

Starters & Sharing

Garlic Bread v	10
ADD - cheese	2
ADD - cheese & bacon	4
Ciabatta Bread v gfo	18
Whipped honey fetta, warm marinated olives	
Italian Bruschetta v df	16
Tomatoes, red onion, garlic, basil, ciabatta bread	
Coffin Bay Oysters (½ Dzn)	
- Natural w lemon gf df	26
- Grilled w lemongrass crème fraîche, coriander, fried garlic, lime gf	29
- GV Kilpatrick w smoked bacon, our own special killer sauce gf df	29
Peking Duck Crêpes (2) gf df	25
Peking duck, cured rockmelon strips, spring onion, Asian greens, kewpie mayo, pineapple jam	
Gourmet Cheese Spring Rolls v	17
Haloumi, mozzarella, fetta, parmesan, capsicum paste, macadamia nut pesto	
Italian Garlic Prawns gfo df	25
Fresh local prawns, confit garlic, pomodoro salsa, chilli, toasted ciabatta bread, lemon	
GV Smoked Chicken Wings gf dfo	16
Your choice of sauce:	
- Smoked peanut butter & jelly	
- White Alabama BBQ sauce	
Crispy Pork Belly Sliders (3)	22
Pickled slaw, cucumber, coriander, chilli, kewpie mayo, pineapple XO jam	
GV Smoked Beef Brisket Sanga w Smith's Crisps	22
Grilled peppers & onions, béarnaise sauce & Swiss cheese on toasted ciabatta bread	
Indian Banh Mi w Kerala Banana Wafers gfo	22
Chicken tikka, zuni pickle, white sauce, cheddar, masala omelette, mango chutney, baby spinach, crispy Vietnamese roll	
Lemon Pepper Calamari	16
Flash fried, kaffir lime aioli, petite salad, lemon	

Please advise staff of any food allergies or intolerances you may have.
gf Gluten Free; **gfo** Gluten Free Option; **df** Dairy Free;
v Vegetarian; **vn** Vegan;

Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.

Please see staff for our daily specials

Off The Grill

All meals off the grill are served with chips & house salad or potato of the day & vegetables, plus your choice of sauce (1)	
200G Yardstick Grass Fed Eye Fillet gf df	43
300G Yardstick Grain Fed Rump gf df	35
400G Yardstick Grain Fed T-Bone gf df	48
300G Barkers Creek Pork Cutlet gf df	32
Sauces	
Diane, gravy gfo , mushroom, garlic cream gf , Green peppercorn	
Toppers	
Café de Paris butter gf	5
Lemon pepper calamari	8
Creamy garlic prawns gf	10
Smoked bone marrow, porcini butter gf	10

Big Bowls

Buddha Bowl vn df	25
Avocado, pickled carrot & daikon, salt & pepper tofu, cucumber, sushi rice, kakiage fritters, green leaf, edamame & wakame slaw	
Chicken Cob Salad gfo	25
Grilled chicken, prosciutto, egg, soft lettuce, avocado, cherry tomatoes, watercress, croutons, blue cheese dressing	
Crispy Korean Rice Cakes w Salt & Pepper Tofu vn df	22
Spicy gochujang sauce, broccolini	

Pasta

Macadamia Nut Pesto gfo	24
Roasted cherry tomatoes, baby spinach, burrata cheese on pappardelle	
'Nduja gfo	24
Creamy pasta sauce flavoured w 'Nduja salami, parmesan, lemon juice, parsley on pappardelle	
ADD - 200G wild caught tiger prawns	10
SWAP - for pan fried gnocchi gf	3

Sides

Seasonal garden salad	9
Steamed broccolini, corn w garlic butter	10
Crispy chips w aioli	10
Sweet potato wedges w sour cream & sweet chilli	15
Loaded wedges w chipotle mayo, crispy bacon, fetta	18

Favourites

Crispy Pork Belly df	28
Twice cooked pork belly, dark palm sugar caramel, yellow curry sauce, pickled green papaya	
SWAP - pork belly for crispy skin salmon gf	4
Japanese Style Fish & Chips	32
Sapporo beer battered barramundi w pickled pink onion, edamame & wakame slaw, Indo sauce, lime aioli, lemon	
300G Crumbed Wagyu Beef Schnitzel	30
W chips & house salad or potato of the day & vegetables, plus your choice of sauce (1)	
Crumbed Chicken Schnitzel	25
W chips & house salad or potato of the day & vegetables, plus your choice of sauce (1)	
ADD - parmigiana topper (shaved ham, grilled cheese, Napoli sauce)	3
Classic Steak Sanga w Chips gfo dfo	26
Grilled steak, Swiss cheese, BBQ aioli, lettuce, tomato, beetroot & sticky onion marmalade on white bread	
Brazil Grill Burger w Chips gfo	24
Beef patty, sweet & sour pickled pink onion, lettuce, peri peri bacon, smoky chimichurri relish, Swiss cheese, creamy lime & avocado mayo, fried onion rings on sesame seed milk bun	
ADD - extra beef patty	6

Little People

Free kids pack included, soft drink & a dixie cup ice cream

Chicken Wedges	15
Chips, tomato sauce	
Mini Dagwood Dog (2)	15
Chips, tomato sauce	
Mac & Cheese v	15
Creamy macaroni & cheese pasta w garlic bread	
Nachos	15
Corn chips topped w mild Mexican mince, shallots, shredded cheese, sour cream	

Desserts

Greek Cheesecake Pudding	16
Filo pastry shards, honey, pistachios, almonds, sesame snaps, dried rose petals	
Apple, Rhubarb & Custard Spring Rolls (3)	16
Grand Marnier syrup, pecan crumble	
Warm Chocolate & Salted Bundy Rum Caramel Brownie	16
Rock salt caramel ice cream, fresh berries	

WHAT'S ON

at the Grand View Hotel

scan to find out



GRAND VIEW
HOTEL

grandviewhotelbowen.com.au

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.



MENU

Open 7 Days

LUNCH MONDAY - FRIDAY	12PM - 2PM
LUNCH SATURDAY - SUNDAY	11.30AM - 2.30PM
DINNER MONDAY - SUNDAY	5.30PM - 8.30PM



(07) 4786 4022

grandviewhotelbowen.com.au