

SMALL / SHARE

Toasted Garlic ciabatta ^V	\$12
Bruschetta of vine ripened tomatoes, goats cheese mousse, lemon thyme pesto ^V	\$9 each
Pumpkin, fetta and thyme arancini with truffle aioli (4) ^V	\$16
Flat bread, harissa spiced hummus, toasted chickpeas, fennel seeds, olive oil ^{VG}	\$15
Char grilled cauliflower, beetroot, tahini coconut yoghurt, wattle seed and pistachio granola ^{VG}	\$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) ^{GF}	\$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 ^V	\$15
Loaded fries, crispy bacon, jalapeno's, cheese sauce, spring onions	\$16
Fries ^V	\$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 ^{VG}
Pumpkin, fetta and thyme arancini with truffle aioli ^V
Char grilled cauliflower, beetroot, tahini coconut yoghurt, wattle seed and pistachio granola ^{VG}
Bruschetta of vine ripened tomatoes, goats cheese mousse, lemon thyme pesto ^V

FAVOURITES

Soup of the day with crusty bread ^{GFA}	\$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 ^{GFA / VGA / VA}	\$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 ^{GFA}	\$18 / \$32
18hr slow cooked Lamb shank with smashed herb potatoes, crispy fried brussel sprouts, tuscan red wine sauce ^{GF}	\$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 ^{GF}	\$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 ^V	\$22

SIDES & SALADS

Roast pumpkin and lentil salad with mung beans, chickpeas, sprouts, snow pea tendrils, pomegranate, seeds, coconut curry leaf dressing ^{VG / GF}	\$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 ^{VG}	\$24
Seasonal Greens ^{GF / VG}	\$12
Herbed potatoes ^{GF / VG}	\$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^{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} +\$13

• Change to chips and seasonal greens^{GF} +\$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

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: 5.30pm – 8.30pm (Sun – Thurs) /

5.30pm – 9.00pm (Fri) / 5.00pm – 9.00pm (Sat)

A 15% surcharge applies to all public holidays

MENU

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

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% GF	\$9.9
Hahn – Ultra Crisp low carb, 4.2% GF	\$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

	GLS	JUG
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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	🍸 –

A 15% surcharge applies to all public holidays

DRINKS

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)

