



DINING MENU

ENTRÉES

Soup of the day with crusty bread ^{GFA}	\$8
Toasted Garlic ciabatta ^V	\$10
Bruschetta of heirloom tomato, basil, buffalo mozzarella ^V	\$14
Cauliflower Pakora with an eggplant kasundi, spiced chickpeas and a minted coconut yoghurt (3) ^{VG / GF}	\$14
Salt and pepper squid with lime aioli ^{DF}	\$13 / \$26
Crispy fried pork belly salad with Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime	\$16
Smokey braised beef taco, pickled cabbage slaw, avocado, adobo sauce ^{GF / VGA}	\$16
Crispy shredded duck bao, pickled carrot, radish, coriander, namjim (2)	\$16
Mezze platter with manzanillo olives, local organic smoked ham, jamon, dips, buffalo mozzarella, flat bread	\$32
Portarlinton mussels, chilli, garlic, tomato, garden herbs, chardonnay, lemon extra virgin olive oil ^{GFA}	\$17 / \$30

MAINS

Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil	\$32
Vadouvan spiced char-grilled chicken, saffron pilaff, apple witlof and poppyseed salad, flat bread, green mojo sauce ^{GF}	\$32
Atlantic salmon with a white cabbage and fennel slaw, ruby grapefruit, confit potatoes, salsa verde	\$36
Pork belly braised in Shaoxing wine, charred Gai lam, green papaya, fermented chilli , garlic caramelised soy glaze	\$34
Lamb backstrap, skordellia, baby carrots, toasted almonds, herbed labne	\$36
BBQ pork short ribs, street corn, salad and fries with a bourbon BBQ sauce	\$38
Nasi Goreng with chicken, shrimp, peas, capsicum, and chilli, fried egg, bean shoots, crispy shallots ^{GFA / VGA / VA}	\$26
Chicken parmigiana: whole chicken breast schnitzel topped with napoli sauce, leg ham, mozzarella cheese, chips and salad	\$28
Roast of the day served with roast vegetables, greens and gravy ^{GF}	\$26
Beer battered local Rockling, dill aioli, garden salad, chips	\$32

SIDES & SALADS

Middle eastern ancient grain salad with Kohlrabi, chickpeas, spiced dates, toasted pistachios, pomegranate and a tahini dressing ^{VG / GF}	\$18
— add slow cooked lamb shoulder	+\$8
Crispy fried brussel sprouts, roasted spiced cauliflower, garlic mousse, candied orange, roasted almonds ^{VG/GF}	\$14
Herbed potatoes ^{GF}	\$9
Fries	\$9

FROM THE GRILL

300gm Porterhouse MBS 3+, Hopkins River pasture fed black angus	\$39
Eye fillet MBS 3+, Thousand Guineas pasture fed shorthorn	180gm: \$39 300gm: \$64
600gm T-bone, pasture fed black angus	\$52
500gm Ribeye MBS 4, O'Connor pasture fed black angus	\$68

All steaks are served with chips, salad and sauces:

SAUCES: Mushroom ^{GF} / Pepper ^{GF} / Gravy ^{GF} / Garlic ^{GF} / Red wine jus ^{GF}
 BUTTERS: Blue cheese butter ^{GF} / Garlic butter ^{GF}
 MUSTARDS: Hot English / Dijon / Wholegrain

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

DESSERTS

Salted Caramel and dark chocolate tart, pecan semifreddo	\$14
Coconut pannacotta, freeze dried lychees, candied lotus root ^{GF}	\$12
Sticky date with butterscotch sauce and cream	\$12

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)

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

KITCHEN HOURS

Lunch: 12.00pm — 2.30pm (Mon — Sun)
 Dinner: 5.00pm — 8.30pm (Sun — Thurs) / 5.00pm — 9.00pm (Fri — Sat)
 A 15% surcharge applies to all public holidays

COCKTAILS

GLS JUG

SUMMER BREEZE:

Whitewash — A Bellarine sour using local Teddy and the Fox gin, lemon, Cointreau, orange bitters, egg white.	\$20	-
Watermelon High — Verano watermelon gin, Monin strawberry pure, lemon juice, Aperol	\$19	\$60

Amalfi Spritz — Limoncello, prosecco, soda, fresh lemon, rosemary. A classic on the famous Italian coastline, prefect for sunny days looking at the water	\$16	\$60
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Ernest — A version of Ernest Hemingway’s favorite — white rum, grapefruit juice, maraschino liqueur, sugar cane syrup	\$20	\$60
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Passionfruit Martini — Vodka, lemon juice, passionfruit puree, egg whites	\$17	-
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Bourbon twist — A strong but refreshing blend of Wild turkey Longbranch, Aperol, Lemon, Cynar	\$20	-
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Blush — Pama pomegranate liquer, Queenscliff Small Batch Gin, pomegranate seeds, mint, Fever Tree Mediterranean tonic water	\$18	\$60
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CLASSICS:

Tommy’s Margarita — Reposado tequila, Cointreau, lime juice, Agave nectar	\$20	-
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Aperol Spritz — Prosecco, Aperol, splash of soda, orange wedge	\$16	-
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Lexington Hill Espresso Martini — On tap	\$17	-
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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



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





DRINKS MENU

SPARKLING

	150	250	BTL
Wolf Blass Bilyara – Multiregional, Aus	\$7.5	-	\$35
Sunnycliff Brut – South East, Vic	-	-	\$45
Jack Rabbit Fizzante 375ml – Bellarine, Geelong	-	-	\$35
Aurelia Prosecco – South East, Aus	\$10	-	\$45
Seppelt Salinger Select Cuvee NV – South-West, Vic	-	-	\$55
Louis Roederer Brut Premier Champagne – France	-	-	\$135

WHITES

	150	250	BTL
CHARDONNAY:			
Wolf Blass Bilyara Chardonnay – Multiregional, Aus	\$7.5	\$12.5	\$35
Seppelt Jaluka Chardonnay – Hently Region South-West, Vic	\$11.5	\$19	\$55
Harvest Moon Chardonnay – Yarra Valley, Vic	\$9.5	\$16	\$45
Coldstream Hills Chardonnay – Coldstream, Vic	-	-	\$88
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
Leeuwin Estate Art Series Chardonnay – Margaret River, WA	-	-	\$155

SAUVIGNON BLANC:

SPECIAL OFFER:			
“Hill & Hotel” Sauvignon Blanc – Bellarine Geelong The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc	\$9.5	\$16	\$45
Squealing Pig Sauvignon Blanc on tap – Marlborough, NZ	150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60		
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$13	\$22	\$60
Shaw & Smith Sauvignon Blanc Magnum 1.5lt	-	-	\$115
Baie Estate Grown Sauvignon Blanc – Bellarine Peninsula, Vic	-	-	\$60
Coldstream Hills Sauvignon Blanc – Coldstream, Vic	-	-	\$80

RIESLING:

Michelton Blackwood Park Riesling – Michelton, Vic	\$9.5	\$16	\$45
Leo Buring Riesling – Clare Valley, SA	-	-	\$45
Shaw & Smith Riesling – Adelaide Hills, SA	-	-	\$60

PINOT GRIS / GRIGIO:

Argento Pinot Grigio – Adelaide Hills, SA	\$9	\$15	\$40
Tar and Rose Pinot Grigio – Strathbogie Ranges, Vic	-	-	\$50
Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45
T’Gallant Cape Schanck Pinot Grigio – on tap	150: \$9.5 / 250: \$16 / 750: \$46		
The Pass Pinot Gris – Marlborough, NZ	-	-	\$45
Latta Pinot Gris Ex Nihilo – Ballarat, Vic	-	-	\$75

ROSÉ & MOSCATO

	150	250	BTL
Debussy Reverie Rose – Provence, France	\$9.5	\$16	\$45
Rogers & Rufus Grenache Rose – Barossa Valley, SA	\$11.5	\$19	\$55
Mandala Rose – Yarra Valley, Vic	-	-	\$45
Port Phillip Estate Salasso Rose – Mornington, Vic	-	-	\$60
AIX Rose – Provence, France	-	-	\$80
AIX Rose Magnum 1.5lt	-	-	\$150
Rockford Alicante Bouchet – Barossa, SA	-	-	\$70
Bend Moscato – Mitchelton, Vic	\$9.5	\$16	\$45
T’Gallant Juliet Moscato – on tap	150: \$8 / 250: \$13 / 750: \$39		

REDS

	150	250	BTL
SHIRAZ:			
Saltram 1859 Shiraz – on tap	150: \$9.5 / 250: \$16 / 750: \$46		
Covert Shiraz – McLaren Vale, SA	\$9.5	\$15.5	\$45
Cat out of the Bag Shiraz – Bellarine, Geelong, Vic	-	-	\$50
Harvest Moon Shiraz – Nagambie, Vic	\$9.5	\$16	\$45
Wolf Blass Bilyara Shiraz – Multiregional, Aus	\$7.5	\$12.5	\$35
A.T. Richardson Chockstone Shiraz – Grampians, Vic	\$11.5	\$19	\$55
Sons of Eden Marschall Shiraz – Barossa, SA	-	-	\$60
Baie Estate Grown Shiraz – Bellarine Peninsula, Vic	-	-	\$70
Coldstream Hills Shiraz – Coldstream, Vic	-	-	\$85
Penfolds Bin 28 Kalimna Shiraz	2009: \$85 / 2010: \$80 / 2012: \$90 / 2013: \$90		
Penfolds Bin 128 Shiraz – Coonawarra, SA	2010: \$85 / 2012: \$90 / 2014: \$99		
Rockford Basket Press Shiraz – Tanunda, SA	2015: \$150		
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	2015: \$80		
Shaw & Smith Shiraz – Adelaide Hills, SA	2016: \$130		

PINOT NOIR:

SPECIAL OFFER:			
“Hill & Hotel” Pinot Noir – Bellarine Geelong Vic The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir	\$9.5	\$16	\$45
Cat out of the Bag Pinot Noir – Bellarine, Geelong, Vic	\$10	\$16.5	\$47
Coldstream Hills Pinot Noir – Coldstream, Vic	-	-	\$85
Jones Road Pinot Noir – Mornington Peninsula, Vic	-	-	\$70
True Colours Pinot Noir – Yarra Valley, Vic	\$10.5	\$17.5	\$50
Catalina Sounds Pinot Noir – Marlborough, NZ	-	-	\$65

MERLOT:

Coldstream Hills Merlot – Coldstream, Vic	-	-	\$85
Smokin Barrels Merlot – Barossa Valley, SA	-	-	\$48
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45

CABERNET, SANGIOVESE & OTHER BLENDS:

Smokin Barrels Cabernet Sauvignon – Barossa Valley, SA	-	-	\$48
Argento Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Pikes Sangiovese – Clare Valley, SA	-	-	\$49
Latta Revolution Sangiovese – Ballarat, Vic	-	-	\$75
Penfolds Bin 389 Cabernet Shiraz	2010: \$150 / 2011: \$150 / 2012: \$160 / 2013: \$160		
Penfolds Bin 407 Cabernet Sauvignon	2010: \$140 / 2011: \$150		
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 ^{GF}	-	\$6
Bonsoy	-	+50c
Milk Lab Almond	-	+50c



A BIT HUNGRY?
Flip this menu over to peruse our extensive dining menu