

SMALL / SHARE

Toasted Garlic ciabatta ^V	\$10
Bruschetta of vine ripened tomatoes, goats cheese mousse, lemon thyme pesto ^V	\$8 each
Pumpkin, fetta and thyme arancini with a roasted capsicum coulis (4) ^V	\$14
Cajun fried chicken tenders, chipotle mayo ^{🌶️}	\$16
Salt and pepper squid with lime aioli	\$13 / \$26
Popcorn chicken with a sticky tamarind glaze, lime aioli	\$14
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
Sticky chicken wings, cucumber sambal, chilli jam ^{🌶️}	500gm: \$15 / 1kg: \$29
Chorizo slider with Manchego cheese, Guindillas peppers and a saffron aioli (2)	\$16
Potato wedges with sour cream and sweet chilli sauce ^V	\$13
Loaded fries, crispy bacon, jalapeno's, cheese sauce, spring onions ^{🌶️}	\$14
Fries ^V	\$9
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

MEMBERS SHARED PLATE \$35

Pumpkin, fetta and thyme arancini, roasted capsicum couli
Sticky chicken wings, chilli jam ^{🌶️}
Salt and pepper squid
Garlic bread

JUKE SHARED PLATE \$40

Bruschetta of vine ripened tomatoes, goats cheese mousse, lemon thyme pesto
Chinese BBQ beef short rib Bao ^{🌶️}
Cajun fried chicken tenders, chipotle mayo ^{🌶️}
Crispy pork belly salad with Korean BBQ sauce ^{🌶️}

MENU



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
Potato Gnocchi with slow braised beef cheek rague, baby spinach and sage ^{VA}	\$28
Green Curry of chargrilled chicken, apple eggplant, Gai lan, baby corn and fragrant herbs served with jasmine rice and Thai pickles ^{GF} ^{🌶️}	\$28
Southern fried buttermilk chicken burger with lettuce, tomato, tangy ranch sauce, brioche bun, fries – add bacon +\$2 / add avocado +\$3	\$22
220gm Wagyu beef burger, American cheese, lettuce, tomato, chipotle mayo, brioche bun, pickle and fries – add bacon +\$2	\$23
Grilled Haloumi burger with roasted pumpkin, baby spinach, basil pesto, brioche bun & fries ^V	\$18
Lamb wrap with fennel, tomato, fetta, butter lettuce and mint pesto served with a side of fries	\$18
Texan BBQ plate, pork short ribs, sticky chicken wings, street corn, fries, salad, bourbon BBQ sauce	\$37
Grilled Kingfish, burnt leek, celeriac, fennel and watercress salad, horseradish and dill emulsion ^{GF}	\$36
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} ^{🌶️}	\$25
Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, chips	\$26
Beer battered local Rockling, citrus aioli, garden salad, chips	\$26

SIDES + SALADS

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

FROM THE GRILL

Rump, 250gm grass fed angus	\$27
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}

Butter: 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 ^{GF} +\$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

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) / 🌶️ = 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

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	\$7.5	-	\$35
Aurelia Prosecco – South East, Aus	\$10	-	\$45

WHITE WINES

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

	S	M	L
Pirate Life – South Coast Pale Ale, 4.4%	\$6.6	\$9.8	\$13.1
4 Pines – Pacific Ale, 3.5%	\$6.7	\$10	\$13.4
Mountain Goat – Steam Ale, 4.5%	\$6.9	\$10.3	\$13.8
Mountain Goat – Goat, 4.2%	\$6.7	\$10	\$13.4
Bells Beach Brewing – Bird Rock Brown Ale, 4.8%	\$6	\$9	\$12
Bells Beach Brewing – Steps Stout, 4.5%	\$6	\$9	\$12
Balter – XPA, 5%	\$6.2	\$9.3	\$12.4
Balter – Hazy IPA, 6%	\$7.5	\$11.1	\$14.8
Carlton Draught	\$5.6	\$8.3	\$11.2
Great Northern – Super Crisp Lager	\$5.5	\$8.2	\$11
Carlton Dry	\$5.8	\$8.7	\$11.6
Victoria Bitter	\$5.6	\$8.3	\$11.2

CANS + STUBS

	CAN
Balter – Captain Sensible, 3.5%	\$9
Bells Beach – Endless Summer Lager, 5%	\$9
Stone & Wood – Pacific Ale, 4.4%	\$10
Melbourne Bitter, 4.9%	\$8
Matilda Bay – Rusty Yak Ginger Beer, 3.5%	\$9
Flying Brick Ciders, 4.4%	\$8.5
Moon Dog – Fizzer Seltzers, 4%	\$11

COCKTAILS

	GLS	JUG
<i>Summer Breeze:</i>		
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
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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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