



Our Story

The Grand View Hotel, established in 1864, was owned by the McLean Family from 1919 – 2018. The first owner BJ Magee (Bernard John) lost his sight at age 60, and his daughter Mary Kathleen (May) and her husband John Norman McLean took over after selling their property Pinnacle Station outside of Mackay. The history of the area has always been at the forefront of the hotel and can be found hanging from the hotel walls and through the stories of the visiting locals.

The Grand View's history of being destroyed twice by fire and twice by cyclone only added to the charming resilience of this astonishing building, which then led to Baz Luhrmann's famous Hollywood film *Australia*, starring Nicole Kidman and Hugh Jackman being filmed here in 2007. Bowen also played an important part in Australia's WWII efforts by providing a base for the Catalina flying boats of the Royal Australian Air Force and with the Air Force base situated just outside the Hotel, the Grand View Hotel was a welcome sight for many.

Now, owners Waymark Hotels, believe that the best experiences are shared, whether together with loved ones or among new friends and are committed to offering the highest quality, authentic experience.

Our restaurant prides itself on featuring fresh local seafood, prime cuts of meat and seasonal produce. The fish markets are located just 500 metres from the Hotel where our seafood is purchased daily, ensuring only the best quality seafood from local and Australian pristine waters. Bowen is also famous for its rich agricultural land and grazes some of the healthiest cattle and grows some of the best quality fruit and vegetables in Australia, earning itself the title 'fruit bowl of the north'.

Our place, is yours to enjoy.

TWO HANDS

Available lunch time only

The GVH Steak Sanga 20
 Sirloin, onions, camembert, fried egg, chimichurri, thick Texas toast, steakhouse fries (gfor)

Sticky Chicken Vietnamese Roll 17
 Marinated chicken thigh, pickled veg, cucumber, sriracha mayo, soft lettuce, coriander, warm baguette, steakhouse fries

Soft-Shell Crab Golden Dipper 20
 Crispy bao bun, Singapore style chilli dipping sauce, shallots, coriander, chilli, pickled veg, veggie chips

Fried Fish Burger 20
 Tempura battered Red Throat Emperor, Asian papaya slaw, wasabi mayo, soft lettuce, charcoal brioche, steakhouse fries (gfor)

Mediterranean Falafel Wrap 19
 Falafel, hummus labneh, roast pumpkin, eggplant, yoghurt dressing, veggie chips (v) (gfor)

FOOD TO FIGHT OVER

Cheesy Garlic Bread 10

Hummus Labneh 15
 Slow roasted tomatoes, pine nuts, flatbread (v) (gfor)

Add Moroccan Beef Kofta 7

Sumac & Honey Eggplant Sticks 13
 Pomegranate and mint yoghurt (v)

Sicilian Beef Arancini 15
 Arrabbiata sauce

Cambodian Style Chicken Wings 15
 Pickled veg (gf)

Spicy Rhode Island Calamari 16
 Bathed in garlic butter, jalapeños, marinara sauce, lemon wedge

Saucy Spanish Prawns 28
 Tiger prawns, garlic, chilli, lemon, olive oil, herbs, crusty bread (gfor) (df)

Tasmanian Pacific Oysters
GV Kilpatrick (gf) ½ Doz 25 / Doz 42
Natural Mignonette (gf) ½ Doz 25 / Doz 42

BIG BOWLS & BITS

Brazil Grill Burger 24
 200g beef patty, peri peri bacon, chimichurri, soft lettuce, spiced onion rings, avocado mayo, charcoal brioche, steakhouse fries (gfor)

Thai Peanut Buddha Bowl 18
 Sriracha tofu, rice noodles, pickled veg, cucumber, avocado, veggie chips, peanut sauce (vn) (gfor)
Add Sticky Chicken 6

Mediterranean Hippie Bowl 20
 Falafel, eggplant, hummus labneh, roasted veg cous cous, yoghurt dressing, dukkah (v) (vnor)

Add Moroccan Beef Kofta 7

Spicy Rhode Island Calamari & Chips 25
 Garlic butter, jalapeños, lemon, marinara sauce, house salad, steakhouse fries

Ginger Beer Battered Fish & Chips 29
 Red Throat Emperor, steakhouse fries, pickled pink onions, garlic aioli, Indonesian dipping sauce

Crispy Pork Belly Salad 26
 Twice cooked pork belly tossed in dark palm caramel, green papaya salad, nuoc mam, yellow curry sauce (gf)

PASTA & PIZZA

Pan Fried Gnocchi Seafood Marinara 35
 Tiger prawns, scallops, calamari, creamy garlic tomato sauce (gfor)

Pan Fried Gnocchi 24
 Pumpkin, sage, creamy blue cheese sauce, toasted hazelnuts (gfor)

Luigi Pizza 21
 Shaved ham, green capsicum, olives, pineapple, red onion, mushrooms, mozzarella, oregano

Add Anchovies 3

Italian Meat Lovers Pizza 21
 Pepperoni, Italian style sausage, marinated capsicum, mushrooms, mozzarella

HOUSE OF SCHNITZEL

Served with steakhouse fries and creamy coleslaw, or potato of the day and seasonal vegetables

Panko Crumbed Chicken Schnitzel 21

Parmi Deluxe 26
 Napoli sauce, shaved ham, melted cheese

Italian 26
 Bolognese ragu, melted cheese

Seasational 29
 Seafood mornay, avocado, melted cheese

KNIVES & FORKS

Served with steakhouse fries and creamy coleslaw, or potato of the day and seasonal vegetables

200g Chicken Supreme (gf) 22

200g Diamantina Eye Fillet (gf) 39

300g New York Porterhouse (gf) 27

300g Scotch Fillet (gf) 38

450g Prime Rib on the Bone (gf) 42

Choose your sauce

Blue Cheese Butter (gf)

Chimichurri (gf)

Mushroom

Peppercorn

Singapore Chilli (gf)

Jus (gf)

Garlic Cream (gf)

LITTLE PEOPLE

Available for kids aged under 12 years only

Chicken Wedges 11
 Steakhouse fries, tomato sauce

Calamari 11
 Steakhouse fries, tomato sauce

Ham, Cheese & Pineapple Pizza 12

Gnocchi Bolognese 12
 Shaved parmesan

THINGS TO ADD

Surf & Turf Topper 12
 Prawns and calamari in garlic cream sauce (gf)

Spicy Rhode Island Calamari 8

Spiced Onion Rings 5
 with avocado mayo

Basket of Veggie Chips 7
 with Chimichurri (vn)

Basket of Steakhouse Fries 7
 with your choice of sauce

Caesar Salad Wedge 7
 with bacon, parmesan, croutons, egg, Caesar dressing

Green Papaya Salad 7
 with cherry tomatoes, nuoc mam dressing (gf)

AFTER

Chocolate Caramel Cream 15
Cheese Crêpes
 Mixed berries, whipped cream (gf)

Individual Piña Colada Trifle 15

Caffè Latte Panna Cotta 15
 Espresso syrup, hazelnut brittle (gf)



PLEASE CHECK OUR SPECIALS BOARD FOR MORE VEGETARIAN, GLUTEN FREE & DESSERT OPTIONS

(gf) Gluten Free; (df) Dairy Free; (v) Vegetarian; (vn) Vegan; (gfor) Gluten Free on Request; (vnor) Vegan on Request. Please advise staff of any food allergies or intolerances you may have.