



THE GOLDEN GRAIN HOTEL

PINNAROO SOUTH AUSTRALIA

MENU

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 pride ourselves on our authentic country atmosphere and service and aim to provide a comfortable dining experience for the whole family. We serve a large variety of meals made with fresh, in season produce and even have a few menu items you simply can't get anywhere else!

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 wonderful cooks, Paula and Jessie, can be found singing away in the kitchen creating their hearty homestyle country meals. A delicious menu will keep your belly full and your soul happy. You might also find some of our junior kitchen staff helping with the cooking, making burgers and cooking pizzas!

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. Open on Thursday and Saturday nights or by booking.

Nan and Pop discount!
Show your senior card for 10% off your bill!

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

Crusty bread smothered with garlic butter and toasted - ask to add melted cheese for Cheesy Garlic Bread!

Bruschetta | \$15 (V)

Garlic bread topped with tomato, onion, basil, parmesan cheese and balsamic glaze

Crumbed camembert cheese | \$15 (V)

Crumbed camembert segments with plum dipping sauce

MAINS

From The Earth

Stuffed Capsicum | \$24 (GF, V, can be a vegan option)

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

Vegetable Frittata Stack | \$22 (V)

Seasonal vegetable and tortilla stack with napolitana sauce and cheese with your choice of sides

From The Shore

Crumbed Squid | \$24

Half serve | \$17

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

Crispy Salt and Pepper Prawns | \$26

Half serve | \$18

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

Garlic Prawns | \$26

Half serve | \$18

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

Chilli Garlic Prawns | \$26

Half serve | \$18

Just like the garlic prawns, adding a spicy chilli twist, served on a bed of rice

Fish and Chips | \$24

Half serve | \$17

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 | \$24

Half serve | \$17

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, salt and pepper squid and crispy salt and pepper prawns, served with tartare sauce and lemon wedges, and your choice of sides

From the Paddock

Rump Steak | \$30 (GF)

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

Black Angus Scotch Fillet | \$32 (GF)

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

Mallee Mixed Grill | \$36 (GF)

Steak, cooked to your liking with bacon, a sausage, lamb chop, fried egg, grilled tomato, and your choice of sides

(Fair warning - it's a FEED!)

Beef Schnitzel | \$24

Half serve | \$17

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

Reef and Beef | \$36

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

Hoisin Beef Stir Fry | \$24

Beef Strips in a hoisin sauce with seasonal vegetables served on a bed of rice

From the Coop

Chicken Schnitzel | \$24

Half serve | \$17

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

Green Goddess Chicken Salad | \$24 (GF)

Grilled chicken breast strips with mixed green salad, feta, avocado and a green goddess dressing

Crispy Chicken Strips | \$28

GFC! The Grains secret crispy chicken coating on strips of chicken served with housemade garlic aioli 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

SAUCES

Gravy - Traditional rich gravy (**can be GF**)

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 chili plum (GF) - Plum sauce with a dash of sweet chilli sauce

for a tingly tang

TOPPINGS

Parmy | \$2 (GF) - The Grains napolitana sauce with melted cheese

Mata | \$5 - Sundried tomato strips, camembert cheese and creamy mustard sauce

Reef | \$6 - Prawn cutlets and our house made seafood sauce

Surf | \$6 - Prawn cutlets in creamy garlic sauce

Spicy surf | \$6 - Prawn cutlets in chilli garlic cream sauce

Fireball | \$2 - Creamy jalapeño and cheese sauce

Royal | \$4 - Avocado and hollandaise sauce

DESSERTS

Chocolate Lava Cake | \$8

Oozy chocolate cake with a gooey chocolate inside served with 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

KID'S MENU

available for your little people 12 years and under

Cheeseburger | \$10

Beef Pattie, cheese and tomato sauce served with chips

Kids fish | \$10

Battered fish served with chips and tartare sauce

Bolognese | \$10

Beef bolognese on a bed of pasta

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

PASTA NIGHT

Tuesday Nights | Dine in or Takeaway

Your choice of linguine or penne pasta and sauce

Garlic Bread | \$8 (V)

Half serve | \$4

Slices of crusty bread smothered with garlic butter and toasted - ask to add melted cheese for Cheesy Garlic Bread!

Bruschetta | \$15 (V)

Garlic bread topped with tomato, basil, parmesan cheese and balsamic glaze

Veggie | \$22 (V)

Sundried tomato, olives, capsicum and baby spinach in napolitana sauce with parmesan

Alla Panna | \$18

Mushroom and bacon cream sauce with parmesan

Napolitana | \$16

House made garlic and herb tomato napolitana with parmesan

Chicken and Bacon Rose | \$24

Grilled chicken pieces, bacon, baby spinach in a rose sauce with parmesan

Garlic and Chilli Prawn | \$26

Prawn cutlets in a garlic and chilli cream sauce with parmesan

Carbonara | \$18

Ham and cheese in a cream sauce with egg and parmesan

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

PLEASE ORDER WITH BAR STAFF

STEAK NIGHT

Wednesday Nights | \$30

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 with mushroom sauce with melted cheese

For Fox Sake Karen - Sundried tomatoes and Bearnaise sauce

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.

Spicy surf - Prawn cutlets in chilli garlic cream sauce

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

WE THANK YOU FOR YOUR PATIENCE ON BUSY NIGHTS

PLEASE ORDER WITH BAR STAFF

SCHNITZEL NIGHT

Thursday Nights | Full Serve \$17 | Half Serve \$15

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

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.

TOPPINGS - SIMPLE

Wowza - Sweet chilli sauce and sour cream topped with bacon and cheese

Parmigiana - The Grains napolitana sauce and melted tasty cheese

TOPPINGS - A LITTLE EXTRA | \$2

Seafood - Prawn and squid pieces with our famous homemade seafood sauce

Humdinger - Bacon, avocado, mozzarella, sour cream and sweet chilli sauce

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

Spicy Surf - Prawn cutlets in chilli garlic cream sauce

Nacho Libre - Salsa, jalapenos, melted cheese, corn chips and sour cream

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

PLEASE ORDER WITH BAR STAFF

THE GRAIN'S BURGER BAR

Friday Nights & Every lunchtime 12pm-2pm

Give me the lot | \$22

AHA SA's Top 12 Ranked Best Pub Burger!

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

Mac Daddy | \$18

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 | \$22

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 | \$20

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

Bezerk Bergerk | \$18

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

House made pizza dough with The Grains napolitana sauce and a topping of your choice, cooked by our great team of kitchen kids!

Hawaiian | \$20

Bacon, pineapple, onion and cheese

Margherita | \$20

Cherry tomatoes, garlic, basil, herbs and cheese

Pepperoni | \$20

Pepperoni, onion and cheese

Meat Lovers | \$24

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

Shelbinator | \$22

Bacon, ham, lots of pineapple, onion, capsicum, mushroom and cheese

Nos Tank | \$30

Grilled chicken, prawns, baby spinach, capsicum, onion and a drizzle of hollandaise sauce

G Train | \$24

BBQ sauce base with bacon, salami, onion, jalapenos and cheese

Look at the specials board in the bar for our weekly special!

SUNDAY BRUNCH AT THE GRAIN

Selected Sundays 10:30am-2pm | See our facebook page for dates!

Big Breakfast | \$22

2 eggs cooked your way, bacon, sausage, baked beans, tomato, mushroom, hashbrown and toast

Eggs Benny | \$16

2 poached eggs, ham and hollandaise on toast

Smashed Avo | \$18

2 eggs your way with smashed avo on toast with crumbled feta

Breaky burger or wrap | \$14

Fried egg, bacon, hashbrown, baby spinach, sausage and beerenberg chilli jam

Pancakes or Waffles | \$15

Your choice of fluffy pancakes or waffles with berry compote and whipped cream

Kids Breakfast | \$12

Smaller serve of meals above and a drink of choice

ADD ONS |

Salmon | \$5

Bacon | \$2

Spinach | \$2

Mushrooms | \$2

Hashbrown | \$2

Hollandaise | \$1

DRINKS |

Cappuccino | \$5

Flat White | \$5

Latte | \$5

Orange | \$5

Apple | \$5

Pineapple | \$5

Breakfast | \$5

Mimosa | \$8

Bloody Mary | \$8

Virgin Mary | \$5

Espresso Martini | \$8

Iced coffee | \$6

Iced Chocolate | \$6

WINE LIST

By the bottle

Sparkling

Bird in Hand Pinot Noir | \$31

Yellow Tail Bubbles | \$19

White

Bird in Hand Sauvignon Blanc | \$29

Bird in Hand Rose | \$29

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

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

By the piccolo

Jacobs Creek Sauvignon Blanc | \$8

Jacobs Creek Shiraz Cabernet | \$8

Jacobs Creek Chardonnay Pinot Noir | \$8

Yellow Tail Bubbles | \$8

By the Glass

Stanley Fresh Dry White | \$5

Stanley Soft Fruity White | \$5

Banrock Station Rosé | \$5

Stanley Dry Red | \$5

Stanley Tawny Port | \$4

Renmano Tawny Port | \$4

Farm Hand Organic Chardonnay | \$6

Farm Hand Organic SSB | \$6

Farm Hand Organic Shiraz | \$6

Farm Hand Organic Cabernet | \$6

Farm Hand Organic Merlot | \$6

