

ENTRÉES

PK.M / P.1

Garlic bread ^V	\$9
Bruschetta: semi-dried tomato tapenade, Persian fetta, dehydrated balsamic and basil ^V	\$12
Soup of the day with a warmed bread roll ^{GFA}	\$9.5
Salt & pepper squid with lime aioli	\$12
Seafood platter with hot smoked salmon, marinated Portarlington mussels, escabeche of vongole, lemon dill Tiger prawns and scallops in the half shell ^{DF}	\$38
– Add an Australian ½ Crayfish tail ^{DFA}	+\$15
Coffin Bay Oysters: Natural or Kilpatrick - minimum of 4 ^{GF}	\$4 each
Freekeh falafel with eggplant kasundi , spiced cauliflower and a smoked sumac dressing ^{V / VG / DF}	\$14 / \$26
Half shell scallops (4) with a mild chorizo and romesco salsa, ruby grapefruit, watercress and a Pedro Ximenez dressing ^{GF / DF}	\$16
Green tea smoked duck breast served with a betel leaf and green papaya salad, toasted peanuts and a nam jim reduction ^{GF / DF}	\$16

SIDES FOR TWO

Greek salad ^{GF / V / VGA}	\$9
Braised baby leeks ^{GF / V}	\$9
Seasonal greens ^{GF / V / VG}	\$9
Fries ^{V / VG}	\$9
Sweet potato fries ^{V / VG}	\$9
Tuscan potatoes ^{V / VG / GF}	\$9
Garden salad ^{GF / V / VG}	\$9

V = Vegetarian VA = Vegetarian Available (upon request)
VG = Vegan VGA = Vegan Available (upon request)
GF = Gluten Free GFA = Gluten Free Available (upon request)
DF = Dairy Free DFA = Dairy Free Available (upon request)

MAINS

PK.M / P.2

Hawaiian Poke bowl with brown rice, sashimi of Atlantic salmon, avocado, nori, fragrant herbs, pickled shitake mushrooms and sesame dressing (vegan available with fried tofu) ^{GF / DF / VA / VGA}	\$26
Harissa marinated chicken salad of quinoa, mint, rocket, carrot, cherry tomatoes, spiced chickpeas, pomegranate and hummus dressing ^{GF / DFA / VGA}	\$26
Western Plains pork loin, crispy skinned stuffed with sage and prosciutto served with French lentils, green beans and a citrus and cress salad finished with pear jus ^{GF}	\$34
Baked polenta with smoked tomatoes, peperonata and a rocket and parmesan salad with sticky balsamic ^V	\$24
Seafood spaghetti with mussels, prawns, vongole and fresh fish with tomato, chilli, garlic, lemon and garden herbs bound in extra virgin olive oil ^{DF}	\$28
Grilled Atlantic salmon with Portarlington mussels, braised baby leeks, carrot ribbons, turnip puree and a lemon beurre blanc ^{GF}	\$35
Half roasted chicken basted in garlic, lemon, thyme and smokey chilli served with Tuscan potatoes, Greek salad and tzatziki ^{DFA / GF}	\$30
Middle eastern spiced lamb backstrap (served medium rare) atop a pumpkin and chickpea tagine with a date, preserved lemon and pomegranate drizzle and a mint and cucumber salad ^{GF / DF}	\$36
Nasi goreng with chicken, bacon, shrimp, peas, capsicum and chilli finished with a fried egg and bean shoots ^{GFA / VG / VA}	\$26
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 ^{GF}	\$26
Beer battered local King George whiting with chips and salad and a dill aioli ^{DF}	\$MP

FROM THE GRILL

350gm Rib Eye ^{GFA}	\$42
250gm Eye fillet ^{GFA}	\$42
300gm grass fed Hopkins River Porterhouse ^{GFA}	\$37
250gm 400 day grain fed Sher Wagyu Rump MB 8+ ^{GFA}	\$40
All steaks served with chips, garden salad and your choice of sauce: <i>SAUCES: Red wine jus / Mushroom / Pepper / Gravy / Garlic BUTTERS: Garlic butter MUSTARDS: Hot English / Dijon / Wholegrain</i>	
• Surf & Turf? Add an Australian ½ Crayfish tail ^{DFA}	+\$15
• Change to chips and greens	+\$2
• Change to chips and greek salad	+\$5
• All GF steaks will be served with Tuscan potatoes and garden salad	

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DESSERTS

PK.D

Deconstructed coconut cheesecake with caramelized confit pineapple, lime with white chocolate tuile, coconut vanilla mousse ^{GFA}	\$12
.....	
Raspberry crème brulee topped with freeze dried raspberry powder and mandarin granita ^{GF}	\$14
.....	
Dark chocolate and salted caramel tart with and hazelnut ice cream	\$12
.....	
Macadamia and white chocolate cookie with house made brownie ice cream	\$12
.....	
Sticky date pudding with butterscotch sauce and double cream \$12	
— add ice cream	+\$2
.....	
Trio of ice cream with freeze dried fruits	\$10
.....	
Locally made desserts by Cakesmith Geelong:	\$9
.....	
— Triple chocolate cake with fudge buttercream ^{GF}	
— Lemon curd tart with torched meringue	
— Carrot and walnut cake with buttercream	
— Raspberry chocolate brownie ^{GF}	
— Strawberry and white chocolate friand ^{GF}	
— Persian love cake ^{GF}	
— Vegan: please ask staff for todays flavour ^{VG / GF}	
.....	
Espresso Martini	\$14
.....	
Affogato with either Amaretto, Baileys, Kahlua or Frangelico	\$12
.....	
Piazza Doro espresso coffee	\$3.8 / \$5.5
— add soy milk	+50c / 80c
— add macadamia milk	+\$1 / \$1.3
.....	
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	\$6.5

HAVING A FUNCTION?

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

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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)

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

.....

Kid's parmi, fries and salad

.....

Kid's penne bolognese and parmesan

.....

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

.....

Kid's battered fish, fries and salad

.....

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

.....

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

DESSERTS (Pick one from below)

Chocolate mousse ^{GF}

.....

Frog in a pond ^{GF}

.....

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

SOFT DRINKS (Pick one from below)

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

Garlic bread

Soup of the day

MAINS

Roast of the day with roast vegetables, gravy and condiments ^{GF}

Battered whiting, chips and garden salad ^{GF}

Nasi goreng, shrimp, bacon, chicken, spring onion, egg and rice tossed
in sweet soy sauce ^{GF}

Chicken schnitzel with chips and salad

DESSERTS

Chocolate mousse ^{GF}

Sticky date pudding

Ice creams and sorbets ^{GF}

CHRISTMAS MENU

When: Tuesday, 25th Dec 2018, 11.30am — 3pm (payment due at booking)

Pricing: 4 course menu — \$105 (per adult)

TO START

Local olives, crusty La Madre bread & olive oil

ENTRÉES

Seafood platter; Tuna tataki with a wasabi mayo and salted lotus root. Tiger prawn tartlet with celeriac remoulade, watercress and a salsa verde. Natural Coffin Bay oyster.

..... OR

Local tasting platter of; pork and parsley terrine, Wagyu bresaola, Wagyu pastrami, Meredith goats cheese and cornichons ^{GF}

MAINS

Crispy skin Atlantic salmon with a lemon dill hollandaise, char-grilled asparagus, fondant leek and potato gratin ^{GF}

..... OR

Wagyu rump 6+MB, potato gratin, truffle roasted parsnip, green beans, smoked cherry tomatoes finished with madeira jus (served medium) ^{GF}

..... OR

Stuffed turkey breast roulade with roasted potato and pumpkin, honey carrots and greens finished with a thyme jus ^{GF}

DESSERTS

Traditional Christmas pudding with a caramelized honey anglaise

..... OR

Golden Gaytime pannacotta; dark chocolate pannacotta with salted caramel ice-cream, honeycomb, sable biscuit crumb and toasted peanuts ^{GF}

..... OR

Warm honey mille feuille layered with honey cream patisserie and hazelnut ice-cream

* Please enquire for vegetarian and specific dietary requirements or allergies and advise when booking.

** We are unable to make any changes to dishes.



GROVEDALEHOTEL

CHRISTMAS KIDS MENU

When: Tuesday, 25th Dec 2018, 11.30am – 3pm (payment due at booking)

Pricing: 3 course children's menu – \$52 (per child, 12 yrs & under)

includes a soft drink and a visit from Santa with a gift for every child

KIDS ENTRÉE

Antipasto tasting plate

KIDS MAINS

Crumbed chicken tenders with chips and salad

OR

Stuffed turkey breast roulade with roasted potato and pumpkin, honey carrots and greens finished with a thyme jus ^{GF}

OR

Petite eye fillet steak (served medium-well) with chips, greens gravy

OR

Char-grilled Atlantic salmon with chips and salad

KIDS DESSERTS

Cookies and cream white chocolate mousse

OR

House made trifle with layers of custard sponge and raspberry jelly

OR

Traditional Christmas pudding caramelized honey anglaise

OR

Dark chocolate pannacotta with salted caramel ice cream

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