

Ricotta Gnocchi \$30

House made ricotta gnocchi served in our creamy sundried tomato and capsicum sauce topped off with shaved parmesan.

Twice cooked Pork Belly \$36

Served with creamy mashed sweet potato, seasonal veg sauce and red wine reduction. (GF, DF)

Fried Salmon Fillet \$36

*Crispy Skin Salmon with Asian Salad and House made sweet chilli sauce
(GF, DF)*

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Sides

Bowl of fries \$15

Crunchy deep-fried fries served with mayo. (Veg)

Seasonal veg \$20

*Seasonal veg served as a sharing bowl for the table to accompany mains.
(Veg, GF, DF)*

Garden salad \$20

*Fresh lettuce, cherry tomato, cucumber, carrot. Served with ranch dressing
on side. (Veg)*

Desserts

Lemon meringue \$15

Lemon curd served a crunchy biscuit base and topped with fluffy meringue.

Sorbet trio (GF, V) \$15

*A trio of Sorbets. Tangy lemon, raspberry and mango topped with fresh mint
leaves. (Veg/GF)*

Dessert Trio- (serves 2) \$30

Berry Cheesecake jar (GF), brownie (GF), sticky date pudding with butterscotch sauce