

SOMETHING TO SHARE

Available 11.30am – late:

Soup of the day with crusty bread ^{GFA}	\$8
Garlic bread ^V	\$7
Bruschetta, tomato, red onion and balsamic ^V	\$9
Oysters, natural or Kilpatrick – 4 minimum ^{GF}	\$4 each
Prawn and ginger dumplings with pickled ginger and a green mango salad with sticky soy (5)	\$16
Classic nachos, baked corn chips with eggmont cheese, jalapenos, guacamole, sour cream and salsa ^{GF/V}	\$16
Local tasting board: pork and parsley terrine, Wagyu bresaola, Wagyu pastrami, Bellarine manzanillo olives, Meredith goats cheese, lavosh ^{GFA} – add two glasses of house wine	\$30 +\$10
Szechwan pepper and sea salt dusted calamari with a tamarind and lime dipping sauce ^{GF}	\$10
Popcorn chicken with lemon dill aioli	\$10
Freekeh falafel with smoky eggplant puree and char-grilled cauliflower ^{V/VG}	\$12
Hot and spicy chicken ribs with smoky jalapeno and coriander aioli	\$12
Potato wedges with sour cream and sweet chilli sauce	\$10
Loaded fries with crispy bacon, hot sauce, melted cheese and spring onions	\$10
Vegetable arancini with confit garlic and parsley aioli ^V	\$10
Panko crumbed prawns with dill aioli	\$10
Fries with tomato sauce ^{V/VG}	\$8
Sweet potato fries with garlic aioli ^{V/VG}	\$9

SHARE PLATE ONE \$33

Prawn and ginger dumplings with sticky soy
Hot and spicy chicken ribs with smoky jalapeno aioli
Szechwan pepper and sea salt dusted calamari ^{GF}
Garlic ciabatta ^V

SHARE PLATE TWO \$29

Bruschetta ^{V/VG}
Freekeh falafel ^{V/VG}
Panko crumbed prawns with dill aioli
Popcorn chicken with lemon dill aioli

FAVOURITES

Roasted pumpkin and goats cheese cigar in brick pastry with sweet peppers and a roquette parmesan salad ^V	\$20
Fish tacos (3) with smoky fish pieces, tomato salsa, chipotle dressing, fresh lime, coriander and fries ^{DF*/V}	\$18
Pappardelle with slow cooked lamb shoulder ragout, baby spinach, cherry tomatoes and gremolata	\$24
Chermoula marinated chicken breast served with a salad of quinoa, witlof, cherry tomatoes, grilled haloumi, toasted almonds, pomegranate and tahini lemon dressing ^{V/VG*/GF}	\$22
Korean char-grilled chicken burger with maple bacon, Korean BBQ sauce, kimchi slaw and fries – add avocado	\$20 +\$3
Beef burger with Swiss cheese, lettuce, tomato, brioche bun, sriracha mayo and American style pickles with fries – add egg – add crispy bacon – double burger	\$20 +\$2 +\$2 +\$6
House smoked salmon wrap with cos lettuce, goats cheese tomato, Spanish onion, avocado, herb aioli and fries	\$19
Slow cooked pulled brisket sandwich with Provolone cheese sauce, tomato, sweet onions, cos lettuce, chilli lime salsa and fries	\$18
Sticky pork belly sliders (2) with pickled cucumber, chipotle sauce and fries	\$21
Teriyaki beef sliders (2) with wasabi mayo and fries	\$19
Texan BBQ plate with smoky pork short rib, pulled BBQ meat slider, mango lime aioli, slaw and fries	\$26
Pork cutlet with creamy mash, dutch carrots, green beans and mustard sauce ^{GF}	\$23
Roast of the day, roast vegetables, greens and gravy ^{GF}	\$20
Indian Biryani style lamb curry served with roti bread, minted yoghurt and Jasmine rice	\$19
Nasi goreng with chicken, bacon, shrimp and chilli with a fried egg and bean shoots ^{GFA/V*/VG*}	\$22
Beer battered hake with fries, garden salad and dill aioli ^{DF*/V}	\$19
Chicken parmigiana topped with herb Napoli, champagne ham and mozzarella served with chips and salad	\$20

FROM THE GRILL

200 ^{gm} hanger steak with a Southern Carolina basting, butter, slaw and fries	\$20
400 ^{gm} hanger steak with a Southern Carolina basting, butter, slaw and fries	\$40
250 ^{gm} Hopkins River porterhouse with chips, salad and your choice of sauce	\$30
– Cooked to your liking with your choice of gravy, mushroom sauce, pepper sauce or garlic butter ^{GF}	
– Surf & Turf? Add prawns in a creamy garlic sauce for \$10	
– Don't want slaw? Change to fries and seasonal greens for \$2	

SIDES

Green Beans ^{GF/V/VG}	\$8
Roast Vegetable ^{GF/V/VG}	\$8
Garden Salad ^{GF/V/VG}	\$8
Gravy / Mushroom sauce / Pepper sauce / Garlic butter ^{GF}	\$2

DESSERTS

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 ^{GFA}	\$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 ^{GF} / Lemon curd tart with torched meringue Carrot and walnut cake with buttercream / Triple chocolate cake with fudge butter cream ^{GF} Strawberry and white chocolate friand ^{GF} / Persian love cake ^{GF}	\$9

DIETARY KEY

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)

KITCHEN HOURS

Lunch: 11.30am – 2.30pm (7 days)

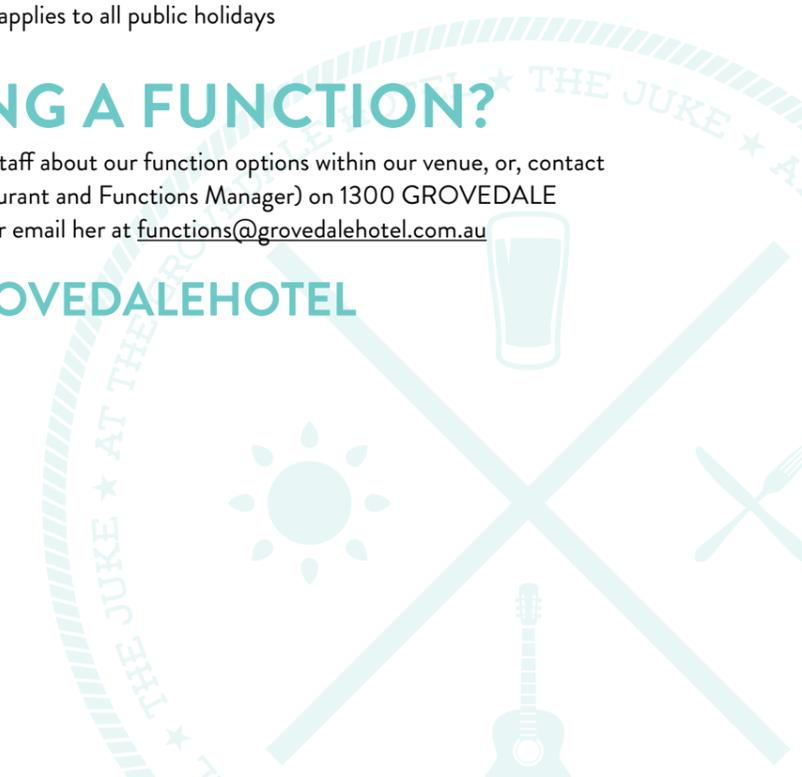
Dinner: Sun–Thurs 5.30pm – 8.30pm / Fri–Sat 5.30pm – 9.30pm

A 10% surcharge applies to all public holidays

HAVING A FUNCTION?

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

  GROVEDALEHOTEL





KID'S MEAL SPECIAL

10 YEARS & UNDER

Main + Dessert + Soft drink + Kids Activity Pack

\$14

Soft drink options: Lemonade / Squash / Raspberry / Diet Coke / Coke

MAINS (Pick one from below)

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

Kid's roast of the day, roast vegetables and gravy ^{GF}

Kid's fried rice, vegetables, egg and chicken ^{GF/V}

Kid's battered fish, fries and salad

Kid's parmi, fries and salad

Kid's penne bolognese and parmesan

Kid's steak with gravy, fries and salad ^{GF}

DESSERTS (Pick one from below)

Frog in a pond ^{GF}

Chocolate mousse ^{GF}

Ice cream with sprinkles, chocolate, strawberry or caramel topping ^{GF}
