

## SMALL / SHARE

Toasted Garlic ciabatta <sup>V</sup>	\$10
Bruschetta of vine ripened tomatoes, goats cheese mousse, lemon thyme pesto <sup>V</sup>	\$8 each
Pumpkin, fetta and thyme arancini with a roasted capsicum coulis (4) <sup>V</sup>	\$14
Cajun fried chicken tenders, chipotle mayo <sup>🔪</sup>	\$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 <sup>🔪</sup>	\$16
Chinese BBQ beef short rib Bao with pickled mustard greens, cucumber, spring onion, coriander, peanuts and a Chinese BBQ sauce (2) <sup>🔪</sup>	\$16
Sticky chicken wings, cucumber sambal, chilli jam <sup>🔪</sup>	500gm: \$15 / 1kg: \$29
Char grilled cauliflower, beetroot, tahini coconut yoghurt, wattle seed and pistachio granola <sup>VG</sup>	\$16
Potato wedges with sour cream and sweet chilli sauce <sup>V</sup>	\$13
Loaded fries, crispy bacon, jalapeno's, cheese sauce, spring onions <sup>🔪🔪</sup>	\$14
Fries <sup>V</sup>	\$9
Pork tacos (2), salted cabbage, corn crema, charred pineapple, adobo sauce, corn tortillas <sup>GF</sup> <sup>🔪</sup>	\$18
- add extra tacos +\$7 each / vegan available with Mesquite king brown mushrooms (upon request)	

## MEMBERS SHARED PLATE \$35

Pumpkin, fetta and thyme arancini, roasted capsicum couli
Sticky chicken wings, chilli jam <sup>🔪</sup>
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 <sup>🔪</sup>
Cajun fried chicken tenders, chipotle mayo <sup>🔪</sup>
Crispy pork belly salad with Korean BBQ sauce <sup>🔪</sup>

# MENU

## FAVOURITES

Soup of the day with crusty bread <sup>GFA</sup>	\$8
Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil <sup>🔪</sup>	\$32
Green Curry of chargrilled chicken, apple eggplant, Gai lan, baby corn and fragrant herbs served with jasmine rice and Thai pickles <sup>GF</sup> <sup>🔪🔪</sup>	\$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, pesto mayo, brioche bun and fries <sup>V</sup>	\$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 Salmon, charred witlof, celeriac, fennel and watercress salad, horseradish and dill emulsion <sup>GF</sup>	\$36
Roast of the day served with roast vegetables, greens and gravy <sup>GF</sup>	\$26
Nasi Goreng with chicken, shrimp, peas, capsicum, and chilli finished with a fried egg, bean shoots and crispy shallots <sup>GFA/VGA/VA</sup> <sup>🔪</sup>	\$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 <sup>VG/GF</sup> - add slow cooked lamb shoulder +\$8	\$18
Chimichurri heirloom carrots, hazelnuts, smoked carrot hummus, whipped fetta, radicchio, tarragon and burnt chilli oil <sup>GF/V/VGA</sup>	\$18
Seasonal Greens <sup>GF/VG</sup>	\$9
Herbed potatoes <sup>GF/VG</sup>	\$9
House salad <sup>GF/VG</sup>	\$9

## FROM THE GRILL

Rump 250gm O'Connor grain fed black angus	\$30
Asado beef ribs, apple fennel slaw, fries, chimichurri <sup>GFA</sup>	\$34
Porterhouse 250gm MBS 3+, O'Connor pasture fed black angus	\$40
Scotch fillet 300gm MBS 3+ Cape Grim pasture fed black angus	\$68
Eye fillet MBS 3+, Thousand Guineas pasture fed shorthorn	180gm: \$49 / 300gm: \$74
Ribeye 500gm MBS 4, O'Connor pasture fed black angus	\$78

All steaks are served with chips, salad and sauces:

**Sauces:** Mushroom <sup>GF</sup> / Pepper <sup>GF</sup> / Gravy <sup>GF</sup> / Garlic <sup>GF</sup> / Red wine jus <sup>GF</sup>

**Butter:** Garlic butter <sup>GF</sup> **Mustards:** Hot English / Dijon / Wholegrain

• Surf and turf: Prawns in a creamy garlic sauce <sup>GF</sup> +\$12 • Change to chips and seasonal greens <sup>GF</sup> +\$2

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

## DESSERTS

White chocolate pannacotta, confit rhubarb, gingerbread, strawberry and white chocolate soil <sup>GFA</sup>	\$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](mailto: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 TO BUY E-GIFT CARDS!

Our cards can be used in any of our venues (except in gaming areas or the TAB) and can be used across our 3 hotels (Barwon Heads Hotel / Torquay Hotel / Grovedale Hotel)



## 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 The Grovedale Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc	\$9.5	\$16	\$45

Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$13	\$22	\$60
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
Argento Pinot Grigio – Adelaide Hills, SA	\$9	\$15	\$43
Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45

## RED WINES

	150	250	BTL
<i>Special offer:</i> "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
Covert Shiraz – McLaren Vale, SA	\$9.5	\$16	\$45
Cloud Street Pinot Noir – Regional, Vic	\$10	\$17	\$50
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

# DRINKS



## ROSE + MOSCATO

	150	250	BTL
Debussy Reverie Rose – Provence, France	\$9.5	\$16	\$45
Kalleske Rosina – Barossa Valley, SA	\$11	\$18	\$54
AIX Rose – Provence, France	-	-	\$75
Bend Moscato – Mitchelton, Vic	\$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
Gage Roads – Single Fin Summer Ale, 4.5%	\$6	\$9	\$12
Gage Roads – Pipe Dreams Coastal Lager, 4.2%	\$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
O'Brien – Lager, 4.5% <sup>GF</sup>	\$9
Stone & Wood – Pacific Ale, 4.4%	\$10
Melbourne Bitter, 4.9%	\$8
Gage Roads – Side Track XPA, 3.5%	\$8
Gage Roads – Matso's Ginger Beer, 3.5%	\$11
Flying Brick – Ciders, 4.4%	\$8.5
Moon Dog – Fizzer Seltzers, 4%	\$11

## COCKTAILS

	GLS	JUG
<i>Summer Breeze:</i>		
<b>Passionfruit Martini 2.0 -</b> Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$20	☹ -
<b>OG Passionfruit Martini -</b> Vodka O, lemon juice, passionfruit puree, egg whites	\$19	☹ -
<b>Made At Midnight -</b> Pama Pomegranate liquor, Aperol, lime, lemon, crushed ice and pomegranate seeds	\$20	■ \$60 🍷
<b>Black Rose -</b> Hendricks gin, Campari, blackberry liqueur, lemon, rosemary and a touch of sugar	\$20	☹ -
<b>Starry Night -</b> Melbourne-made Starward Two-Fold Whisky, Lillet Blanc, grapefruit soda, rosemary and a grapefruit slice	\$20	■ \$60 🍷
<b>Hugo Spritz -</b> St Germain Elderflower liqueur, prosecco, soda and fresh cucumber	\$18	☹ \$54 🍷
<i>Classics:</i>		
<b>Bourbon Sour -</b> Longbranch Bourbon, lemon juice, egg white and a maraschino cherry	\$18	☹ -
<b>Tommy's Margarita -</b> El Jimador Reposado Tequila, Cointreau, lime juice and agave syrup – Spice it up with a little Cholula hot sauce and chilli flake rim (ask for a Spicy Margarita)	\$21	☹ -
<b>Mojito -</b> Bacardi Carta Blanca, fresh mint, lime, crushed ice and soda	\$20	■ \$60 🍷
<b>Aperol Spritz -</b> Aperol, Prosecco, soda and fresh orange	\$17	☹ -
<b>Lexington Hill - Espresso Martini (on tap)</b>	\$18	☹ -

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  **GROVEDALEHOTEL**

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