



DINING MENU

SMALL / SHARE

Soup of the day with crusty bread <sup>GFA</sup>	\$8
Toasted Garlic ciabatta <sup>V</sup>	\$10
Bruschetta of ripened tomatoes, goats cheese mousse, lemon thyme pesto <sup>V</sup>	\$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 <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
Char grilled cauliflower, beetroot, tahini coconut yoghurt, wattle seed and pistachio granola <sup>VG</sup>	\$16
Pumpkin, fetta arancini, beetroot relish, red mizuna (4) <sup>V</sup>	\$16
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)	

MAINS

Portarlinton mussels, chilli, garlic, tomato, garden herbs, chardonnay, lemon extra virgin olive oil <sup>GFA</sup>	\$17 / \$30
Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil	\$32
Grilled Salmon, charred witlof, celeriac, fennel and watercress salad, horseradish and dill emulsion <sup>GF</sup>	\$36
Twice cooked Pork belly, carrot puree, apple, witlof and poppyseed salad, vincotto drizzle <sup>GF</sup>	\$34
Western district 2 point Lamb rack, smoked and pressed lamb shoulder, heirloom carrots, potato gratin, mint pesto, wattle seed dukkha <sup>GF</sup>	\$36
Nasi Goreng with chicken, shrimp, peas, capsicum, and chilli, fried egg, bean shoots, crispy shallots <sup>GFA / VGA / VA</sup> <sup>🔪</sup>	\$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 <sup>GF</sup>	\$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 <sup>VG / GF</sup>	\$18
— add slow cooked lamb shoulder	+\$8
Chimichurri heirloom carrots, hazelnuts, smoked carrot hummus, whipped fetta, radicchio, tarragon and burnt chilli oil <sup>GF / V / VGA</sup>	\$18
House salad <sup>GF / VG</sup>	\$9
Herbed potatoes <sup>GF / VG</sup>	\$9
Seasonal greens <sup>GF / VG</sup>	\$9
Fries	\$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
<i>All steaks are served with chips, salad and sauces:</i>	
<i>SAUCES: Mushroom <sup>GF</sup> / Pepper <sup>GF</sup> / Gravy <sup>GF</sup> / Garlic <sup>GF</sup> / Red wine jus <sup>GF</sup></i>	
<i>BUTTERS: Garlic butter <sup>GF</sup> MUSTARDS: Hot English / Dijon / Wholegrain</i>	
• Surf and turf: Prawns in a creamy garlic sauce <sup>GF</sup>	+\$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 <sup>GFA</sup>	\$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

COCKTAILS

GLS JUG

SUMMER BREEZE:

<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 🍷
<b>CLASSICS:</b>		
<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</b> — Espresso Martini (on tap)	\$18	🍸 -

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

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)

SCAN THE QR CODE TO BUY E-GIFT CARDS!

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)



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



# DRINKS MENU

## SPARKLING

	150	250	BTL
Wolf Blass Bilyara – Multiregional, Aust	\$7.5	-	\$35
Sunnycliff Brut – Red Cliffs, Vic	-	-	\$45
Aurelia Prosecco – South East, Aust	\$10	-	\$45
Seppelt Salinger Select Cuvee – Great Western, Vic	-	-	\$55
Ca di Alte Prosecco DOC – Veneto, Italy	-	-	\$55
Spring Vale ‘Salute’ Sparkling – Cranbrook, Tas	-	-	\$83
La Grande Cote Brut – Burgundy, France	\$15.5	-	\$76
Louis Roederer – Reims, France	-	-	\$145

## WHITES

	150	250	BTL
<b>CHARDONNAY:</b>			
Wolf Blass Bilyara Chardonnay – Multiregional, Aust	\$7.5	\$12.5	\$35
Harvest Moon Chardonnay – Yarra Valley, Vic	\$9.5	\$16	\$45
Fringe Society Chardonnay – France	\$10	\$17	\$50
Seppelt Jaluka Chardonnay – Hently Region, Vic	-	-	\$55
Kumeu Village Chardonnay – Hawkes Bay, NZ	-	-	\$57
Yering Station Chardonnay – Yarra Valley, Vic	-	-	\$63
Coldstream Hills Chardonnay – Coldstream, Vic	-	-	\$88
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
<b>SAUVIGNON BLANC:</b>			
<b>SPECIAL OFFER:</b>			
“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 / Ltr: \$60		
821 South Sauvignon Blanc – Marlborough, NZ	-	-	\$47
Amisfield Sauvignon Blanc – Central Otago, NZ	\$11.5	\$19	\$56
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$13	\$22	\$60
Baie Estate Sauvignon Blanc – Bellarine Peninsula, Vic	-	-	\$60
Coldstream Hill Sauvignon Blanc – Coldstream, Vic	-	-	\$80
<b>RIESLING:</b>			
Michelton Blackwood Park Riesling – Mitchelton, Vic	\$9.5	\$16	\$45
Leo Buring Clare Valley Riesling – Clare Valley, SA	-	-	\$45
Tar & Rose Riesling – Strathbogie Ranges, Vic	-	-	\$50

## PINOT GRIS / GRIGIO:

Argento Pinot Grigio – Adelaide Hills, SA	\$9	\$15	\$43
Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45
Ca di Alte Pinot Grigio – Veneto, Italy	\$9.5	\$16	\$45
T’Gallant Cape Schanck Pinot Grigio – on tap	150: \$9.5 / 250: \$16 / 750: \$46		
Tar & Rose Pinot Grigio – Strathbogie Ranges, Vic	-	-	\$50
Gapsted Pinot Gris – Alpine Valleys, Vic	-	-	\$52

## ROSÉ & MOSCATO

	150	250	BTL
Debussy Reverie Rose – Provence, France	\$9.5	\$16	\$45
Kalleske Rosina – Barossa Valley, SA	\$11	\$18	\$54
Rockford Alicante Bouchet – Barossa, SA	-	-	\$70
AIX Rose – Provence, France	-	-	\$75
T’Gallant Juliet Moscato – on tap	150: \$8 / 250: \$13 / 750: \$39		
Bend Moscato – Mitchelton, Vic	\$9.5	\$16	\$45

## REDS

	150	250	BTL
<b>SHIRAZ:</b>			
Saltram 1859 Shiraz – on tap	150: \$9.5 / 250: \$16 / 750: \$46		
Wolf Blass Bilyara Shiraz – Multiregional, Aust	\$7.5	\$12.5	\$35
Harvest Moon Shiraz – Nagambie, Vic	\$9.5	\$16	\$45
Covert Shiraz – McLaren Vale, SA	\$9.5	\$16	\$45
Cat out of the Bag Shiraz – Bellarine Peninsula, Vic	-	-	\$47
A.T. Richardson Chockstone Shiraz – Grampians, Vic	-	-	\$60
Sons of Eden Marchall Shiraz – Barossa, SA	\$13	\$22	\$60
Rochford Estate Syrah – Coldstream, Vic	-	-	\$64
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$69
Baie Estate Grown Shiraz – Bellarine Peninsula, Vic	-	-	\$70
Coldstream Hills Shiraz – Coldstream, Vic	-	-	\$85
Shaw & Smith Shiraz – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz – Tanunda, SA	-	-	\$150
Penfolds Bin 28 Kalimna Shiraz, Barossa, SA		2012: \$99	
Penfolds Bin 128 Shiraz – Coonawarra, SA		2010: \$95	

## PINOT NOIR:

<b>SPECIAL OFFER:</b>			
“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
Cloud Street Pinot Noir – Regional, Vic	\$10	\$17	\$50
Cat out of the Bag Pinot Noir – Bellarine Peninsula, Vic	-	-	\$47
Fringe Societe Pinot Noir – Cebazan, France	-	-	\$49
Spring Vale Melrose Pinot Noir – Freycinet, Tas	\$11.5	\$19	\$55
Yering Station Pinot Noir – Yarra Valley, Vic	-	-	\$63
Rochford Estate Pinot Noir – Yarra Valley, Vic	-	-	\$76
Coldstream Hill Pinot Noir – Coldstream, Vic	-	-	\$85
<b>CABERNET &amp; OTHER BLENDS:</b>			
Argento Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Mojo Cabernet Sauvignon – Limestone Coast, SA	-	-	\$45
Smokin Barrels Cabernet Sauvignon – Barossa, SA	\$10	\$17	\$50
The Pawn Sangiovese – Adelaide Hills, SA	\$10.5	\$17.5	\$52
Monte Guelfo Chianti – Chianti, Italy	-	-	\$47
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$80
Penfolds Bin 389 Cabernet Sauvignon		2010: \$170 / 2013: \$180	
Penfolds Bin 407 Cabernet Sauvignon		2010: \$160 / 2011: \$170	

## 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 <sup>GF</sup>	-	\$6
Happy Happy Soy Boy	-	+50c
Milk Lab Almond	-	+50c



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