

## ENTRÉES

Garlic ciabatta (4) <sup>V</sup>	\$8
Bruschetta of heirloom tomato, basil, buffalo mozzarella <sup>V</sup>	\$12
Soup of the day with crusty bread <sup>GFA</sup>	\$10
Cauliflower Pakora, eggplant kasundi, spiced chickpeas and a minted coconut yoghurt (3) <sup>VG / GF</sup>	\$13
Green pea and mint arancini, basil passata, balsamic reduction (4) <sup>V / GF</sup>	\$14
Salt and pepper squid with lime aioli	\$13 / \$26
Crispy fried pork belly salad with Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime <sup>GF</sup>	\$16
Crispy smoked beef brisket bao bun, salted radish, fermented chilli, tamarind sce (2)	\$14
Mezze platter with manzanillo olives, organic smoked ham, prosciutto san daniele, dips, buffalo mozzarella, flat bread	\$29

## MAINS

Seafood linguini, prawns, sea fish, mussels, clams with mild chilli, garlic, fresh tomato, garden herbs, lemon extra virgin olive oil	\$32
Portuguese style chicken, saffron pilaff, tomato and herb salad, romesco sauce <sup>GF</sup>	\$32
Sherry braised pork belly, white bean, chorizo, currants, fennel and a green mojo sauce <sup>GF</sup>	\$32
Atlantic salmon, confit potatoes, capers, green beans, heirloom tomatoes, salsa verde <sup>GF</sup>	\$34
Texan BBQ pork short ribs, black eye pea pico de gallo, fries, bourbon BBQ sauce	\$35
Nasi Goreng with chicken, shrimp, peas, capsicum, and chilli finished with a fried egg, bean shoots and crispy shallots <sup>GFA / VGA / VA</sup>	\$26
Chicken parmigiana: whole chicken breast schnitzel topped with Napoli sauce, leg ham, mozzarella cheese and served with chips and salad	\$27
Roast of the day served with roast vegetables, greens and gravy <sup>GF</sup>	\$26
Beer battered local Rockling with chips and salad, lemon dill aioli	\$30

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)

## SIDES & SALADS

Roasted cauliflower with Israeli couscous, harissa oil, fried brussel sprouts, currants, crumbled feta <sup>VGA</sup>	\$14
Ancient grain salad, spiced pumpkin, kale, LSA dukkha, pomegranate, smoked yoghurt <sup>VG / GF</sup> — add slow cooked lamb shoulder	\$18 +\$8
Seasonal greens <sup>V / VG</sup>	\$9
Garlic rosemary potatoes <sup>GF / VG</sup>	\$9
Fries, sweet chilli aioli	\$9

## FROM THE GRILL

Eye fillet Thousand Guineas MBS 3+ pasture/grain fed shorthorn 180gm: \$37 300gm: \$56	
270gm rump Sher Wagyu MBS 8+, 400-day grain fed	\$34
300gm porterhouse Hopkins River MBS 2+, pasture fed black Angus	\$38
500gm ribeye MBS 2+ Gippsland pasture fed black Angus	\$62

All steaks are served with chips, salad and sauces:

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

- Surf and turf? Prawns in a creamy garlic sauce <sup>GF</sup> +\$10
- Change to chips and seasonal greens +\$2
- All gluten free will be served with garlic rosemary potatoes and salad

## DESSERTS

Hazelnut and dark chocolate brownie, chocolate soil, salted caramel, vanilla bean ice-cream <sup>V</sup>	\$14
Saffron and yoghurt pannacotta with a raspberry gel, seasonal berries, meringue <sup>V / GF</sup>	\$12
Sticky date with butterscotch sauce and cream <sup>V</sup>	\$12

## SCAN ME!

**Covid-19 Contact Tracing Form:**  
 Let's keep things safe — please fill out your contact tracing details by scanning the QR code with the camera on your smart phone



## COCKTAILS

GLS JUG

### EXOTIC PUNCHES:

*Tropical drinks and obscure potions, with a touch of Caribbean magic*

<b>Hurricane:</b> If passionfruit and Coruba Dark Jamaican Rum are your thing, look no further. Hold on tight.	\$18	-
<b>Penis Enlarger (AKA Jamaican Pina Colada):</b> (Vegan) Baron Samedi Spiced Rum, fresh pineapple and coconut water for the best Pina Colada you ever had. P.S. don't get fooled by the name.	\$18	-
<b>Polynesian Spell:</b> Bulldog London Dy Gin, cranberry juice and a touch of peach. Get the straw hat ready ... just sayin'.	\$20	-
<b>Dazed &amp; Confused:</b> At The Grovey, it doesn't get dark & stormy, but Longbranch Bourbon, Coruba Jamaican Rum and ginger Beer, will not leave you dry.	\$20	\$55
<b>Peach Pit:</b> Did you say floral Bellini Spritz, with Aperol, Cinzano Bianco and Remedy Peach Kombucha? Who's in?	\$14	-

### SUMMER BREEZE:

*Long and fresh, to enjoy in sunshine and moonlight*

<b>Ginger Rogers:</b> Zesty ginger beer, mint and Bulldog London Dry Gin, freshen up with citrus.	\$20	\$55
<b>Unconventional G&amp;T:</b> Your favourite long drink, in a bittersweet attire, with Bulldog London Dry Gin, Cynar Amaro and tonic H2O.	\$14	-

<b>Paloma Sunrise:</b> A one-way ticket to Mexico, with Espolon Tequila, raspberries, citrus and grapefruit soda. Fruity, with a tang.	\$20	\$55
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<b>The Grovedale Sour:</b> A delicious take on Whiskey Sour, with Wild Turkey Rye, hints of honey and Frangelico memories. Bright and wild!	\$16	-
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### CLASSICS:

*There must be a reason if it's decades we're drinking these beauties ...*

<b>Aperol Spritz:</b> Prosecco, Aperol, splash of soda, orange wedge.	\$15	-
<b>Pimm's Cup:</b> Pimm's #1, lemonade and dry ginger with cucumber, strawberries and lemons.	\$13	\$35
<b>Negroni Sbagliato:</b> Born "by mistake", using Prosecco sparkling wine, Campari and Cinzano Vermouth Rosso.	\$15	-
<b>Lexington Hill Espresso Martini:</b> On tap	\$16	-



**A BIT PARCHED?**  
 Flip this menu over to peruse our extensive drinks menu

**SPARKLING**

	150	250	BTL
Wolf Blass Bilyara – Multiregional Aus	\$7	-	\$30
Aurelia Prosecco – South East Aus	\$9	-	\$43
Seppelt Salinger Select Cuvee NV – South-West Vic	-	-	\$50
Squealing Pig Sparkling Rose – South East Aus	\$9	-	\$43
Louis Roederer Brut Premier Champagne – France	-	-	\$135

**WHITES**

	150	250	BTL
<b>CHARDONNAY:</b>			
Wolf Blass Bilyara Chardonnay – Multiregional Aus	\$7	\$10	\$30
Seppelt Jaluka Chardonnay – Henty Region South-West Vic	\$11	\$18.5	\$54
Round 2 Chardonnay – Barossa Valley SA	\$8.5	\$14	\$42
Coldstream Hills Chardonnay – Coldstream Vic	-	-	\$65
Shaw & Smith M3 Chardonnay – Adelaide Hills SA	-	-	\$130
Leeuwin Estate Art Series Chardonnay – Margaret River WA	-	-	\$155

**SAUVIGNON BLANC:**

<b>SPECIAL OFFER:</b>			
“Hill & Hotel” Sauvignon Blanc – Bellarine Geelong The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc	\$9	\$15	\$45
Pike & Joyce Sauvignon Blanc – Adelaide Hills SA	\$8	\$13.5	\$40
Squealing Pig Sauvignon Blanc on tap – Marlborough NZ	150: \$9 / 250: \$14.5 / 750: \$43		
Shaw & Smith Sauvignon Blanc – Adelaide Hills SA	-	-	\$60
Shaw & Smith Sauvignon Blanc Magnum 1.5lt	-	-	\$115
Catalina Sounds Sauvignon Blanc – Marlborough NZ	\$11	\$18	\$53
Coldstream Hills Sauvignon Blanc – Coldstream Vic	-	-	\$65

**RIESLING:**

Block 50 Riesling – Central Ranges Aus	\$9	\$14.5	\$43
Leo Buring Riesling – Clare Valley SA	-	-	\$43
Shaw & Smith Riesling – Adelaide Hills SA	-	-	\$60

**PINOT GRIS / GRIGIO:**

Argento Pinot Grigio – Adelaide Hills SA	\$8	\$13	\$39
Tar and Rose Pinot Grigio – Strathbogie Ranges Vic	\$9	\$14.5	\$43
Wild Flower Pinot Grigio – Pemberton WA	-	-	\$43
T’Gallant Cape Schanck Pinot Grigio – on tap	150: \$9 / 250: \$14 / 750: \$43		
The Other Wine Co (by Shaw and Smith) Pinot Gris Adelaide Hills	\$10	\$16.5	\$49
Pocketwatch Pinot Gris – Central Ranges Vic	\$8	\$13.5	\$40

**ROSÉ & MOSCATO**

	150	250	BTL
Debussy Reverie Rose – Provence France	\$9	\$14.5	\$43
AIX Rose – Provence France	\$11.5	\$19	\$59
AIX Rose Magnum 1.5lt	-	-	\$110
Triplette Rose – Provence France	-	-	\$40
Rockford Alicante Bouchet – Barossa SA	-	-	\$55
T’Gallant Juliet Moscato – Mornington Peninsula Vic	150: \$7.5 / 250: \$12.5 / 750: \$38		

**REDS**

	150	250	BTL
<b>SHIRAZ:</b>			
Saltram 1859 Shiraz – on tap, Barossa Valley, SA	150: \$9 / 250: \$14 / 750: \$42		
Covert Shiraz – McLaren Vale SA	\$9.5	\$15.5	\$45
Cat out of the Bag Shiraz – Bellarine Geelong Vic	\$9.5	\$16	\$47
Mountadam Shiraz – Barossa SA	\$9	\$15	\$45
Wolf Blass Bilyara Shiraz – Multiregional Aus	\$7	\$10	\$30
Coldstream Hills Shiraz – Coldstream Vic	-	-	\$85
Wise Shiraz – Margaret River WA	\$9	\$15	\$45
Torzi Mystic Park Shiraz – Barossa SA	-	-	\$45
The Other Wine Co (by Shaw and Smith) Shiraz Pinot Noir – Adelaide Hills SA	\$10	\$16.5	\$49
Penfolds Bin 28 Kalimna Shiraz	2009: \$85 / 2010: \$70 / 2012: \$79 / 2013: \$79		
Penfolds Bin 128 Shiraz – Coonawarra SA	2010: \$75 / 2012: \$79 / 2014: \$90		
Rockford Basket Press Shiraz – Barossa SA	2015: \$150		
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa SA	2015: \$75		
Shaw & Smith Shiraz – Adelaide Hills SA			\$94

**PINOT NOIR:**

<b>SPECIAL OFFER:</b>			
“Hill & Hotel” Pinot Noir – Bellarine Geelong Vic The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir	\$9	\$15	\$45
Cat out of the Bag Pinot Noir – Bellarine Geelong Vic	\$9.5	\$16	\$47
Coldstream Hills Pinot Noir – Coldstream Vic	-	-	\$63
Jones Road Pinot Noir – Mornington Peninsula Vic	-	-	\$70
True Colours Pinot Noir – Yarra Valley Vic	-	-	\$46
Catalina Sounds Pinot Noir – Marlborough NZ	\$11	\$18	\$53
Pennon Hill Montalto Pinot Noir – Mornington Peninsula Vic	-	-	\$70

**MERLOT:**

Coldstream Hills Merlot – Coldstream Vic	-	-	\$65
La Puttanesca Sangiovese Merlot – McLaren Vale SA	\$9	\$15	\$45

**CABERNET BLENDS:**

Penny’s Hill Cabernet Sauvignon – McLaren Vale SA	-	-	\$49
Argento Cabernet Merlot – McLaren Vale SA	\$8	\$13	\$39
Quarterback Shiraz Cabernet Merlot – McLaren Vale SA	\$8.5	\$14.5	\$43
Pikes Sangiovese – Clare Valley SA	-	-	\$45
Devils Lair Hidden Cave Cabernet Shiraz – Margaret River WA	-	-	\$47
Penfolds Bin 389 Cabernet Shiraz	2010: \$140 / 2011: \$149 / 2012: \$150 / 2013: \$150		
Penfolds Bin 407 Cabernet Sauvignon	2010: \$135 / 2011: \$140		
Penfolds Bin 707 Cabernet Sauvignon	2002: \$830 / 2008: \$830		

**COLD BEVERAGES**

	375	750
Cape Grim – Sparkling mineral water	\$4.5	\$8
Soft drinks by the bottle –		
Coca Cola / Diet Coke / Pepsi Max / Fever Tree tonic water	-	\$4
Juices – Apple / Orange / Pineapple / Tomato		
	-	\$4
Remedy Kombuca – see staff for flavours	-	\$6.5

**HOT BEVERAGES**

	CUP	MUG
North South – Espresso coffee	\$4	\$5.8
Teas – English breakfast / French earl grey / Three mint / Lemongrass & ginger / China gunpowder / Chai Massai -		
	-	\$4
Hot Chocolate <sup>GF</sup>	-	\$6
Bonsoy	-	+50c
Milk Lab Almond	-	+50c

