

# ENTRÉES

PK.M / P.1

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Soup of the day with crusty bread roll <sup>GFA</sup>	\$9.5
Garlic bread <sup>V</sup>	\$9
Bruschetta, tomato, red onion, basil and balsamic <sup>V/VG</sup>	\$12
Szechwan pepper and sea salt calamari with a tamarind and lime dipping sauce <sup>GF/V</sup>	\$12
Regional tasting board; Salt charcuterie pork and parsley terrine, Wagyu pastrami, Wagyu bresaola, Bellarine manzanillo olives, Meredith goats cheese and lavosh <sup>GFA</sup>	\$32
Oysters; natural or Kilpatrick — minimum 6 <sup>GF</sup>	\$4 each
Freekeh falafel with a wild rice tabbouleh, smoky eggplant puree and char-grilled cauliflower <sup>V/VG</sup>	\$14 / \$26
House smoked Atlantic salmon with a pickled radish and cucumber salad, buttermilk and horseradish dressing and crusty bread <sup>GFA</sup>	\$16
Pork and parsley terrine served with cornichons, apple chutney and toasted ciabatta <sup>GFA</sup>	\$14

# SIDES FOR TWO

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Cumin roasted baby carrots <sup>GF/V/VG</sup>	\$9
Roasted cauliflower and almonds <sup>GF/V/VG</sup>	\$9
Winter greens with olive salt <sup>GF/V/VG</sup>	\$9
Garden salad <sup>GF/V/VG</sup>	\$9
Fries <sup>V</sup>	\$9
Sweet potato fries <sup>V</sup>	\$9
Garlic rosemary chats <sup>V/GF</sup>	\$9
Potato gratin	\$9

V = Vegetarian V\* = Vegetarian on request  
VG = Vegan VG\* = Vegan on request  
GF = Gluten free GFA = Gluten free on request  
DF\* = Dairy Free (on request)

# MAINS

PK.M / P.2

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Chermoula marinated chicken breast served with a salad of quinoa, witlof, cherry tomatoes, grilled haloumi, toasted almonds, pomegranate and a tahini lemon dressing <sup>V* / VG* / GF</sup>	\$26
Tiger prawn risotto with onion, leek, green peas, lemon zest, grana padano and garden herbs <sup>GF</sup>	\$28
Pappardelle with slow cooked lamb shoulder ragout, baby spinach, gremolata and grana padano	\$27
Grilled Atlantic salmon with almond and char-grilled cauliflower, cumin roasted carrots, chickpea puree, harissa and roasted capsicum dressing <sup>GF</sup>	\$34
Toasted coconut confit duck leg in a rich red curry sauce, with saffron rice, herbs and a green mango salad <sup>GF</sup>	\$34
Slow cooked Western Plains Otway pork belly with carrot puree, green beans with a fennel, watercress salad and vincotto reduction <sup>GF</sup>	\$32
Roasted pumpkin and goats cheese cigar in brick pastry with peperonata and a roquette and parmesan salad <sup>V</sup>	\$24
Nasi goreng with chicken, bacon, shrimp, peas, capsicum and chilli finished with a fried egg and bean shoots <sup>V / VG / GFA</sup>	\$25
Chicken parmigiana topped with Napoli sauce, ham and fresh mozzarella served with chips and salad	\$26
Roast of the Day served with roasted vegetables, green beans and gravy <sup>GF</sup>	\$25
Beer battered local King George whiting with chips and salad	\$MP

# FROM THE GRILL

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All our beef is sourced from Victorian farmers and is pasture raised and grass-fed

300gm Hopkins River scotch fillet 3+mb	\$39
300gm Hopkins river porterhouse 3+mb	\$38
250gm eye fillet	\$42
250gm Wagyu rump	\$40

• All steaks served with coleslaw, chips and your choice of sauce

- Sauces: Port jus / Mushroom / Pepper / Gravy

- Butters: Blue cheese butter / Garlic butter

- Mustards: Hot English mustard / Seeded mustard / Dijon

- Surf & Turf? Add prawns in a creamy garlic sauce for \$10

• Don't want coleslaw? Change to chips and greens for \$2 extra

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# DESSERTS

PK.D

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Churros with espresso semifreddo, vanilla foam and chocolate whisky sauce	\$12
Sticky date pudding, butterscotch sauce and double cream — add ice cream	\$12 +\$2
Crème caramel with toasted caramelized almonds and vanilla tuile <sup>GFA</sup>	\$12
Chocolate fondant with coconut soil, meringue and salted caramel ice-cream	\$15
Deconstructed cheese cake with pistachio crumble, blood orange and hellenic syrup and berry sorbet	\$14
Locally made desserts by Cakesmith Geelong — • Raspberry chocolate brownie <sup>GF</sup> • Lemon curd tart with torched meringue • Carrot and walnut cake with buttercream • Triple chocolate cake with fudge butter cream <sup>GF</sup> • Strawberry and white chocolate friand <sup>GF</sup> • Persian love cake <sup>GF</sup>	\$9
Espresso Martini	\$14
Affogato with either Amaretto, Baileys, Kahlua or Frangelico	\$12
Piazza Doro espresso coffee	\$3.8 / \$5.5
Teas — English breakfast / French earl grey / Apple & summer berries / Three mint / Lemongrass & ginger / Green tea	\$4
Hot Chocolate — Marshmallows hidden inside our tempered chocolate ball melted with creamy hot choc	\$6

# HAVING A FUNCTION?

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Ask our friendly staff about our function options within our venue, or, contact Peta Tanis (Restaurant & Functions Manager) on 1300 GROVEDALE (1300476833) or email her at [functions@grovedalehotel.com.au](mailto:functions@grovedalehotel.com.au)

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  **GROVEDALEHOTEL**

# KID'S MEALS

10 YEARS AND UNDER

Main + Dessert + Soft drink + Kids Activity Pack

\$14

## MAINS (Pick one from below)

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Kid's roast of the day, roast vegetables and gravy <sup>GF</sup>

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Kid's parmi, fries and salad

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Kid's penne bolognese and parmesan

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Kid's beef burger, lettuce, tomato, cheese and fries

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Kid's battered fish, fries and salad

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Kid's steak with gravy, fries and salad <sup>GF</sup>

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Kid's fried rice, vegetables, egg and chicken <sup>GF/V</sup>

## DESSERTS (Pick one from below)

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Chocolate mousse <sup>GF</sup>

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Frog in a pond <sup>GF</sup>

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Ice cream with sprinkles, chocolate, strawberry or caramel topping <sup>GF</sup>

## SOFT DRINKS (Pick one from below)

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Lemonade / Squash / Raspberry / Diet Coke / Coke

# SENIORS MENU

**Available:** Monday – Thursday (lunch)

**Pricing:** 1 course = \$15.5 | 2 course = \$19.5 | 3 course = \$23.5

## ENTRÉES

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Garlic bread

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Soup of the day

## MAINS

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Roast of the day with roast vegetables, gravy and condiments <sup>GF</sup>

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Battered whiting, chips and garden salad <sup>GF</sup>

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Nasi goreng, shrimp, bacon, chicken, spring onion, egg and rice tossed  
in sweet soy sauce <sup>GF</sup>

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Chicken schnitzel with chips and salad

## DESSERTS

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Chocolate mousse <sup>GF</sup>

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Sticky date pudding

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Ice creams and sorbets <sup>GF</sup>