

# ENTRÉES

APRIL 2019 - P.K.M / P.1

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Toasted garlic ciabatta (4) <sup>V</sup>	\$9
Bruschetta: toasted ciabatta topped with whipped ricotta, roasted Roma tomatoes and fresh basil <sup>V</sup>	\$12
Soup of the day with a warmed bread roll <sup>GFA</sup>	\$10
Salt and pepper calamari with a lime aioli (main served with chips and salad) <sup>DF</sup>	\$14 / \$26
Seafood tasting plate of Atlantic salmon rillettes, grilled Queensland banana prawns, marinated clams, soured Green lip mussels and fried school prawns <sup>GF / DF</sup>	\$38
Oysters: Kilpatrick or natural — minimum of 4 <sup>GF</sup>	natural — \$4 Kilpatrick — \$4.5
Indian spiced cauliflower pakora with an eggplant kasundi and tahini sumac dressing <sup>V / VG / DF / GF</sup>	\$14 / \$26
Grilled Queensland banana prawns with Muhammara sauce and baby herb salad <sup>GF / DF</sup>	\$18
Poached chicken breast with tomato gazpacho, chorizo crumb, baby coriander and basil emulsion <sup>GF / DF</sup>	\$16

# SIDES FOR TWO

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Seasonal greens <sup>V / VG / DF / GF</sup>	\$9
Apple and witlof salad <sup>V / VG / DF / GF</sup>	\$9
Potato galette	\$9
Rosemary and garlic potatoes <sup>V / GF</sup>	\$9
Garden salad <sup>V / VG / DF / GF</sup>	\$9
Sweet potato fries <sup>V / VG</sup>	\$9

# MAINS

APRIL 2019 - P.K.M / P.2

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Thyme scented slow roasted chicken breast atop green pea puree, roasted beetroot, carrot and parsnip and bresola chips finished with a house truffle chicken jus <sup>GF</sup>	\$30
Marrakesh spiced chicken with a quinoa tabouli of cherry tomatoes, Lebanese cucumber, parsley, mint and dried cranberries with a pumpkin seed dressing <sup>VA / VGA / GF</sup>	\$26
Twice cooked Western Plains pork belly with celeriac puree, confit carrot, green beans and salsa verde <sup>GF</sup>	\$34
Oven roasted butternut squash stuffed with a Middle Eastern style fragrant rice pilaf, Goji berries, pistachio dukkha and a mint yoghurt dressing <sup>V / VG / GF / DFA</sup>	\$24
Hand made gnocchi with a lamb, rosemary and shiraz ragout, green peas and cherry tomatoes finished with gremolata	\$28
Pan seared King fish with braised fennel, green beans, blistered cherry tomatoes, potato galette and a Pernot saffron couli <sup>GF / DF</sup>	\$34
Confit duck leg with roasted parsnips, apple poppy seed salad and Mederia jus <sup>GF</sup>	\$34
Singapore style seafood chilli (mild) hot pot with Blue Swimmer crab, Green lip mussels, fresh fish, squid and Queensland banana prawns served with jasmine rice, tomato sambal and caramelised lime <sup>GF / DF</sup>	\$36
Nasi goreng with chicken, bacon, shrimp, peas, capsicum and chilli finished with a fried egg and bean shoots <sup>VA / VGA / GFA / DF</sup>	\$26
Chicken parmigiana topped with Napoli sauce, ham and fresh mozzarella served with chips and salad	\$26.5
Roast of the Day served with roasted vegetables, green beans and gravy <sup>GF</sup>	\$26
Beer battered King George Whiting served with chips, salad and a dill aioli <sup>DF</sup>	\$35

# FROM THE GRILL

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350gm Rib Eye <sup>GFA</sup>	\$42
250gm Eye fillet <sup>GFA</sup>	\$42
300gm Hopkins River Porterhouse <sup>GFA</sup>	\$38
250gm Mayura Wagyu Rump MB8+ <sup>GFA</sup>	\$38

All steaks served with chips, salad and your choice of sauce:

**SAUCES:** House jus <sup>GF</sup> / Mushroom <sup>GF</sup> / Pepper <sup>GF</sup> / Gravy <sup>GF</sup> / Garlic <sup>GF</sup> **BUTTERS:** Garlic butter <sup>GF</sup> **MUSTARDS:** Hot English <sup>GF</sup> / Dijon <sup>GF</sup> / Wholegrain <sup>GF</sup>

- Surf & Turf? Add 3 Queensland Banana prawns in a creamy garlic sauce <sup>GF / DFA</sup> +\$15
- Change to chips and greens +\$2
- All GF steaks will be served with rosemary garlic potatoes and salad

# DESSERTS

APRIL 2019 - P.K.D

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Chocolate parfait with textures of orange and chocolate soil	\$12
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Lavender and honey crème brulee with freeze dried manuka honey <sup>GF</sup>	\$14
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Vanilla panna cotta with pistachio dust, confit rhubarb, mango coulis and meringue <sup>GF</sup>	\$12
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Sticky date pudding with butterscotch sauce and double cream	\$12
– add ice cream	+\$2
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Trio of gourmet ice creams with freeze dried raspberries <sup>GF</sup>	\$10
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Our selection of cakes and desserts, served with cream:	\$9
– Berry pavlova roulade <sup>GF</sup>	
– Passionfruit white chocolate tart	
– Snickers tart; chocolate peanut and caramel tart	
– Banana cake <sup>VG / V / DF / GF</sup>	
– Vanilla strawberry tea cake	
– Coffee and hazelnut torte <sup>GF</sup>	
– Chocolate peanut & caramel meringue cake <sup>GF</sup>	
– Carrot cake with buttercream	
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Espresso Martini	\$15
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Affogato with either Amaretto, Baileys, Kahlua or Frangelico	\$12
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Piazza Doro espresso coffee	\$4 / \$5.8
– add soy milk by Milk Lab	+50c / +70c
– add almond milk by Milk Lab	+\$1 / +\$1.2
– add macadamia milk	+\$1 / +\$1.2
– extra shot	+50c
– decaf	+50c
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Teas – English breakfast / French earl grey / Three mint / Green tea	\$4.5
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Hot Chocolate – Marshmallows hidden inside our tempered chocolate ball melted with creamy hot choc	\$6.5

# HAVING A FUNCTION?

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Ask our friendly staff about our function options within our venue, or,  
contact Kayla Wassell (Restaurant & Functions Manager) on 1300 GROVEDALE  
(1300 476 833) or email her at [kayla@grovedalehotel.com.au](mailto:kayla@grovedalehotel.com.au)

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)

  **GROVEDALEHOTEL**