

SOMETHING TO SHARE

Available 12.00pm – late:

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
Pumpkin, fetta and thyme arancini with a roasted capsicum coulis (4) ^V	\$14
Salt and pepper squid with lime aioli ^{DF}	\$13 / \$26
Korean fried chicken wings, cucumber kimchi, chilli yum yum sauce ^{GF}	500gm: \$15 / 1kg: \$29
Crispy fried pork belly salad with Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime	\$16
Popcorn chicken with a sticky tamarind glaze, lime aioli	\$12
Smokey braised beef taco, pickled cabbage slaw, avocado, adobo sauce ^{GF/VGA}	\$16
Shredded crispy 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
Potato wedges with sour cream and sweet chilli sauce ^V	\$13
Loaded fries, crispy bacon, red eye hot sauce, cheese, spring onions	\$14
Fries ^V	\$9

THE MEMBERS END: SHARED PLATE

Cauliflower Pakora with an 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
Shredded crispy duck bao, pickled carrot, radish, coriander, namjim	
Pumpkin, fetta and thyme arancini with a roasted capsicum couli	
Crispy fried pork belly salad with Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime	

FAVOURITES

Soup of the day with crusty bread ^{GFA}	\$8
Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil	\$32
Chicken and prawn Bengali curry, fried okra, roasted tomato coconut chutney, saffron rice ^{VGA/GF}	\$26
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
Shroom burger: thyme scented portobello mushroom with gruyere cheese, butter lettuce, tomato, garlic truffle mayo, brioche bun, fries ^V	\$18
Southern fried buttermilk chicken burger with lettuce, tomato, tangy ranch sauce, brioche bun, fries	\$22
– add bacon +\$2 / add avocado +\$3	
200gm Wagyu beef burger, American cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle and fries	\$23
– add bacon +\$2	
Texan BBQ plate, pork short ribs, sticky chicken wings, street corn, fries, salad, bourbon BBQ sauce	\$36
Atlantic salmon with a white cabbage and fennel slaw, ruby grapefruit, confit potatoes, salsa verde	\$36
Slow cooked lamb wrap with fennel, tomato, fetta, butter lettuce and mint pesto served with a side of fries	\$18
Roast of the day served with roast vegetables, greens and gravy ^{GF}	\$26
Nasi Goreng with chicken, bacon, shrimp, peas, capsicum, and chilli finished with a fried egg, bean shoots and crispy shallots ^{GFA/VGA/VA}	\$25
Beer battered local Rockling, dill aioli, garden salad, chips	\$26
Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, chips	\$26

FROM THE GRILL

250gm Rump, pasture fed black angus	\$24
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}

Butter: 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 ^{GF} +\$2

• All gluten free will be served with herbed potatoes and salad

SIDES FOR TWO

Seasonal Greens ^V	\$9
Herbed potatoes ^V	\$9
House salad ^{VG}	\$9

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

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 15% 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



GROVEDALEHOTEL

MENU

SPARKLING WINES

	150	250	BTL
Wolf Blass Bilyara – Multiregional, Aus	\$7.5	-	\$35
Aurelia Prosecco – South East, Aus	\$10	-	\$45

WHITE WINES

	150	250	BTL
Special offer: “Hill & Hotel” Sauvignon Blanc – Bellarine, Geelong, Vic The Grovedale Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc	\$9.5	\$16	\$45

Wolf Blass Bilyara Chardonnay – Multiregional, Aus	\$7.5	\$12.5	\$35
Harvest Moon Chardonnay – Yarra Valley, Vic	\$9.5	\$16	\$45
Michelton Blackwood Park Riesling – Michelton, Vic	\$9.5	\$16	\$45
Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45
Debussy Reverie Rose – Provence, France	\$9.5	\$16	\$45
Bend Moscato – Mitchelton, Vic	\$9.5	\$16	\$45

RED WINES

	150	250	BTL
Special offer: “Hill & Hotel” Pinot Noir – Bellarine, Geelong, Vic The Grovedale Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir	\$9.5	\$16	\$45

Wolf Blass Bilyara Shiraz – Multiregional, Aus	\$7.5	\$12.5	\$35
Harvest Moon Shiraz – Nagambie, Vic	\$9.5	\$16	\$45
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Argento Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45

TAP BEERS – CRAFT

	S	M	L
Pirate Life – South Coast Pale Ale, 4.4%	\$6.5	\$9.7	\$12.9
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
Balter – XPA, 5%	\$6.1	\$9.2	\$12.2
Balter – Hazy IPA, 6%	\$7.4	\$11	\$14.6
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

BEER CANS

	CAN
Balter – Captain Sensible, 3.5%	\$8
Balter – Strong Pale Ale, 5.9%	\$12
Bells Beach – Endless Summer Lager, 5%	\$9
Stone & Wood – Pacific Ale, 4.4%	\$9
Colonial Brewing Co. – Pale Ale, 4.4%	\$9
Melbourne Bitter, 4.9%	\$8
Matilda Bay – Rusty Yak Ginger Beer, 3.5%	\$9
Flying Brick Ciders, 4.4%	\$8
Coast – Seltzers, 4%	\$12
Brookvale Union – Boozy Seltzers, 4%	\$10

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, perfect for sunny days looking at the water \$16 \$60

Ernest –
A version of Ernest Hemingway’s favorite – white rum, grapefruit juice, maraschino liqueur, sugar cane syrup \$20 \$60

Passionfruit Martini –
Vodka, lemon juice, passionfruit puree, egg whites \$17 -

Bourbon twist –
A strong but refreshing blend of Wild turkey Longbranch, Aperol, Lemon, Cynar \$20 -

Blush –
Pama pomegranate liqueur, Queenscliff Small Batch Gin, pomegranate seeds, mint, Fever Tree Mediterranean tonic water \$18 \$60

Classics:

Tommy’s Margarita –
Reposado tequila, Cointreau, lime juice, Agave nectar \$20 -

Aperol Spritz –
Prosecco, Aperol, splash of soda, orange wedge \$16 -

Lexington Hill Espresso Martini – On tap \$17 -

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DRINKS

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