**Welcome to the Golden Grain Hotel**

We hope you have a great time dining with us, we pride ourselves with our great country atmosphere and service and aim to provide a comfortable dining experience for all the family.

We use fresh in-season produce in our kitchen. We serve a large variety of meals and have a few menu items never seen elsewhere! Our chef Adrian has a passion for cooking especially baking and prepares and cooks all of our desserts, delicious burger patties and of course his famous pizzas, all from scratch in our kitchen. He also takes a lot of time and care with all menu items to ensure most things are house made including making our sauces and cutting our grass fed steaks!

Or you might catch our cooks Jessie or Ash in the kitchen cooking up a storm in their home style ways of cooking, specialising in hearty country meals!

We strive to provide all customers with the best dining experience whilst here, if you have any dietary requirements please see staff and we will find the best meal for you, if you have a gluten intolerance please look for the GF next to some menu items for meals that can be prepared without gluten, some variations may have to be made with cooking procedures and substituting or removing some food items from meals.

In the large dining room we offer a “kids room” equipped with toys, books and movies to keep your little ones entertained whilst you dine. Please inform the bar staff if you would prefer to sit in the large dining room.

The Golden Grain Hotel has been in Pinnaroo for over one hundred years, built in 1906 as the Land of Promise Hotel. It burnt down and was rebuilt in 1913 as the Commercial Hotel and was renamed the Golden Grain Hotel in 1958, it is locally owned and operated by the Simon Family. Jessie and Leigh are the 39th publicans to run the hotel.

Jessie, Leigh, Karen and their great team of staff thank you for dining at the Golden Grain Hotel, hope to see you again soon.

**The Grain’s Lunch Menu!**

*A selection of smaller sized meals only available for lunch @ the Grain!*

**½ Chicken or Beef Schnitzel** served with chips and salad with your choice of sauce **$15**

**Calamari Rings** served with chips, salad, lemon and tartare **$15**

**Fish and Chips** battered Hake with chips and salad, lemon and tartare **$15**

**Crispy Chicken Wrap** Crispy chicken strips, lettuce, tomato, cheese and aioli in a tortilla wrap served with chips **$15**

**Cheeseburger** house made beef patty, onion, pickles, tomato sauce and mustard in a bun served with chips **$15**

**BLT** Bacon, lettuce, tomato and mayonnaise in crunchy toasted bread with chips **$15**

**Beef or Chicken Schnitzel Burger** ½ a schnitzel of your choice with lettuce, tomato, cheese and BBQ sauce in a bun served with chips **$15**

**Sauces:** Gravy, Mushroom, Pepper, Diane, Seafood sauce, Creamy mustard, Creamy garlic, Red wine and onion, **Parmigiana Topping**: **$2**

***Full menu and The Grains Burger Bar menu also available at lunch times. Please see bar staff to order!***

**Garlic Bread: V $8**

**½ Serve $4**

Local bakery made Turkish bread smothered with garlic butter and toasted or ask for melted cheese for a **Cheesy Garlic Bread!**

**Potato Wedges: V $10**

Crunchy golden potato wedges served with sweet chilli sauce and sour cream

**Crispy Chicken Bites: $15**

Chicken pieces in a crispy coating with a honey mustard mayo dipping sauce

**Camembert Cheese: V $15**

Wedges of camembert crumbed and deep fried served with plum dipping sauce

**Spring Rolls V $12/$17**

Vegetable spring rolls served with sweet chilli sauce

**Mains:**

**From The Earth:**

**Vegetable Lasagne: V $20**

Seasonal vegetables cooked and layered with Napolitana sauce and cheese

**Stuffed Capsicum: V $20**

Capsicum stuffed with a vegetable rice mix topped with melted cheese, feta and balsamic glaze

**From The Shore:**

**Fish and Chips: $22**

**Half serve $15**

Hake fillets with your choice of crispy coopers pale ale beer batter, crumbed or grilled **GF**, served with tartare sauce and lemon wedges

**Deep Sea Trio: $26**

Coopers pale ale beer battered Hake, panko crumbed calamari and crispy salt and pepper prawns, served with tartare sauce and lemon wedges

**Crispy Salt and Pepper Prawns $25**

**Half serve: $15**

Prawn cutlets in a salt and pepper coating, served with aioli and lemon wedges

**Salt and Pepper Squid: $25**

**Half serve: $15**

Squid dusted in sea salt and cracked black pepper seasoning served with aioli and lemon wedges

**Calamari Rings: $25**

**Half serve: $15**

Squid rings coated in a crunchy panko crumb served with tartare sauce and lemon wedges

**Garlic Prawns $25**

**Half serve: $15**

Prawn cutlets with creamy garlic sauce served on a bed of rice

**All main meals served with chips and your choice of salad or veg unless specified other**

**From the Paddock:**

**Beef Schnitzel: $21**

**Half Serve $15**

Beef topside steak, coated in crispy crumbs served with your choice of sauce

**Rump Steak: $26 GF**

450gm rump steak, cooked to your liking served with your choice of sauce

**Black Angus Scotch Fillet: $28 GF**

300gm scotch fillet steak, cooked to your liking served with your choice of sauce

**Reef and Beef: $30**

Black Angus Scotch fillet steak, cooked to your liking served with prawn cutlets and our famous house made seafood sauce

**Mixed Grill: $30 GF**

Rump steak piece, cooked to your liking with a sausage, lamb chop, bacon, fried egg, grilled tomato. It’s a

Feed!!

**Teriyaki Beef and Broccoli: $18**

Strips of beef sautéed with onion and broccoli and finished with teriyaki sauce and cashew nuts served on a bed of steamed rice

**From the Coop:**

**Chicken Schnitzel: $22**

**Half serve $15**

Chicken breast fillet coated in a crunchy crumb, served with your choice of sauce

**Grilled Chicken Breast: $25 GF**

Chicken breast fillet butterflied and grilled with your choice of sauce

**Chicken, Bacon and Baby Spinach Rose Pasta: $20**

Grilled chicken and bacon in a rose sauce with baby spinach on a bed of pasta

**Mexican Chicken: $26**

House made Mexican seasoning sprinkled on a grilled chicken breast topped with salsa, sour cream and avocado

**Reef and Range: $28**

Chicken breast served with prawn cutlets and served with our famous house made seafood sauce

**Crispy Chicken Fillet/Crispy Chicken Strips: $25**

Adrian’s famous crispy fried chicken fillet or strips served with your choice of sauce or honey mustard mayo

**Chicken and Bacon Ranch Salad $22**

Grilled chicken and crispy bacon tossed through a salad of lettuce, tomato, cucumber, capsicum, red onion, and carrot with creamy ranch dressing and avocado pieces

**Sauces:**

**Gravy:** traditional rich gravy

**Mushroom:** sliced mushrooms cooked in a white wine and cream sauce

**Diane:** garlic and brandy in a cream sauce

**Pepper:** cracked black pepper in rich gravy

**Seafood:** house made tangy seafood sauce

**Creamy garlic:** white wine and garlic in a cream sauce

**Sweet chilli plum:** plum sauce with a dash of sweet chilli sauce for a tingly tang **GF**

**Creamy mustard:** seeded mustard and cream

**Red wine and onion:** rich gravy with a dash of red wine and caramelised onion **$2**

**Toppings:**

**Parmy:** pizza sauce topped with tasty cheese **$2 GF**

**Reef:** prawn cutlets and our house made seafood sauce **$5**

**Surf:** prawn cutlets in creamy garlic sauce **$5**

**Fireball:** a creamy jalapeño’s and cheese sauce **$2**

**Royal:** avocado and hollandaise sauce **$4**

**Mata:** Sundried tomato strips, camembert cheese and creamy mustard sauce $4

**All main meals served with chips and your choice of salad or veg unless specified other**

**Desserts:**

**Ice Cream Sundae: $6**

Creamy vanilla ice cream served with your choice of strawberry, salted caramel or chocolate topping with nuts or sprinkles

**Churros Sundae Bowl: $8**

Vanilla ice cream served in a Churros bowl served with warm fudge chocolate sauce and a house made honeycomb crumble

**Please order all meals and drinks with bar staff**

**We thank you for your patience at busy times**

**Kid’s Menu: $10**

**Comes with a bottomless kids cup with drink of your choice**

**Dino Nuggets:**

Australian chicken breast nuggets shaped like dinosaurs, served with chips and tomato sauce

**Pasta Bolognaise**

House Made bolognaise sauce served on a bed of pasta

**Ham and Pineapple Pizza:**

House made mini pizza served with chips

**Schnitzel:**

Beef or chicken schnitzel served with chips and your choice of sauce or gravy

**Cheeseburger:**

Beef Pattie, cheese and tomato sauce served with chips

**Fish and Chips:**

1 piece of battered hake served with chips and tartare sauce

**Kids Ice Cream Sundae: $4**

Creamy vanilla ice cream served with your choice of strawberry or chocolate topping with nuts or sprinkles

**Family Meal Deals!**

**Available for Takeaway Only**

**Not Available on Thursday Nights**

**Schnitzel & Chips $50**

4 Schnitzels of your choice

Large Chips

Gravy Tub

**Fish and Chips $30**

4 pieces of battered fish

Large container of chips

Lemon and tartare

Extra fish $6 per piece

**Extras: Large chips $5 Salad of your choice tub $5 Gravy tub $3**

ADRIAN’S

House Made Pizzas!

Sunday Lunch and Dinner

Dine in or Takeaway

Regular Base Large pizza $25.00

Thin Base Large Pizza $20\*

**Toppings:**

**Hawaiian:** bacon, pineapple, onion and cheese

**Margherita:** cherry tomatoes, garlic, basil, herbs and cheese

**Supreme:** bacon, capsicum, mushroom, pepperoni, Kalamata olives, onion and cheese

**Pepperoni:** pepperoni, onion and cheese

**Seafood:** prawn cutlets, squid, onion and cheese with a drizzle of our famous house made seafood sauce **($5 surcharge)**

**Meat Lovers:** bacon, pepperoni, onion, BBQ sauce and cheese

**BBQ Chicken and Bacon:** Grilled chicken, red onion, capsicum, pineapple, cheese and a drizzle of BBQ sauce

**Family Meal Deal:** Whole pizza of your choice, Garlic bread, Large chips and a 1.25l soft drink! **$40** add another pizza for only **$15**

Take a look at the specials board in the bar for our weekly special!

**Minimum ½ Hour wait for all pizzas**

**We thank you for your patience on busier nights**

(\*subject to availability)

Steak Night!

Wednesday Night!

$25

**Your choice of: 300gm Black Angus Scotch Fillet, 350gm T Bone Steak or 450gm Rump served with chips, salad or vegetables and your choice of sauce or topping!**

**Toppings:**

**Under the Sea:** Prawn cutlets, hollandaise sauce and avocado

**Bacon and Mushroom:** Crispy bacon mixed through our mushroom sauce with melted cheese

**Italian Stallion:** Parmy sauce, salami, capsicum, mushroom, kalamata olives and melted cheese

**Sauces:**

**Gravy:** traditional rich gravy

**Mushroom:** sliced mushrooms cooked in a white wine and cream sauce

**Diane:** garlic and brandy in a cream sauce

**Pepper:** cracked black pepper in rich gravy

**Seafood:** house made tangy seafood sauce

**Creamy garlic:** white wine and garlic in a cream sauce

**Sweet chilli plum:** plum sauce with a dash of sweet chilli sauce for a tingly tang

**Creamy mustard:** seeded mustard and cream sauce

**Red wine and onion:** gravy with a dash of red wine and caramelised onion

**Fireball:** Creamy jalapeño with cheese

**Weekly Special:** see board in the bar for this week’s special

Schnitzel Night!

Thursday Night

$15

***Half serve $13***

Chicken or beef schnitzel with your choice of topping or sauce served with chips and salad bar or vegetables

**Sauces:**

**Gravy:** traditional rich gravy

**Mushroom:** sliced mushrooms cooked in a white wine and cream sauce

**Diane:** garlic and brandy in a cream sauce

**Pepper:** cracked black pepper in rich gravy

**Seafood:** house made tangy seafood sauce

**Creamy garlic:** white wine and garlic in a cream sauce

**Sweet chilli plum:** plum sauce with a dash of sweet chilli sauce for a tingly tang

**Creamy mustard:** seeded mustard and cream sauce

**Red wine and onion:** gravy with a dash of red wine and caramelised onion

**Fireball:** Creamy jalapeño with cheese

**Hollandaise**

**Toppings:**

**Texas Tornado:** Bacon, bbq sauce and melted cheese topped with onion rings

**Wowza:** Sweet chilli sauce and sour cream topped with bacon and cheese

**Parmigiana:** Adrian’s pizza sauce and melted tasty cheese

**Seafood:** Prawn and squid pieces with our famous house made seafood sauce

**Bacon and Mushroom:** Crispy Bacon mixed through our mushroom sauce with melted cheese

**Humdinger:** Bacon, avocado, mozzarella, sour cream and sweet chilli sauce

**Bruschetta:** Fresh tomato, basil, red onion and parmesan cheese

**Under the Sea:** Prawn and calamari pieces topped with hollandaise sauce and avocado

**Weekly special:** see board in the bar for this week’s special

**Longer wait times may apply for schnitzels with toppings**

**We thank you for your patience on busy nights**

The Grain’s Burger Bar

Friday and Sunday Nights

Everyday at lunch times 7 days a week, 12pm-2pm

$20

***Meal Deals:***

***Burger and a can of soft drink $22***

***Burger and a pint of soft drink $24***

***Burger and a schooner of beer or cider $25***

***Burger and a pint of beer or cider $27***

**Give me the lot: AHA SA’s Top 12 Ranked Best Pub Burger!**

House madebeef pattie, lettuce, tomato, cheese, egg, bacon, onion, tomatoey mayonnaise sauce in a bun, served with chips and onion rings

**Mac Daddy:** house made beef pattie, cheese, onion, lettuce, pickles and our special mac daddy sauce in a bun, served with chips and beer battered onion rings

**Bezerk Bergerk:** crispy chicken, lettuce, tomato, cheese and garlic aioli or

**Ringer** **sauce** in a bun, served with chips and beer battered onion rings

**(Ringer sauce**: a spicy mayo)

**Foghorn Leghorn:** crispy chicken, bacon, cheese, BBQ sauce and coleslaw in a bun, served with chips and battered onion rings

**Wowee Maui:** crispy chicken, bacon, pineapple, cheese and BBQ sauce in a bun, served with chips and onion rings

**Aussie Burger:** house made beef pattie, cheese, bacon, egg, beetroot, lettuce, tomato and locally made Jandora Farms tomato relish in a bun, served with chips and onion rings

**Also Available:**

**Cheeseburger** house made beef pattie, cheese, pickles, onion, mustard and tomato sauce in a bun, served with chips **$15**

**Crispy Chicken Wrap** crispy chicken strips, lettuce, tomato, cheese and aioli in a tortilla wrap, served with chips **$15**

**Full menu also available at lunch times**

**Please order all meals and drinks with bar staff**

**WINE BY THE PICCOLO**

**White:**

Jacobs Creek Sauvignon Blanc $8

Jacobs creek Chardonnay $8

Brown Brothers Moscato $8

**Red:**

Jacobs Creek Shiraz Cabernet $8

Jacobs Creek Merlot $8

Angove Organic Shiraz Cab $8

**Sparkling:**

Bird in Hand pinot Noir $13

Yellow Tail Bubbles $8

Yellow Tail Bubbles Rose $8

Brown Brothers Sparkling Moscato $8

Brown Brothers Moscato $8

**House Wine/Port by the Glass:**

Stanley Fresh dry White $4.50

Stanley Soft Fruity White $4.50

Stanley Chardonnay $4.50

Yalumba Sauvignon Blanc $4.50

Banrock Station Rose $4.50

Stanley Dry Red $4.50

Stanley Tawny Port $4

Renmano Tawny Port $4

**Ciders:**

Bulmers $8.50

James Squire $8.50

Somersby $6.50

(Pear or Apple)

Mercury Draught $6.50

Pressman’s $6.50

Strongbow Original $6.50

Pure Blonde $6.50

**Coffee and Hot Drinks: $5**

Cappuccino, Latte, Flat White, Long Black, Hot Chocolate, Chai Latte, Vanilla Chai

Latte, Tea.

Drinking water is free

**WINE BY THE BOTTLE**

**Sparkling:**

Bird in Hand Pinot Noir $31

Yellow Tail Bubbles $19

Yellow Tail Bubbles Rose $19

**Whites:**

Bird in Hand Sauvignon Blanc $29

Bird in Hand Rose $29 Secret Stone Sauvignon Blanc $25

Farm Hand Organic SSB $21

Banrock Station Moscato $21

Farm Hand Organic Chardonnay $20

Jacobs Creek Sauvignon Blanc $19

Jacobs Creek Semi Sauv Blanc $19 Two truths Sauvignon Blanc $16

**Reds:**

Bird in Hand Shiraz $42

Pepperjack Shiraz $34

Pepperjack Cabernet Sauvignon $34

Bleasdale Bremerview Shiraz $27

Bleasdale Mulberry Tree Cab Sav $27

Andrew Garret Sparkling Shiraz $21

Farm Hand Organic Cabernet $20

Farm Hand Organic Merlot $20

Jacobs Creek Classic Shiraz $19

Jacobs Creek Classic Cab Sav $19

McGuigan Black Label Red $19

McGuigan Black Label Merlot $19

Two Truths Cabernet Sauvignon $16

**Tap Beer:** Ask staff for prices

West End, The Grains Golden Ale, Coopers Pale Ale, Pressmans Cider, Great Northern Super Crisp, Carlton Black Dark Ale, Carlton Draught, Carlton Dry.

**Soft Drinks and Juices:**   
Ask staff for prices

Coca Cola, Sprite, Lemon Squash, Dry Ginger Ale, Raspberry, Soda Water, Coke Zero, Fanta, Tonic Water, Orange Juice, Pineapple Juice, Apple Juice

**Summer Days in the Beer garden!**

**Build your own platter:**

Please call between 11am and 12pm to order a platter for anytime that day or the next day!

**Available items:**

Cold Meats

Cheeses

Dips

Biscuits

Fresh Fruit and Veg

Breads

Olives

Chargrilled and Pickled Vegetables

Please specify if you would like specific items, extras will incur a surcharge!

Gluten free and vegetarian options available!

**Ingredients will be purchased fresh and are subject to availability but we will do our best!**

**Large: $60 (6 people)**

**Medium: $40 (4 people)**

**Small: $20 (2 people)**

**BYO Platter: $15 fee**

**Drink Buckets:** 6 Drinks served in a bucket with ice

**Mid strength beer $30**

**Full strength beer: $35**

**Under 6% RTD’s: $45**

**Over 6% RTD’s: $50**

**See wine list for bottles and glasses of wines available!**

****