

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

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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:

SAUCES: Red wine jus / Mushroom / Pepper / Gravy / Garlic **BUTTERS:** Garlic butter **MUSTARDS:** Hot English / Dijon / Wholegrain

- 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
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Raspberry crème brulee topped with freeze dried raspberry powder and mandarin granita ^{GF}	\$14
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Dark chocolate and salted caramel tart with and hazelnut ice cream	\$12
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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
.....	
Our selection of cakes and desserts, served with cream:	\$9
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— Berry red velvet tea cake ^{GF}	
— Chocolate, peanut and caramel meringue cake ^{GF}	
— Banana cake ^{GF / VG}	
— Carrot cake	
— Vanilla and strawberry teacake	
— Fudgee pistachio and strawberry brownie	
— Passionfruit and white chocolate tart	
.....	
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
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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}

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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

.....

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}

Choose from the cake cabinet on display

+\$4