

SMALL / SHARE

Soup of the day with crusty bread ^{GFA}	\$12
Toasted Garlic ciabatta ^V	\$12
Bruschetta of vine ripened tomatoes, goat's cheese mousse, lemon thyme pesto ^V	\$9 each
Salt and pepper squid with lime aioli (main served with garden salad and chips)	\$15 / \$32
Flat bread, harissa spiced hummus, toasted chickpeas, fennel seeds, olive oil ^{VG}	\$15
Pumpkin, fetta and thyme arancini with truffle aioli (4) ^V	\$16
Crispy pork belly Bao, pickled green papaya, coriander, chilli, black vinegar caramel, peanuts, fried garlic (2) ^V — add extra Bao	\$16 +\$8 each
Char grilled cauliflower, beetroot, tahini coconut yoghurt, wattle seed and pistachio granola ^{VG}	\$16
Fish tacos: Crispy fried salmon pieces, mesquite seasoning, watercress and fennel slaw, pickled red onion, pink peppercorn aioli, coriander (2) ^{GF} — add extra tacos — vegan available with mesquite king brown mushrooms (upon request)	\$18 +\$9 each
Prawn Gyoza, sesame chilli bean dipping sauce, lime, Japanese pickles ^V	\$18

MAINS

Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil ^V	\$36
Homemade potato gnocchi, braised beef and madeira ragout, oven roasted eschalots, baked ricotta, tarragon gremolata	\$34
18hr slow cooked Lamb shank with smashed herb potatoes, crispy fried brussel sprouts, tuscan red wine sauce ^{GF}	\$36
Nasi Goreng with chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA / VGA / VA} ^V	\$28
Chicken parmigiana: whole chicken breast schnitzel topped with napoli sauce, leg ham, mozzarella cheese, garden salad, chips	\$28
Roast pork with seasonal greens, roasted root vegetables, gravy and apple sauce ^{GF}	\$28
Confit duck leg, Jerusalem artichokes, asparagus, pickled beetroot salad, orange sauce verge ^{GF}	\$36
Portarlinton mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs, charred bread ^{GFA} ^V	\$18 / \$32
Atlantic salmon, parsnip puree, dutch carrots, bitter leaf and pine nut salad, salsa verde	\$36
Beer battered local flathead, citrus aioli, garden salad, chips	\$34

SIDES & SALADS

Roast pumpkin and lentil salad with mung beans, chickpeas, sprouts, snow pea tendrils, pomegranate, seeds, coconut curry leaf dressing ^{VG / GF} ^V — add slow cooked lamb	\$18 +\$9
Falafel bowl: House made falafel's, quinoa and cucumber tabouli, vine ripened tomatoes, hummus, frisée, pickled red onion, avocado, green tahini sauce ^{VG}	\$24
House salad ^{GF / VG}	\$10
Herbed potatoes ^{GF / VG}	\$10
Seasonal greens ^{GF / VG}	\$12
Fries	\$11

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 ^{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} +\$13
- Change to chips and seasonal greens +\$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 ^{GF}	\$14
Sticky date with butterscotch sauce and cream	\$12

GROVEDALEHOTEL

V = Vegetarian VA = Vegetarian Available (upon request) VG = Vegan VGA = Vegan Available (upon request)
 GF = Gluten Free GFA = Gluten Free Available (upon request) ^V = Mild spice ^{VV} = Medium spice

Please advise our wait staff of any food allergy requirements

COCKTAILS

GLS JUG

SUMMER BREEZE:

Passionfruit Martini 2.0 — Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$21  -
OG Passionfruit Martini — Vodka O, lemon juice, passionfruit puree, egg whites	\$20  -
Made At Midnight — Pama Pomegranate liquor, Aperol, lime, lemon, crushed ice and pomegranate seeds	\$21  \$63 
Black Rose — Hendricks gin, Campari, blackberry liqueur, lemon, rosemary and a touch of sugar	\$21  -
Starry Night — Melbourne-made Starward Two-Fold Whisky, Lillet Blanc, grapefruit soda, rosemary and a grapefruit slice	\$21  \$63 
Hugo Spritz — St Germain Elderflower liqueur, prosecco, soda and fresh cucumber	\$19  \$57 
CLASSICS:	
Bourbon Sour — Longbranch Bourbon, lemon juice, egg white and a maraschino cherry	\$19  -
Tommy's Margarita — 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  -
Mojito — Bacardi Carta Blanca, fresh mint, lime, crushed ice and soda	\$21  \$63 
Aperol Spritz — Aperol, Prosecco, soda and fresh orange	\$18  -
Lexington Hill — Espresso Martini (on tap)	\$19  -

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

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 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

PIONEER
DINING ROOM & BAR
KITCHEN

DRINKS MENU

SPARKLING

	150	250	BTL
Sunnycliff Brut Cuvee – Red Cliffs, Vic	\$13	-	\$49
Aurelia Prosecco – South East, Aust	\$13	-	\$49
Wolf Blass Bilyara Brut – Multiregional, Aust	\$8	-	\$38
Piper Heidsieck Cuvee Brut – Reims, France	-	-	\$120
Louis Roederer – Reims, France	-	-	\$170
La Grande Cote Brut – Burgundy, France	-	-	\$76

WHITES

	150	250	BTL
CHARDONNAY:			
Harvest Moon Chardonnay – Yarra Valley, Vic	\$10	\$16.5	\$49
Yering Station Chardonnay – Yarra Valley, Vic	-	-	\$69
Coldstream Hills Chardonnay – Yarra Valley, Vic	-	-	\$90
Seppelt Jaluka Chardonnay – Hently Region, Vic	-	-	\$60
Wolf Blass Bilyara Chardonnay – Multiregional, Aust	\$8	\$13	\$38
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
Fringe Society Chardonnay – France	\$11.5	\$19	\$55

SAUVIGNON BLANC:

Hill & Hotel Sauvignon Blanc – Bellarine, Geelong (A collaboration by Grovedale Hotel and Scotchman's Hill Wines)	\$10	\$16.5	\$49
Coldstream Hills Sauvignon Blanc – Coldstream, Vic	-	-	\$88
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$15	\$25	\$71
Squealing Pig Sauvignon Blanc (on tap) – Marlborough, NZ	150: \$10 / 250: \$16.5 / 750: \$49		
821 South Sauvignon Blanc – Marlborough, NZ	-	-	\$51
Amisfield Sauvignon Blanc – Central Otago, NZ	\$12.5	\$21	\$61

RIESLING:

Michelton Blackwood Park Riesling – Mitchelton, Vic	\$10	\$16.5	\$49
Best's Great Western Riesling – Great Western, Vic	-	-	\$65
Leo Buring CV Riesling – Clare Valley, SA	-	-	\$49

PINOT GRIGIO / FIANO:

Harvest Moon Pinot Grigio – King Valley, Vic	\$10	\$16.5	\$49
Bella Riva Fiano – King Valley, Vic	-	-	\$49
Tar & Rose Pinot Grigio – Strathbogie Ranges, Vic	-	-	\$55
Argento Pinot Grigio – Adelaide Hills, SA	\$10	\$16.5	\$49
Ca di Alte Pinot Grigio – Veneto, Italy	\$10	\$16.5	\$49
T'Gallant Cape Schanck Pinot Grigio (on tap)	150: \$10 / 250: \$16.5 / 750: \$49		

ROSÉ & MOSCATO

	150	250	BTL
Kalleske Rosina – Barossa Valley, SA	\$12.5	\$21	\$61
Rockford Alicante – Barossa, SA	-	-	\$70
T'Gallant Juliet Moscato (on tap)	150: \$9.5 / 250: \$15 / 750: \$44		
Bend Moscato – Mitchelton, Vic	\$10	\$16.5	\$49
Debussy Reverie Rose – Provence, France	\$12.5	\$21	\$61
AIX Rose – Provence, France	-	-	\$82

REDS

	150	250	BTL
SHIRAZ:			
Harvest Moon Shiraz – Nagamble, Vic	\$10	\$16.5	\$49
Rochford Syrah – Coldstream, Vic	-	-	\$70
Coldstream Hills Reserve Shiraz 2018 – Coldstream, Vic	-	-	\$94
Seppelt Mount Ida Shiraz 2017 – Heathcote, Vic	-	-	\$135
Flower Pot Organic Shiraz – South East, Aust	-	-	\$49
Wolf Blass Bilyara Shiraz – Multiregional, Aust	\$8	\$13	\$38
Wynns V&A Lane Shiraz 2019 – Coonawarra, SA	-	-	\$115
Wolf Blass Grey Lable Shiraz – McLaren, SA	\$15	\$24	\$70
Covert Shiraz – McLaren Vale, SA	\$11.5	\$19	\$55
Shaw & Smith Shiraz 2019 – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz 2018 – Tanunda, SA	-	-	\$180
Saltram 1859 Shiraz (on tap)	150: \$10 / 250: \$16.5 / 750: \$49		
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$76
Sons of Eden Marchall Shiraz – Barossa, SA	\$14	\$23	\$66
Saltram No 1 Shiraz 2017 – Barossa, SA	-	-	\$180

PINOT NOIR:

Hill & Hotel Pinot Noir – Bellarine, Geelong (A collaboration by Grovedale Hotel and Scotchman's Hill Wines)	\$10	\$16.5	\$49
Spence Pinot Noir – Geelong, Vic	-	-	\$88
Coldstream Hills Pinot Noir – Coldstream, Vic	\$15	\$24	\$70
Rochford Estate Pinot Noir – Yarra Valley, Vic	-	-	\$83
Yering Station Villages Pinot Noir – Yarra Valley, Vic	-	-	\$69
Spring Vale Melrose Pinot Noir – Freycient, Tas	\$12.5	\$21	\$61
42 Degrees South Pinot Noir – Coal River, Tas	-	-	\$66

CABERNET & OTHER BLENDS:

Bella Riva Sangiovese – King Valley, Vic	\$10	\$16.5	\$49
Vinoque Same Same Meunier Pinot Noir – Yarra Valley, Vic	-	-	\$61
Argento Cabernet Merlot – McLaren Vale, SA	\$10	\$16.5	\$49
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$11	\$18	\$54
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$10	\$16.5	\$49
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$88
Smokin Barrels Cabernet Sauvignon – Barossa, SA	\$12.5	\$21	\$61
Pikes Sangiovese – Clare Valley, SA	-	-	\$54
Penfolds Bin 389 Cabernet Sauvignon – Multi Regional, SA	2010: \$180 / 2013: \$180		
Penfolds Bin 407 Cabernet Sauvignon – Multi Regional, SA	2010: \$180 / 2011: \$190		
Monte Guelfo Chianti – Chianti, Italy	-	-	\$52

COLD BEVERAGES

Antipodes Sparkling water – 500ml & 1 ltr	\$8	\$11
Soft drinks by the bottle – Coca Cola / Coke no sugar / Fever Tree Tonic waters	-	\$5
Juices – Apple / Orange / Pineapple / Tomato	-	\$5

HOT BEVERAGES

	CUP	MUG
North South – Espresso coffee	\$4.4	\$6
Teas – English breakfast / French earl grey / Three mint / Lemongrass & ginger / China gunpowder / Chai Massai	-	\$4.4
Hot Chocolate ^{GF}	-	\$6.6
Happy Happy Soy Boy	-	+60c
Milk Lab Almond	-	+60c

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)

