

SOMETHING TO SHARE

Available 12.00pm – late:

Garlic ciabatta (4) ^V	\$8
Bruschetta of heirloom tomato, basil, buffalo mozzarella ^V	\$12
Cauliflower Pakora, eggplant kasundi, spiced chickpeas, minted coconut yoghurt (3) ^{VG/GF}	\$13
Green pea and mint arancini, basil passata, balsamic reduction (4) ^{V/GF}	\$14
Salt and pepper squid with lime aioli	\$13 / \$26
Korean fried chicken wings, cucumber kimchi, and a chilli yum yum sauce ^{GF}	500gm: \$14 1kg: \$27
Crispy fried pork belly salad with Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime ^{GF}	\$16
Popcorn chicken with a sticky chilli lime glaze	\$12
Crispy smoked beef brisket bao bun, salted radish, fermented chilli, tamarind sauce (2)	\$14
Mezze platter with manzanillo olives, local smoked ham, prosciutto san daniele, dips, buffalo mozzarella, flat bread	\$29
Potato wedges with sour cream and sweet chilli sauce ^V	\$13
Loaded fries topped with bacon, red eye hot sauce, cheese and spring onions	\$14

THE MEMBERS END: SHARED PLATE

Cauliflower Pakora, eggplant kasundi, spiced chickpeas and a minted coconut yoghurt ^{VG/GF}	\$35
Korean fried chicken wings and a chilli yum yum sauce ^{GF}	
Salt and pepper squid	
Garlic bread ^V	

THE JUKE: SHARED PLATE

Bruschetta of heirloom tomato, basil, buffalo mozzarella	\$40
Crispy smoked beef brisket Bao bun, salted radish, fermented chilli, tamarind sauce	
Green pea and mint arancini, basil passata, balsamic reduction	
Popcorn chicken, sticky chilli lime glaze	

FAVOURITES

Soup of the day with crusty bread ^{GFA}	\$10
Ancient grain salad, spiced pumpkin, kale, LSA dukkha, pomegranate, smoked yoghurt ^{VG/GF}	\$18
– add slow cooked lamb shoulder +\$8	
Thai beef red curry with choy sum, Thai eggplant, bean shoots, Vietnamese mint, jasmine rice ^{GF}	\$26
Seafood linguini, prawns, fresh fish, mussels, clams with mild chilli, garlic, fresh tomato, garden herbs, lemon extra virgin olive oil	\$32
Southern fried buttermilk chicken burger with lettuce, tomato, tangy ranch sauce, brioche bun and fries	\$22
– add bacon +\$2 / add avocado +\$3	
180g Wagyu beef burger with american cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle and fries	\$22
– add bacon +\$2	
Adobo chicken wrap with pickled red onion, tomato, cucumber, mixed leaves and a green mojo sauce and fries	\$18
Texan BBQ plate, pork short ribs, chicken wings, street corn, fries, bourbon BBQ sauce	\$32
Roast of the day served with roast vegetables, greens and gravy ^{GF}	\$26
Nasi Goreng with chicken, shrimp, peas, capsicum, and chilli finished with a fried egg, bean shoots and crispy shallots ^{GFA/VGA/VA}	\$24
Chicken parmigiana topped with herb napoli, champagne ham and mozzarella served with salad and fries	\$24
Beer battered Rockling with dill aioli served with salad and fries	\$24

FROM THE GRILL

220gm scotch fillet pasture fed Angus	\$22
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: Mushroom ^{GF} / Pepper ^{GF} / Gravy ^{GF} / Red wine jus ^{GF} / Garlic ^{GF}	
Butter: Garlic butter Mustards: Hot English / Dijon / Wholegrain	

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

SIDES FOR TWO

Seasonal Greens ^{VG/GF}	\$9
Garlic rosemary potatoes ^{VG/GF}	\$9
House salad ^{VG/GF}	\$9
Fries with sweet chilli mayo ^V	\$9

DESSERTS

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

HAVING A FUNCTION?

Ask our friendly staff about our function options within our venue, or phone us on 1300 GROVEDALE (1300 476 833), or email us at functions@grovedalehotel.com.au

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: 12.00pm – 2.30pm (Mon – Sun)
Dinner: 5.00pm – 8.30pm (Sun – Thurs) / 5.00pm – 9.00pm (Fri – Sat)

A 10% surcharge applies to all public holidays

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



SPARKLING WINES

	150	250	BTL
Wolf Blass Bilyara — Multiregional, Aus	\$6.5	-	\$27
Aurelia Prosecco — South East, Aus	\$9	-	\$43

WHITE WINES

	150	250	BTL
Special offer: “Hill & Hotel” Sauvignon Blanc — Bellarine, Geelong, Vic	\$8.5	\$14	\$42
The Grovedale Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc			

Wolf Blass Bilyara Chardonnay — Multiregional, Aus	\$6.5	\$9.5	\$27
Round 2 Chardonnay — Barossa Valley, SA	\$8.5	\$14	\$42
Squealing Pig Sauvignon Blanc — Marlborough, NZ	\$9	\$14.5	\$43
Block 50 Riesling — Central Ranges, Aus	\$9	\$14.5	\$43
Tar and Rose Pinot Grigio — Strathbogie Ranges, Vic	\$9	\$14.5	\$43
Debussy Reverie Rose — Provence, France	\$9	\$14.5	\$43
Innocent Bystander — Moscato	\$7.5	\$11.5	\$34

RED WINES

	150	250	BTL
Special offer: “Hill & Hotel” Pinot Noir — Bellarine, Geelong, Vic	\$8.5	\$14	\$42
The Grovedale Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir			
Cat out of the Bag Shiraz — Bellarine, Geelong, Vic	\$9.5	\$16	\$47
Wolf Blass Bilyara Shiraz — Multiregional, Aus	\$6.5	\$9.5	\$27
La Puttanesca Sangiovese Merlot — McLaren Vale, SA	\$9	\$15	\$45
Argento Cabernet Merlot — McLaren Vale, SA	\$8	\$13	\$39
Quarterback Shiraz Cabernet Merlot — McLaren Vale, SA	\$8.5	\$14.5	\$43

TAP BEERS — CRAFT

	S	M	L
Balter — XPA, 5%	\$6.1	\$9.2	\$12.2
4 Pines — American Pale Ale, 5.1%	\$6.7	\$10.1	\$13.4
4 Pines — Pacific Ale, 3.5%	\$6.6	\$9.9	\$13.2
Mountain Goat — Steam Ale, 4.5%	\$6.8	\$10.2	\$13.6
Mountain Goat — Goat, 4.2%	\$6.6	\$9.9	\$13.2
Bells Beach Brewing — Hells Bells XPA, 5%	\$6	\$9	\$12
Southern Bay Brewing Co — Vanilla Oatmeal Stout, 6.5%	\$6.4	\$9.5	\$12.7

TAP BEERS & CIDERS

	S	M	L
Carlton Draught	\$5.5	\$8.2	\$11
Great Northern — Super Crisp Lager	\$5.4	\$8.1	\$10.8
Carlton Dry	\$5.7	\$8.6	\$11.4
Victoria Bitter	\$5.5	\$8.2	\$11
Lumber Yak — Mountain Cider	\$7	\$10.5	\$14

BEER CANS

	CAN
Sample Brew — ¾ IPA, 4.2%	\$8.5
Sample Brew — Lager, 4.6%	\$9
Balter Brewing — Captain Sensible, 3.5%	\$8
Bells Beach — Endless Summer Lager, 5%	\$9
Stone & Wood — Pacific Ale, 4.4%	\$9
Colonial Brewing Co. — Pale Ale, 4.4%	\$9
Matilda Bay — Rusty Yak Ginger Beer, 3.5%	\$9

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COCKTAILS

Exotic Punches:

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

Hurricane:

If passionfruit and Coruba Dark Jamaican Rum are your thing, look no further. Hold on tight. \$18 -

Penis Enlarger (AKA Jamaican Pina Colada): (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 -

Polynesian Spell:

Bulldog London Dry Gin, cranberry juice and a touch of peach. Get the straw hat ready ... just sayin'. \$20 -

Dazed & Confused:

At The Grove, it doesn't get dark & stormy, but Longbranch Bourbon, Coruba Jamaican Rum and ginger Beer, will not leave you dry. \$20 \$55

Peach Pit:

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

Ginger Rogers:

Zesty ginger beer, mint and Bulldog London Dry Gin, freshen up with citrus. \$20 \$55

Unconventional G&T:

Your favourite long drink, in a bittersweet attire, with Bulldog London Dry Gin, Cynar Amaro and tonic H2O. \$14 -

Paloma Sunrise:

A one-way ticket to Mexico, with Espolon Tequila, raspberries, citrus and grapefruit soda. Fruity, with a tang. \$20 \$55

The Grovedale Sour:

A delicious take on Whiskey Sour, with Wild Turkey Rye, hints of honey and Frangelico memories. Bright and wild! \$16 -

Classics:

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

Aperol Spritz:

Prosecco, Aperol, splash of soda, orange wedge. \$15 -

Pimm's Cup:

Pimm's #1, lemonade and dry ginger with cucumber, strawberries and lemons. \$13 \$35

Negroni Sbagliato:

Born “by mistake”, using Prosecco sparkling wine, Campari and Cinzano Vermouth Rosso. \$15 -

Lexington Hill Espresso Martini:

On tap \$16 -