

DRIVE THRU DINNERS

OPEN MONDAY – SUNDAY / AVAILABLE FROM: 5:00PM – 8:00PM

SOMETHING LIGHT:

- Pumpkin, fetta and thyme arancini with a roasted capsicum coulis (4) ^V \$14
- Cajun fried chicken tenders, chipotle mayo \$16
- Salt and pepper squid with lime aioli (main comes with chips and salad) \$13 / \$26
- Popcorn chicken with a sticky tamarind glaze, lime aioli \$14
- Crispy pork belly salad with Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime 🌶️ \$16
- Sticky chicken wings, cucumber sambal, chilli jam 🌶️ 500gm: \$15 / 1kg: \$29
- Potato wedges with sour cream and sweet chilli sauce ^V \$13
- Loaded fries, crispy bacon, jalapeños, cheese sauce, spring onions \$14
- Fries ^V \$9

FAVOURITES:

- Ancient grain salad with spiced pumpkin, kale, chickpeas, macerated currents, pistachios, pomegranate, pumpkin seeds, smoked yoghurt ^{VG / GF} \$18
– add slow cooked lamb shoulder +\$8
- Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil \$32
- Potato Gnocchi with slow braised beef cheek rague, baby spinach and sage ^{VA} \$28
- Green Curry of chargrilled chicken, apple eggplant, Gai lan, baby corn and fragrant herbs served with jasmine rice and Thai pickles ^{GF} 🌶️ \$28
- Southern fried buttermilk chicken burger with lettuce, tomato, bacon, tangy ranch sauce, brioche bun, fries \$24
- 220gm Wagyu beef burger, American cheese, lettuce, tomato, bacon, chipotle mayo, brioche bun and fries \$25
- Texan BBQ plate, pork short ribs, sticky chicken wings, street corn, fries, salad, bourbon BBQ sauce \$37
- Roast of the day served with roast vegetables, greens and gravy ^{GF} \$26
- Nasi Goreng with chicken, shrimp, peas, capsicum, and chilli finished with a fried egg, bean shoots and crispy shallots ^{GFA / VGA / VA} \$25
- Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, chips \$26
- Beer battered local Rockling, citrus aioli, garden salad, chips \$26

FROM THE GRILL:

- Rump, 250gm grass fed angus \$27
- Porterhouse 250gm MBS 3+, Hopkins River grass fed black angus \$38
- Eye Fillet MBS 3+, Thousand Guineas grass fed shorthorn 180gm: \$43 / 300gm: \$65
– All steaks are served with chips, salad and sauces (Mushroom ^{GF} / Pepper ^{GF} / Gravy ^{GF})
– All gluten free will be served with herbed potatoes and salad | Change to chips and seasonal greens +\$2

KIDS:

- Fried chicken tenders, chips and salad ^{GFA} \$12
- Cheeseburger with chips \$12
- Battered fish, chips and salad \$12

DESSERT:

- Sticky date pudding with double cream and butterscotch sauce \$12

DIETARY KEY:

V = Vegetarian VA = Vegetarian Available (upon request) VG = Vegan
GF = Gluten Free GFA = Gluten Free Available (upon request) 🌶️ = Mild spice 🌶️🌶️ = Medium spice

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