

SOMETHING TO SHARE

Available 11.30am – late:

Soup of the day with a warmed bread roll ^{GFA}	\$8
Toasted garlic ciabatta (4) ^V	\$7
Bruschetta: toasted ciabatta topped with whipped ricotta, roasted Roma tomatoes and fresh basil ^V	\$10
Coffin Bay Oysters: Natural or Kilpatrick – minimum of 4 ^{GF}	\$4 each
Prawn and ginger dumplings with a teriyaki dipping sauce (4) ^{DF}	\$16
Classic nachos with corn chips, jalapenos, cheese, sour cream, guacamole, nachos salsa ^{GF/V}	\$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 ^{GF/DF}	\$36
Salt and pepper calamari with a lime aioli (main served with chips and salad) ^{DF}	\$12 / \$24
Korean Fried chicken wings with siracha dipping sauce ^{GF}	\$12
Popcorn chicken with dill aioli	\$10
Indian spiced cauliflower pakora with an eggplant kasundi and tahini sumac dressing ^{V/VG/GF/DF}	\$12 / \$22
Potato wedges with sour cream and sweet chilli sauce ^{V/DFA}	\$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 ^{V/GF}	\$11
Fried school prawns with a chilli lime salt and aioli ^{DF}	\$12
Fries ^{V/VG/DF}	\$8
Sweet potato fries with garlic aioli ^{V/VG/DF}	\$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 ^{VA/VGA/GF}	\$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 ^{V/VG/GF/DF}	\$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 ^{DF/GF}	\$27
Sage marinated pork cutlet with crushed herb potatoes, green beans with an apple cider sauce ^{GF}	\$24
Roast of the day, roast vegetables, greens and gravy ^{GF}	\$20
Thai green chicken curry with bamboo shoots, Thai eggplant, choy sum, holy basil, bean shoots, fried shallots and jasmine rice ^{GF/DF}	\$20
Nasi goreng with chicken, bacon, shrimp and chilli with a fried egg and bean shoots ^{DF/GFA/VGA/VA}	\$22
Beer battered flake served with salad, fries and dill aioli ^{DF}	\$20
Chicken parmigiana topped with herb Napoli, champagne ham and mozzarella served with chips and salad	\$21

FROM THE GRILL

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

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

Sauces: Mushroom ^{GF} / Pepper ^{GF} / Gravy ^{GF} **Butter:** Garlic butter ^{GF}

Mustards: Hot English ^{GF} / Dijon ^{GF} / Wholegrain ^{GF}

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

SIDES

Apple and witlof salad ^{V/VG/GF/DF}	\$8
Seasonal greens ^{V/VG/GF/DF}	\$8
Roast vegetables ^{V/VG/GF/DF}	\$8
Garden salad ^{V/VG/GF/DF}	\$8
Rosemary garlic potatoes ^{V/DF}	\$8
Sauces: Gravy ^{GF} / Mushroom ^{GF} / Pepper ^{GF}	\$2

DESSERTS

Chocolate parfait with textures of orange and chocolate soil	\$12
Lavender and honey crème brulee with freeze dried manuka honey ^{GF}	\$14
Vanilla panna cotta with pistachio dust, confit rhubarb, mango coulis and meringue ^{GF}	\$12
Sticky date pudding with butterscotch sauce and double cream – add ice cream +\$2	\$12
Trio of gourmet ice creams with berry coulis ^{GF}	\$10
Our selection of cakes and desserts, served with cream: \$9	
– Berry pavlova roulade ^{GF}	
– Passionfruit white chocolate tart	
– Snickers tart: chocolate peanut and caramel tart	
– Banana cake ^{V/VG/GF/DF}	
– Vanilla strawberry tea cake	
– Coffee and hazelnut torte ^{GF}	
– Chocolate peanut & caramel meringue cake ^{GF}	
– Carrot cake with buttercream	
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