

## SOMETHING TO SHARE

Available 11.30am – late:

|  |             |
|--|-------------|
| Soup of the day with a warmed bread roll <sup>GFA</sup>  | \$8         |
| Toasted garlic ciabatta (4) <sup>V</sup>   | \$7         |
| Bruschetta: toasted ciabatta topped with whipped ricotta, roasted Roma tomatoes and fresh basil <sup>V</sup>   | \$10        |
| Coffin Bay Oysters: Natural or Kilpatrick – minimum of 4 <sup>GF</sup>   | \$4 each    |
| Prawn and ginger dumplings with a teriyaki dipping sauce (4) <sup>DF</sup>   | \$16        |
| Classic nachos with corn chips, jalapenos, cheese, sour cream, guacamole, nachos salsa <sup>GF/V</sup>   | \$12        |
| – add pulled beef brisket +\$4   |             |
| Seafood tasting plate of Atlantic salmon rillettes, grilled Queensland banana prawns, marinated clams, soused Green Lip mussels and fried school prawns <sup>GF/DF</sup> | \$36        |
| Salt and pepper calamari with a lime aioli (main served with chips and salad) <sup>DF</sup>  | \$12 / \$24 |
| Korean Fried chicken wings with siracha dipping sauce <sup>GF</sup>  | \$12        |
| Popcorn chicken with dill aioli  | \$10        |
| Indian spiced cauliflower pakora with an eggplant kasundi and tahini sumac dressing <sup>V/VG/DF</sup>   | \$12 / \$22 |
| Potato wedges with sour cream and sweet chilli sauce <sup>V/DFA</sup>  | \$12        |
| Loaded fries topped with bacon, red eye hot sauce, cheese and spring onions  | \$12        |
| Green pea and mint arancini served with a beetroot aioli <sup>V/DF</sup>   | \$11        |
| Fried school prawns with a chilli lime salt and aioli <sup>DF</sup>  | \$12        |
| Fries <sup>V/VG/DF</sup>   | \$8         |
| Sweet potato fries with garlic aioli <sup>V/VG/DF</sup>  | \$9         |

## THE MEMBERS END: TAPAS PLATTER

\$35

|                            |                            |
|----------------------------|----------------------------|
| Prawn and ginger dumplings | Korean fried chicken wings |
| Salt and pepper calamari   | Garlic bread               |

## THE JUKE: TAPAS PLATTER

\$35

|                     |                 |
|---------------------|-----------------|
| Bruschetta          | Arancini        |
| Fried school prawns | Popcorn chicken |

## FAVOURITES

|   |      |
|---|------|
| 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/DF</sup> | \$22 |
| Bao buns with sticky pork belly, Chinese pickles and Sichuan sauce – add fries +\$4   | \$17 |
| 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/DF</sup>        | \$22 |
| Hand made gnocchi with a lamb, rosemary and shiraz ragout, green peas and cherry tomatoes finished with gremolata   | \$24 |
| Southern fried chicken burger, lettuce, tomato, house made ranch sauce and fries – add avocado +\$3 / add bacon +\$3  | \$20 |
| 180g Wagyu beef burger with crispy bacon, Swiss cheese, lettuce, tomato, sriracha mayo and an American style pickle with fries – add egg +\$3 / add avocado +\$3            | \$20 |
| Spiced lamb wrap with Spanish onion, tomato, cucumber, mixed leaves, garlic sauce and fries   | \$19 |
| Steak sandwich with Gruyere cheese, onion jam, bacon, lettuce, tomato and horseradish aioli in a ciabatta panini with fries – add egg +\$3                                  | \$24 |
| Texan BBQ plate with pork short ribs, fried chicken wings, smokey maple corn and fries <sup>DF/DF</sup>   | \$27 |
| Sage marinated pork cutlet with crushed herb potatoes, green beans with an apple cider sauce <sup>GF</sup>  | \$24 |
| Roast of the day, roast vegetables, greens and gravy <sup>GF</sup>  | \$20 |
| Thai green chicken curry with bamboo shoots, Thai eggplant, choy sum, holy basil, bean shoots, fried shallots and jasmine rice <sup>GF/DF</sup>                             | \$20 |
| Nasi goreng with chicken, bacon, shrimp and chilli with a fried egg and bean shoots <sup>DF/GFA/VGA/VA</sup>  | \$22 |
| Beer battered flake served with salad, fries and dill aioli <sup>DF</sup>   | \$20 |
| Chicken parmigiana topped with herb Napoli, champagne ham and mozzarella served with chips and salad  | \$21 |

## FROM THE GRILL

|   |      |
|---|------|
| 200gm Collinson & Co Rump <sup>GFA</sup>  | \$20 |
| 400gm Collinson & Co Rump <sup>GFA</sup>  | \$40 |
| 300gm Hopkins River Porterhouse <sup>GFA</sup>  | \$35 |
| All steaks served with chips, salad and your choice of sauce:<br><b>Sauces:</b> Mushroom <sup>GF</sup> / Pepper <sup>GF</sup> / Gravy <sup>GF</sup> <b>Butter:</b> Garlic butter <sup>GF</sup><br><b>Mustards:</b> 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 +\$15 <sup>GF/DFA</sup>  |      |
| • Change to chips and greens +\$2   |      |
| • All GF steaks will be served with rosemary garlic potatoes and salad  |      |

## SIDES

|  |     |
|--|-----|
| Apple and witlof salad <sup>V/VG/DF</sup>  | \$8 |
| Seasonal greens <sup>V/VG/DF</sup>   | \$8 |
| Roast vegetables <sup>V/VG/DF</sup>  | \$8 |
| Garden salad <sup>V/VG/DF</sup>  | \$8 |
| Rosemary garlic potatoes <sup>V/DF</sup>   | \$8 |
| <b>Sauces:</b> Gravy <sup>GF</sup> / Mushroom <sup>GF</sup> / Pepper <sup>GF</sup> | \$2 |

## DESSERTS

|   |       |
|---|-------|
| Chocolate parfait with textures of orange and chocolate soil  | \$12  |
| Lavender and honey crème brulee with freeze dried manuka honey <sup>GF</sup>  | \$14  |
| Vanilla panna cotta with pistachio dust, confit rhubarb, mango coulis and meringue <sup>GF</sup>  | \$12  |
| Sticky date pudding with butterscotch sauce and double cream – add ice cream +\$2   | \$12  |
| Trio of gourmet ice creams with berry coulis <sup>GF</sup>  | \$10  |
| Our selection of cakes and desserts, served with cream:<br>– Berry pavlova roulade <sup>GF</sup><br>– Passionfruit white chocolate tart<br>– Snickers tart; chocolate peanut and caramel tart<br>– Banana cake <sup>V/VG/DF</sup><br>– Vanilla strawberry tea cake<br>– Coffee and hazelnut torte <sup>GF</sup><br>– Chocolate peanut & caramel meringue cake <sup>GF</sup><br>– Carrot cake with buttercream | \$9   |
| Hot Chocolate: Marshmallows hidden inside our tempered chocolate ball melted with creamy hot choc   | \$6.5 |

## 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 Kayla Wassell (Restaurant and Functions Manager) on 1300 GROVEDALE (1300476833) or email her at [kayla@grovedalehotel.com.au](mailto:kayla@grovedalehotel.com.au)