

## SMALL / SHARE

Toasted Garlic ciabatta <sup>V</sup>	\$12
Bruschetta of vine ripened tomatoes, goats cheese mousse, lemon thyme pesto <sup>V</sup>	\$9 each
Pumpkin, fetta and thyme arancini with truffle aioli (4) <sup>V</sup>	\$16
Flat bread, harissa spiced hummus, toasted chickpeas, fennel seeds, olive oil <sup>VG</sup>	\$15
Char grilled cauliflower, beetroot, tahini coconut yoghurt, wattle seed and pistachio granola <sup>VG</sup>	\$16
Salt and pepper squid with lime aioli (main served with garden salad and chips)	\$15 / \$32
Crispy pork belly Bao, pickled green papaya, coriander, chilli, black vinegar caramel, peanuts, fried garlic (2)	\$16
- add extra Bao +\$8 each	
Cajun fried chicken tenders, chipotle mayo	\$18
Fish tacos: Crispy fried salmon pieces, mesquite seasoning, watercress and fennel slaw, pickled red onion, pink peppercorn aioli, coriander (2) <sup>GF</sup>	\$18
- add extra tacos +\$9 each	
- vegan available with mesquite king brown mushrooms (upon request)	
Sticky Korean BBQ chicken wings, kimchi, yangnyeom sauce  500gm: \$16 / 1kg: \$32	
Prawn Gyoza, sesame chilli bean dipping sauce, lime, Japanese pickles	\$18
Potato wedges, sour cream, sweet chilli sauce <sup>V</sup>	\$15
Loaded fries, crispy bacon, jalapeno's, cheese sauce, spring onions	\$16
Fries <sup>V</sup>	\$11

## MEMBERS SHARED PLATE \$45

Garlic ciabatta
Salt and pepper squid with lime aioli
Cajun fried chicken tenders, chipotle mayo
Sticky chicken wings, Korean hot and sour dipping sauce

## JUKE SHARED PLATE \$37

Flat bread, harissa spiced hummus, toasted chickpeas, fennel seeds, olive oil <sup>VG</sup>
Pumpkin, fetta and thyme arancini with truffle aioli <sup>V</sup>
Char grilled cauliflower, beetroot, tahini coconut yoghurt, wattle seed and pistachio granola <sup>VG</sup>
Bruschetta of vine ripened tomatoes, goats cheese mousse, lemon thyme pesto <sup>V</sup>



## FAVOURITES

Soup of the day with crusty bread <sup>GFA</sup>	\$12
Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil	\$36
Homemade potato gnocchi, braised beef and madeira ragout, oven roasted eschalots, baked ricotta, tarragon gremolata	\$34
Nasi Goreng with chicken, shrimp, peas, capsicum, chilli finished with a fried egg, bean shoots, crispy shallots <sup>GFA / VGA / VA</sup>	\$28
Thai beef red curry, globe eggplant, baby corn, fragrant herbs, fiery tamarind and coconut relish, fried shallots, steamed jasmine rice	\$32
Portarlington mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs, charred bread <sup>GFA</sup>	\$18 / \$32
18hr slow cooked Lamb shank with smashed herb potatoes, crispy fried brussel sprouts, tuscan red wine sauce <sup>GF</sup>	\$36
Atlantic salmon, parsnip puree, dutch carrots, bitter leaf and pine nut salad, salsa verde	\$36
Beer battered fresh local flathead tails, citrus aioli, garden salad, chips	\$34
Chicken kiev with smashed herbed potatoes, green beans, garlic sauce	\$26
Roast pork with seasonal greens, roasted root vegetables, gravy and apple sauce <sup>GF</sup>	\$28
Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, chips	\$26
Southern fried buttermilk chicken burger, lettuce, tomato, tangy ranch sauce, brioche bun, fries	\$22
- add bacon +\$2 / add avocado +\$3	
220gm Wagyu beef burger, american cheese, lettuce, tomato, chipotle mayo, brioche bun, pickle, fries	\$24
- add bacon +\$2	
Grilled Haloumi burger, roasted pumpkin, baby spinach, basil mayo, brioche bun, fries <sup>V</sup>	\$22

## SIDES + SALADS

Roast pumpkin and lentil salad with mung beans, chickpeas, sprouts, snow pea tendrils, pomegranate, seeds, coconut curry leaf dressing <sup>VG / GF</sup>	\$18
- add slow cooked lamb + \$9	
Falafel bowl: House made falafel's, quinoa and cucumber tabouli, vine ripened tomatoes, hummus, frisée, pickled red onion, avocado, green tahini sauce <sup>VG</sup>	\$24
Seasonal Greens <sup>GF / VG</sup>	\$12
Herbed potatoes <sup>GF / VG</sup>	\$10

## FROM THE GRILL

200gm Rump, grain fed black Angus	\$32
250gm Wagyu Rump MBS 7+, 400 day grain fed	\$42
280gm Porterhouse, Hopkins River grass fed black Angus	\$46
220gm Eye Fillet, Hopkins River grass fed black Angus	\$57
300gm Scotch, Hopkins River grass fed black Angus	\$62

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> +\$13 • Change to chips and seasonal greens<sup>GF</sup> +\$2

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

## DESSERTS

French canelé, sea salt caramel, toasted almond, white chocolate soil, vanilla bean ice cream	\$14
Coconut panna cotta with burnt mandarin, lime gel, caramelized pistachio <sup>GF</sup>	\$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:* 5.30pm – 8.30pm (Sun – Thurs) / 5.30pm – 9.00pm (Fri) / 5.00pm – 9.00pm (Sat)

A 15% surcharge applies to all public holidays

## SPARKLING WINES

	150	250	BTL
Aurelia Prosecco - South East, Aust	\$13	-	\$49
Wolf Blass Bilyara Brut - Multiregional, Aust	\$8	-	\$38

## WHITE WINES

	150	250	BTL
Harvest Moon Chardonnay - Yarra Valley, Vic	\$10	\$16.5	\$49
Wolf Blass Bilyara Chardonnay - Multiregional, Aust	\$8	\$13	\$38
Hill & Hotel Sauvignon Blanc - Bellarine, Geelong (A collaboration by Grovedale Hotel and Scotchman's Hill wines)	\$10	\$16.5	\$49
Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA	\$15	\$25	\$71
Michelton Blackwood Park Riesling - Mitchelton, Vic	\$10	\$16.5	\$49
Harvest Moon Pinot Grigio - King Valley, Vic	\$10	\$16.5	\$49
Argento Pinot Grigio - Adelaide Hills, SA	\$10	\$16.5	\$49

## RED WINES

	150	250	BTL
Harvest Moon Shiraz - Nagamble, Vic	\$10	\$16.5	\$49
Wolf Blass Bilyara Shiraz - Multiregional, Aust	\$8	\$13	\$38
Covert Shiraz - McLaren Vale, SA	\$11.5	\$19	\$55
Hill & Hotel Pinot Noir - Bellarine, Geelong (A collaboration by Grovedale Hotel and Scotchman's Hill wines)	\$10	\$16.5	\$49
Argento Cabernet Merlot - McLaren Vale, SA	\$10	\$16.5	\$49
Quarterback Shiraz Cabernet Merlot - McLaren Vale, SA	\$11	\$18	\$54
Bella Riva Sangiovese - King Valley, Vic	\$10	\$16.5	\$49

## ROSE + MOSCATO

	150	250	BTL
Bend Moscato - Mitchelton, Vic	\$10	\$16.5	\$49
Debussy Reverie Rose - Provence, France	\$12.5	\$21	\$61

# DRINKS



## TAP BEERS

	S	M	L
Pirate Life - South Coast Pale Ale, 4.4%	\$8	\$11.9	\$16
4 Pines - Pacific Ale, 3.5%	\$8	\$11.9	\$16
Green Beacon - Wayfarer Tropical Pale Ale, 4.9%	\$7	\$10.4	\$14
Bells Beach Brewing - Bird Rock Brown, 4.8%	\$6.2	\$9.2	\$12.4
Gage Roads - Single Fin Summer Ale, 4.5%	\$6.2	\$9.2	\$12.4
Gage Roads - Pipe Dreams Coastal Lager, 4.2%	\$6.2	\$9.2	\$12.4
Balter - XPA, 5%	\$7	\$10.4	\$14
Balter - Hazy IPA, 6%	\$8.8	\$13.1	\$17.6
Carlton Draught, 4.6%	\$5.9	\$8.8	\$11.8
Great Northern - Super Crisp Lager, 3.5%	\$5.6	\$8.2	\$11.2
Carlton Dry, 4.5%	\$5.9	\$8.8	\$11.8
Victoria Bitter, 4.9%	\$5.9	\$8.8	\$11.8

## CANS + STUBS

	CAN
Balter - Captain Sensible, 3.5%	\$9.9
O'Brien - Lager, 4.5% <sup>GF</sup>	\$9.9
Hahn - Ultra Crisp low carb, 4.2% <sup>GF</sup>	\$7.7
Stone & Wood - Pacific Ale, 4.4%	\$11
Melbourne Bitter, 4.9%	\$8.8
Gage Roads - Side Track XPA, 3.5%	\$8.8
Gage Roads - Yeah Buoy XPA 0%	\$7.1
Flying Brick - Ciders, 4.4%	\$9.3
Moon Dog - Fizzer Seltzers, 4%	\$12
Coopers Stout 6.3%	\$10.5
Guinness Stout 4.2%	\$11
Better Beer Zero Carbs 4.2%	\$9.9
Matsos Ginger Beer 3.5%	\$12
Bunderberg Ginger Beer 4%	\$12

## COCKTAILS

### Summer Breeze:

	GLS	JUG
<b>Passionfruit Martini 2.0</b> - Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$21	Y -
<b>OG Passionfruit Martini</b> - Vodka O, lemon juice, passionfruit puree, egg whites	\$20	Y -
<b>Made At Midnight</b> - Pama Pomegranate liquor, Aperol, lime, lemon, crushed ice and pomegranate seeds	\$21	■ \$63
<b>Black Rose</b> - Hendricks gin, Campari, blackberry liqueur, lemon, rosemary and a touch of sugar	\$21	Y -
<b>Starry Night</b> - Melbourne-made Starward Two-Fold Whisky, Lillet Blanc, grapefruit soda, rosemary and a grapefruit slice	\$21	■ \$63
<b>Hugo Spritz</b> - St Germain Elderflower liqueur, prosecco, soda and fresh cucumber	\$19	Y \$57

### Classics:

<b>Bourbon Sour</b> - Longbranch Bourbon, lemon juice, egg white and a maraschino cherry	\$19	■ -
<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)	\$22	■ -
<b>Mojito</b> - Bacardi Carta Blanca, fresh mint, lime, crushed ice and soda	\$21	■ \$63
<b>Aperol Spritz</b> - Aperol, Prosecco, soda and fresh orange	\$18	Y -
<b>Lexington Hill</b> - Espresso Martini (on tap)	\$19	Y -

A 15% surcharge applies to all public holidays

**GROVEDALEHOTEL**

## 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)

