

# WELCOME

Hello and Welcome to the Golden Grain Hotel!

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 and Jessie and Leigh are the 39th publicans to run the hotel!



We take 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!

Our chef Adrian has a passion for cooking (especially baking), and prepares our delicious burger patties from scratch AND bakes our sourdough pizza bases for our Sunday night special!

Our spectacular cooks, Paula and Jessie, are often found in the kitchen cooking up a storm - their home style cooking methods mean we always have hearty country meals and specials to keep your belly full and your soul happy.

In the large dining room we offer a "kids room" equipped with toys, books and a television 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.

Jessie, Leigh, Karen and the whole Grain Family thank you for dining with us and hope to see you again soon!



PLEASE ORDER ALL MEALS AND DRINKS WITH BAR STAFF
WE THANK YOU FOR YOUR PATIENCE AT BUSY TIMES

# **DIETARY REQUIREMENTS**

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.

If you prefer a vegetarian option, look for the V. Some variations may have to be made with cooking procedures and substituting or removing some food items - please allow time for this.

# **SNACK ATTACK!**

Bowl of Chips | \$5

Sauce | \$1

Loaded Fries | \$8

Potato chips with bacon and melted cheese

Chips, Cheese and Gravy | \$8

Potato chips, topped with melted cheese and rich gravy

Wedges | \$10

Seasoned potato wedges with sour cream and sweet chilli

Loaded Wedges | \$12

Seasoned potato wedges topped with bacon, melted cheese, sour cream and sweet chilli sauce

# **STARTERS**

Garlic Bread | \$8 (V) Half serve | \$4

Slices of crusty bread smothered with garlic and Toasted

 for an added bonus ask to add melted cheese for Cheesy Garlic Bread!

### Crispy Chicken Bites | \$15

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

### Camembert Cheese | \$15 (V)

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

### **MAINS**

#### From The Earth

### Vegetable Pasta | \$18 (V)

Tomato Passata with semi dried tomatoes, olives, capsicum and baby spinach served with penne and parmesan.

### Stuffed Capsicum | \$24 (GF, V)

Capsicum stuffed with a vegetable rice filling topped with melted cheese and a drizzle of balsamic glaze and crumbled feta, served with your choice of sides.

From The Shore Crumbed Squid | \$26 Half serve | \$16

Squid strips coated in a crunchy crumb served with tartare sauce and lemon wedges, and sides

### Crispy Salt and Pepper Prawns | \$26

### Half serve | \$16

Prawn cutlets in a salt and pepper coating, served with aioli and lemon wedges, and your choice of sides

### Garlic Prawns | \$26

### Half serve | \$16

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

### Fish and Chips | \$24 Half serve | \$16

Hake fillets with your choice of crispy Cooper's Pale Ale beer batter, crumbed or grilled GF, served with tartare sauce and lemon wedges, and your choice of sides

### Salt and Pepper Squid | \$26

### Half serve | \$16

Squid dusted in sea salt and cracked black pepper seasoning served with aioli and lemon wedges, and your choice of sides

### Deep Sea Trio | \$28

Coopers pale ale beer battered Hake, panko crumbed squid and crispy salt and pepper prawns, served with tartare sauce and lemon wedges, and your choice of sides



# From the Paddock Rump Steak | \$28 (GF)

400gm rump steak, cooked to your liking served with your choice of sauce and sides

### Black Angus Scotch Fillet | \$30 (GF)

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

### Mallee Mixed Grill | \$34 (GF)

Rump steak piece, cooked to your liking with bacon, a sausage, lamb chop, fried egg, grilled tomato, with your choice of sides. (Fair warning - it's a FEED!)

### Beef Schnitzel | \$22 Half serve | \$16

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

### Reef and Beef | \$34

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

# From the Coop Chicken Schnitzel | \$22 Half serve | \$16

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

### Crispy Chicken Fillet/Crispy Chicken Strips | \$26

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

### Reef and Range | \$30

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

### Grilled Chicken Breast | \$26 (GF)

Chicken breast fillet butterflied and grilled with your choice of sauce or topping, and sides

# **SIDES**

Choose TWO preferred sides to accompany your main meal

**Potato Chips** 

Garden salad and/or Pasta Salad

**Seasonal Vegetables** 

**Potato Mash** 



**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

**Creamy mustard -** Seeded mustard and cream

Sweet chilli plum (GF) - Plum sauce with a dash of sweet chilli sauce for a tingly tang.

Red wine and onion | \$2

Rich gravy with a dash of red wine and caramelised onion

## **TOPPINGS**

Parmy | \$2 (GF) - Pizza sauce topped with tasty cheese

Mata | \$4 - Sundried tomato strips, camembert cheese and creamy mustard sauce

Reef | \$5 - Prawn cutlets and our house made seafood sauce

Surf | \$5 - Prawn cutlets in creamy garlic sauce

Fireball | \$2 - Creamy jalapeño and cheese sauce

Royal | \$4 - Avocado and hollandaise sauce

## DESSERTS

Sticky Date Pudding | \$9

House made sticky date pudding with butterscotch sauce and vanilla ice cream

### Ice Cream Sundae | \$6

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

#### Warm Chocolate and Coconut Brownie | \$9

House made brownie served warm with a side of chocolate fudge sauce and whipped cream





## KID'S MENU

available for your little people 12 years and under

### Hotdog | \$10

2 Mini hotdogs, served with chips and tomato sauce

### Cheeseburger | \$10

Beef Pattie, cheese and tomato sauce served with chips

### Fish Fingers and Chips | \$10

Fish Fingers served with chips and tartare sauce

### Schnitzel | \$10

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

### Dino Nuggets | \$10

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

#### Kids Sundae | \$4

Vanilla ice cream with your choice of topping and sprinkles or nuts

# LUNCH

A selection of smaller sized meals only available for lunch @ the Grain! (Full menu and The Grain's Burger Bar menu also available at lunch times)

### Fish and Chips | \$16

Battered Hake with chips and salad, lemon and tartare

### Half Chicken or Beef Schnitzel | \$16

Half a crumbed beef or chicken schnitzel served with chips and salad with your choice of sauce

### Crispy Chicken Wrap | \$16

Crispy chicken strips, lettuce, tomato, cheese and aioli in a tortilla wrap served with chips

### Cheeseburger | \$16

House made beef patty, onion, pickles, tomato sauce and mustard in a bun served with chips

### Beef or Chicken Schnitzel Burger | \$16

Half schnitzel with lettuce, tomato, cheese and BBQ sauce in a bun served with chips

#### Sauces:

Gravy, Mushroom, Pepper, Diane, Seafood sauce, Creamy mustard, Creamy garlic, Red wine and onion.

Parmigiana Topping | \$2

# THE GRAIN'S BURGER BAR

Friday Nights & Every lunchtime 12pm-2pm

### Give me the lot | \$20

AHA SA's Top 12 Ranked Best Pub Burger!

House made beef pattie, lettuce, tomato, cheese, egg, bacon, onion, tomatoey mayon sauce in a bun, served with chips and onion rings

### Mac Daddy | \$16

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

### Aussie Burger | \$20

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

### Veggie Delight | \$18

Gourmet vegetable pattie with lettuce, tomato and cheese in a bun, with Jandora farm tomato relish

### **Bezerk Bergerk | \$16**

Crispy chicken, lettuce, tomato, cheese and garlic aioli or Ringer sauce (very spicy mayo) in a bun, served with chips and beer battered onion rings

### Foghorn Leghorn | \$18

Crispy chicken, bacon, cheese, BBQ sauce and coleslaw in a bun, served with chips and battered onion rings

### **Buffalo Soldier | \$18**

Crispy chicken, baby spinach, bacon, buffalo sauce and blue cheese in a bun, served with chips and battered onion rings

### Cheeseburger | \$16

House made beef pattie, cheese, pickles, onion, mustard and tomato sauce in a bun, served with chips

### Crispy Chicken Wrap | \$16

Crispy chicken strips, lettuce, tomato, cheese and aioli in a tortilla wrap, served with chips

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

Full menu also available at lunch times

PLEASE ORDER WITH BAR STAFF



# THE GRAIN'S PIZZA BAR

Sunday Dinner Time | Dine in or Takeaway

### Hawaiian | \$20

Bacon, pineapple, onion and cheese

### Margherita | \$20

Cherry tomatoes, garlic, basil, herbs and cheese

### Pepperoni | \$20

Pepperoni, onion and cheese

### Meat Lovers | \$22

Bacon, pepperoni, roasted chicken, onion, BBQ sauce and cheese

### Supreme | \$28

Bacon, capsicum, mushroom, pepperoni, Kalamata olives, onion and cheese

### BBQ Chicken and Bacon | \$28

Grilled chicken, bacon, red onion, capsicum, pineapple, cheese and a drizzle of BBQ sauce

### Seafood | \$30

Prawn cutlets, squid, onion and cheese with a drizzle of our famous house made seafood sauce

# 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

PLEASE ORDER WITH BAR STAFF

# **STEAK NIGHT**

Wednesday Nights | \$28

300gm Black Angus Scotch Fillet or 400gm 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

Fernando - Chorizo, capsicum and melted mozzarella

# **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

Creamy mustard - Seeded mustard and cream

Fireball - Creamy jalapeño with cheese

**Sweet chilli plum (GF) -** Plum sauce with a dash of sweet chilli sauce for a tingly tang.

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



See board in the bar for this week's special

PLEASE ORDER WITH BAR STAFF





Thursday Nights | Full Serve \$16 | Half Serve \$14

### **Chicken or Beef Schnitzel**

Served with chips, salad or vegetables and your choice of sauce or topping.

# **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

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Fireball - Creamy jalapeño with cheese

Sweet chilli plum (GF) - Plum sauce with a dash of sweet chilli sauce for a tingly tang.

Red wine and onion - Rich gravy with a dash of red wine and caramelised onion

### TOPPINGS - SIMPLE

**Wowza -** Sweet chilli sauce and sour cream topped with bacon and cheese **Parmigian -** Adrian's pizza sauce and melted tasty cheese

## TOPPINGS - A LITTLE EXTRA | \$2

**Seafood -** Prawn and squid pieces with our famous house made seafood sauce **Humdinger -** Bacon, avocado, mozzarella, sour cream and sweet chilli sauce **Texas Tornado -** Bacon, bbq sauce and melted cheese topped with onion rings **Gone Troppo -** Parmy sauce, bacon, pineapple and melted cheese **Supa Roo -** Parmy sauce, salami, capsicum, olives and mozzarella

WEEKLY SPECIAL - See board in the bar for this week's special

LONGER WAIT TIMES MAY APPLY FOR SCHNITZELS WITH TOPPINGS
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# **HOTDIGGETY DOG**

Tuesday Lunch & Dinner | \$16

### **New York.. New York!**

Brioche bun, hotdog, bacon, onion, cheese, mustard and tomato sauce, served with chips

### Wiener..

Brioche bun, kransky, cheese, mustard, sauerkraut and pickles served with chips

### Undalay.. Undalay..

Brioche bun, hotdog, beef chilli, cheese, sour cream, coriander, corn chips served with chips

### **WEEKLY SPECIAL**

See board in the bar for this week's special





### By the bottle

### **Sparkling**

Bird in Hand Pinot Noir | \$31 Yellow Tail Bubbles | \$19 Yellow Tail Bubbles Rosé | \$19

Bird in Hand Sauvignon Blanc | \$29

#### White

Bird in Hand Rose | \$29

Secret Stone Sauvignon Blanc | \$25

Jacobs Creek LP Rosé | \$23

Farm Hand Organic SSB | \$21

Banrock Station Moscato | \$21

Farm Hand Organic Chardonnay | \$21

Jacobs Creek Sauvignon Blanc | \$19

Two truths Sauvignon Blanc | \$16

Ruffled Feathers Moscato | \$16

Ruffled Feathers Sav Blanc | \$16

Ruffled Feathers Semi Sav Blanc | \$16

#### **Reds**

Pepperjack Shiraz | \$34

Pepperjack Cabernet Sauvignon | \$34
Bremerton Selkirk Shiraz | \$30
Bleasdale Bremerview Shiraz | \$27
Bleasdale Mulberry Tree Cab Sav | \$27
Andrew Garret Sparkling Shiraz | \$21
Farm Hand Organic Shiraz | \$21
Farm Hand Organic Cabernet | \$21
Farm Hand Organic Merlot | \$21
Jacobs Creek Classic Shiraz | \$19
Jacobs Creek Classic Cab Sav | \$19
Two Truths Cabernet Sauvignon | \$16
Ruffled Feathers Shiraz | \$16
Ruffled Feathers Cab Merlot | \$16

# WINE LIST

### By the piccolo

Jacobs Creek Sauvignon Blanc | \$8 Jacobs Creek Shiraz Cabernet | \$8 Yellow Tail Bubbles | \$8 Yellow Tail Bubbles Rosé | \$8

### By the Glass

Ruffled Feathers Shiraz | \$5
Ruffled Feathers Semi Sav Blanc | \$5
Ruffled Feathers Cab Merlot | \$5
Ruffled Feathers Sav Blanc | \$5
Ruffled Feathers Moscato | \$5
Ruffled Feathers Moscato | \$5
Stanley Fresh Dry White | \$4.50
Stanley Soft Fruity White | \$4.50
Banrock Station Rosé | \$4.50
Stanley Dry Red | \$4.50
Stanley Tawny Port | \$4
Renmano Tawny Port | \$4

