



DINING MENU

SMALL / SHARE

Soup of the day with crusty bread ^{GFA}	\$8
Toasted Garlic ciabatta ^V	\$10
Bruschetta of ripened tomatoes, goats cheese mousse, lemon thyme pesto ^V	\$8 each
Salt and pepper squid with lime aioli	\$13 / \$26
Crispy pork belly salad with Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime [🔪]	\$16
Chinese BBQ beef short rib Bao with pickled mustard greens, cucumber, spring onion, coriander, peanuts and a Chinese BBQ sauce (2) [🔪]	\$16
Chorizo slider with Manchego cheese, Guindillas peppers and a saffron aioli (2)	\$16
Pumpkin, fetta arancini, beetroot relish, red mizuna (4) ^V	\$16

TACOS:

Mushroom and corn truffle, mesquite spice, tomato, fennel, pickled red onion, red eye sauce ^{GF / VG} [🔪]	\$8 each
Pork belly, achiote, lime, cucumber and white cabbage slaw, coriander, green mojo sauce ^{GF} [🔪]	\$8 each

MAINS

Portarlinton mussels, chilli, garlic, tomato, garden herbs, chardonnay, lemon extra virgin olive oil ^{GFA}	\$17 / \$30
Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil	\$32
Potato Gnocchi with slow braised beef cheek rague, baby spinach and sage ^{VA}	\$28
Duck breast, pomme anna, salt baked shallots, roasted baby red turnips and a sour cherry compote ^{GF}	\$36
Grilled Kingfish, burnt leek, celeriac, fennel and watercress salad, and a horseradish and dill emulsion ^{GF}	\$36
Twice cooked Pork belly, carrot puree, apple, witlof and poppyseed salad, vincotto drizzle ^{GF}	\$34
Western district 2 point Lamb rack, smoked and pressed lamb shoulder, heirloom carrots, potato gratin, mint pesto, wattle seed dukkha ^{GF}	\$36
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, citrus aioli, garden salad, chips	\$32

SIDES & SALADS

Ancient grain salad with spiced pumpkin, kale, chickpeas, macerated currents, pistachios, pomegranate, pumpkin seeds, smoked yoghurt ^{VG / GF}	\$18
— add slow cooked lamb shoulder	+\$8
Warm Winter salad of roasted baby beetroots, heirloom carrot's, parsnip, radicchio, hazelnuts and a Jerusalem artichoke mousse ^{VG / GF}	\$16
House salad ^{GF / VG}	\$9
Herbed potatoes ^{GF / VG}	\$9
Seasonal greens ^{GF / VG}	\$9
Fries	\$9

FROM THE GRILL

Porterhouse 250gm MBS 3+, Hopkins River grass fed black angus	\$38
Eye Fillet MBS 3+, Thousand Guineas grass fed shorthorn	180gm: \$43 300gm: \$65
Scotch fillet 300gm MBS 3+ Cape Grim grass fed black angus	\$60
Ribeye 500gm MBS 4+, O'Connor, grass fed black angus	\$72

All steaks are served with chips, salad and sauces:

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

- Surf and turf: Prawns in a creamy garlic sauce ^{GF} +\$12
- Change to chips and seasonal greens +\$2
- All gluten free will be served with herbed potatoes and salad

DESSERTS

White chocolate pannacotta, confit rhubarb, gingerbread, strawberry and white chocolate soil ^{GFA}	\$14
Cider poached pear tart, honey mousse, cider pear gel, almond meringue	\$14
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) [🔪] = Mild spice ^{🔪🔪} = Medium spice

Please advise our wait staff of any food allergy requirements

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 puree, 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 liquer, 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	-

GROVEDALEHOTEL

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

SCAN ME!

Covid-19 Contact Tracing Form:
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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 Organic – 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		
Harvest Moon Shiraz – Nagambie, Vic	\$9.5	\$16	\$45
Covert Shiraz – McLaren Vale, SA	\$9.5	\$15.5	\$45
Cat out of the Bag Shiraz – Bellarine, Geelong, Vic	-	-	\$50
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
Praise of Shadows Shiraz – McLaren Vale, SA	-	-	\$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	2017: \$150		
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	2017: \$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
True Colours Pinot Noir – Yarra Valley, Vic	\$10.5	\$17.5	\$50
Spring Vale Melrose Pinot Noir – Freycinet, Tas	\$11.5	\$19	\$55
Catalina Sounds Pinot Noir – Marlborough, NZ	-	-	\$65

MERLOT:

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 Organic – 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

Antipodes Sparkling water – 500ml & 1 ltr	\$7.2	\$10
Soft drinks by the bottle –		
Coca Cola / Diet Coke / Pepsi Max / Fever Tree tonic water	-	\$4.5
Juices – Apple / Orange / Pineapple / Tomato	-	\$4.5

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
Happy Happy Soy Boy	-	+50c
Milk Lab Almond	-	+50c

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