

SOMETHING TO SHARE

Available 11.30am – late:

Soup of the day with warmed bread roll ^{GFA}	\$8
Garlic bread ^V	\$7
Bruschetta topped with semi-dried tomato tapenade with Persian fetta, freeze dried balsamic and fresh basil ^V	\$10
Coffin Bay Oysters: Natural or Kilpatrick – minimum of 4 ^{GF}	\$4 each
Prawn and ginger dumplings with a yuzu salad and ponzu	\$17
Classic nachos with corn chips, jalapenos, cheese, sour cream, guacamole, nachos salsa ^{GF/V}	\$16
– add pulled pork	-\$4
Seafood platter with hot smoked salmon, marinated Portarlington mussels, escabeche of vongole, lemon dill Tiger prawns and scallops in the half shell ^{DF/GF}	\$34
– add an Australian 1/2 Crayfish tail ^{DFA}	-\$15
Sticky pork belly with a thai basil and green papaya salad ^{DF/GF}	\$12
Salt and pepper calamari with a lime aioli ^{DF/GF}	\$10
Popcorn chicken with lemon and dill aioli	\$10
Freekeh falafel with eggplant kasundi, spiced cauliflower and a smoked sumac dressing ^{V/VG/DF}	\$12 / \$22
Potato wedges with sour cream and sweet chilli sauce ^V	\$12
Loaded fries topped with bacon, red eye hot sauce, cheese and spring onions	\$12
Green pea and mint arancini served with a garden herb aioli ^{GF/V}	\$11
Fries ^{V/VG}	\$8
Sweet potato fries with garlic aioli ^{V/DF}	\$9
Panko prawns with dill aioli ^{DF}	\$10

SHARE PLATE ONE \$33

Prawn and ginger dumplings
Sticky pork belly bites
Salt and pepper squid
Garlic bread

SHARE PLATE TWO \$31

Bruschetta
Arancini
Panko prawns
Popcorn chicken



FAVOURITES

Harissa marinated chicken salad of quinoa, mint, rocket, carrot, cherry tomatoes, spiced chickpeas, pomegranate and hummus dressing ^{GF/DFA/VGA}	\$22
Baked polenta with smoked tomatoes, peperonata and a rocket and parmesan salad finished with sticky balsamic ^V	\$20
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}	\$22
Seafood spaghetti with mussels, prawns, vongole and fresh fish with tomato, chilli, garlic, lemon and garden herbs bound in extra virgin olive oil ^{DF}	\$24
Southern fried chicken burger with tangy slaw, house made ranch sauce and chilli shaker fries	\$20
– add avocado +\$3 / add bacon +\$3	
180gm Wagyu beef burger with crispy bacon, Swiss cheese, lettuce, tomato, sriracha mayo and an American style pickle with fries	\$20
– add egg +\$3 / add avocado +\$3	
Chipotle marinated chicken wrap with Vietnamese salad and avocado served with fries	\$19
Argentinian BBQ beef rib with a black eye bean salad and smoky corn with a chimichurri drizzle	\$26
Peking duck sliders with cucumber, hoisin and watercress with fries	\$21
Texan BBQ plate with smoky pork short ribs, pulled BBQ meat slider, lime aioli, fries and tangy slaw ^{DF}	\$26
Western Plains pork loin, crispy skinned stuffed with sage and prosciutto with creamy mash, green beans and a mustard sauce ^{GF}	\$23
Roast of the day, roast vegetables, greens and gravy ^{GF}	\$20
Traditional Malay beef Rendang curry served with steamed jasmine rice, fried shallots, coriander and rotti bread ^{GF/GFA/DF}	\$20
Nasi goreng ^{DF/GFA/VGA/VA}	\$22
Beer battered hake, salad, fries and dill aioli ^{DF}	\$19
Chicken parmigiana topped with herb Napoli, champagne ham and mozzarella served with chips and salad	\$20

FROM THE GRILL

200gm Collinson & Co Rump ^{GF}	\$20
400gm Collinson & Co Rump ^{GF}	\$40
300gm Hopkins River Porterhouse ^{GF}	\$35

All steaks served with chips, garden salad and your choice of sauce (all are GF):

Sauces: Red wine jus / Mushroom / Pepper / Gravy **Butters:** Garlic butter

• Surf & Turf? Add an Australian 1/2 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

SIDES

Greek salad ^{GF/V/VGA}	\$8
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

Deconstructed coconut cheesecake with caramelized confit pineapple and lime with white chocolate tuile and 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 and double cream	\$12
– add ice cream	-\$2
Trio ice cream with freeze dried fruits	\$10
Our selection of cakes and desserts, served with cream:	\$9
– Berry red velvet tea cake ^{GF}	
– Chocolate, peanut and caramel meringue cake ^{GF}	
– Banana cake ^{GF/VG}	
– Carrot cake	
– Vanilla and strawberry teacake	
– Fudge pistachio and strawberry brownie	
– Passionfruit and white chocolate tart	

DIETARY KEY

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)

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