

## SMALL / SHARE

Toasted garlic ciabatta <sup>V</sup>	\$10
Bruschetta of heirloom tomatoes, basil pesto and whipped ricotta <sup>V</sup>	\$10
Flat bread, capsicum and harissa hummus, toasted almond dukkah <sup>V</sup>	\$16
Pumpkin and sage arancini, garlic aioli (4) <sup>GF/V</sup>	\$16
Mac and cheese croquettes, truffle aioli (5) <sup>V</sup>	\$16
Baked polenta, blistered cherry tomatoes, green olives, tarragon, chickpeas, harissa oil <sup>V / GF / VG</sup>	\$16
Thai crispy pork belly salad, bean shoots, green papaya, coriander, peanuts, red shallots, fried lotus root, nahm jim <sup>GF</sup> 🍴	\$16
Prawn gyoza, chilli bean dipping sauce, lime and Japanese pickle 🍴	\$18
Lemon pepper squid, garlic aioli, lemon wedge (main size served with chips and salad)	\$16 / \$32
Crispy fried tiger prawns, chilli and fennel salt, New England cocktail sauce, lemon cheek	\$18
Louisiana style chicken tenders, burnt habanero aioli, lime 🍴	\$18
Pulled pork tacos: Adobo braised pork shoulder, flour tortilla, white cabbage slaw, jalapeno, charred corn salsa, avocado crema, coriander (2) 🍴 - extra taco	\$18 +\$9
Grilled chorizo sliders, guindilla peppers, chimichurri, smoked paprika aioli	\$22
Loaded fries topped with cheese sauce, bacon, jalapeños, spring onions 🍴	\$16
Potato wedges, sour cream, sweet chilli sauce <sup>V</sup>	\$16
Fries <sup>V</sup>	\$12

## MEMBERS SHARED PLATE \$52

Garlic ciabatta <sup>V</sup>
Lemon pepper squid, garlic aioli, lemon wedge
Louisiana style chicken tenders, burnt habanero aioli, lime
Grilled chorizo sliders, guindilla peppers, chimichurri, smoked paprika aioli

## JUKE SHARED PLATE \$46

Flat bread, capsicum and harissa hummus, toasted almond dukkah <sup>V</sup>
Pumpkin and sage arancini, garlic aioli <sup>V</sup>
Mac and cheese croquettes, truffle aioli <sup>V</sup>
Bruschetta of heirloom tomatoes, basil pesto and whipped ricotta <sup>V</sup>



## FAVOURITES

Soup of the day, bread roll <sup>GFA</sup>	\$14
Portarlinton mussels, nduja, garlic, roasted peppers, smoky paprika, rich napoli, salmoriglio, crusty bread roll <sup>GFA</sup>	\$34
Swordfish, verjuice glaze, zucchini ribbons, grilled asparagus, roquette salad, olive and caper salsa <sup>GF</sup>	\$38
Beer battered fresh local flathead tails, citrus aioli, garden salad, fries	\$36
Seafood linguini, tiger prawns, portarlinton mussels, scallops, fresh fish, chilli, garlic, tomato pasatta, garden herbs and lemon 🍴	\$38
Veal schnitzel in a parmesan herb crumb, lemon, caper and sage sauce, fennel slaw, kipfler chips, oregano salt	\$37
Texan BBQ plate, slow cooked pork ribs in a bourbon BBQ sauce, southern style fried chicken tenders, burnt habanero aioli, charred corn, salad, fries	\$42
Butter chicken: Tandoori spiced chicken thigh in a traditional butter sauce, saffron pilaf, coriander, roti, cucumber raita <sup>GFA</sup> 🍴	\$34
Nasi Goreng with chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots <sup>GFA / VGA / VA</sup> 🍴	\$28
Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, fries	\$29
Roast pork with seasonal greens, roasted root vegetables, gravy and apple sauce <sup>GF</sup>	\$28
Lentil and freekeh salad with candied butternut squash, roasted pecans, vegan fetta, heirloom cherry tomatoes, mint, parsley, pomegranate, pink grapefruit dressing <sup>VG / V</sup> - add lamb	\$20 +\$12
Crispy fried chicken burger, cheese, tangy fennel and white cabbage slaw, tamarind glaze, fries - add bacon - add avocado	\$24 +\$3 +\$3
Black angus beef burger, cheese, lettuce, tomato, secret sauce, bread and butter pickle, fries - add bacon	\$24 +\$3

## SIDES

Marinated vegan fetta, radicchio, citrus, fennel and witlof salad, herb vinaigrette <sup>VG/V</sup>	\$18
House salad <sup>GF / VG</sup>	\$12
Herbed potatoes <sup>GF / VG</sup>	\$10
Seasonal greens <sup>GF / VG</sup>	\$14

## FROM THE GRILL

200gm Rump, grain fed black angus	\$32
300gm Porterhouse MBS 4+, grass fed black angus	\$47
220gm Eye Fillet MBS 3+, grass fed black angus	\$55
400gm T-Bone MBS 3+, grass fed black angus	\$65

All steaks served with a herbed potatoes and a bitter leaf salad and your choice of sauce:

**Sauces:** Mushroom<sup>GF</sup> / Pepper<sup>GF</sup> / Gravy<sup>GF</sup> / Chimichurri<sup>GF</sup>

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

- Surf and turf: Grilled tiger prawns with a lemon, garlic and herb sauce<sup>GF</sup> +\$16
- Change to herbed potatoes and seasonal greens +\$3
- All gluten free will be served with herbed potatoes and a bitter leaf salad

## DESSERTS

Vanilla bean and yoghurt panna cotta, passion fruit gel, pineapple tartar, toasted shaved coconut <sup>GF</sup>	\$16
Dark chocolate tart, marjoram crème, confit rhubarb, raspberry glaze	\$16
Sticky date with butterscotch sauce and double cream	\$14

## 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)

- 15% surcharge applies to all public holidays
- 1.4% surcharge applies to all card transactions

## ORDER USING MR YUM:

Order food and cocktails from your table by scanning the Mr Yum QR code. Or, see our staff to order – don't forget your table number!



## SPARKLING WINES

	150	250	BTL
Aurelia Prosecco – South East, Aust	\$13.5	-	\$50
Wolf Blass Bilyara Brut – Multiregional, Aust	\$8.5	-	\$42

## WHITE WINES

	150	250	BTL
Harvest Moon Chardonnay – Yarra Valley, Vic	\$10	\$16.5	\$49
Wolf Blass Bilyara Chardonnay – Multiregional, Aust	\$8.5	\$14	\$42
Hill & Hotel Sauvignon Blanc – Bellarine, Geelong (A collaboration by Grovedale Hotel and Scotchmans Hill wines)	\$10	\$16.5	\$49
Shaw and 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
Fattori Pinot Grigio DOC – Ronca, Italy	\$10.5	\$17	\$50

## RED WINES

	150	250	BTL
Harvest Moon Shiraz – Nagamble, Vic	\$10	\$16.5	\$49
Wolf Blass Bilyara Shiraz – Multiregional, Aust	\$8.5	\$14	\$42
Covert Shiraz – McLaren Vale, SA	-	-	\$55
Harvest Moon Pinot Noir – Alpine Valley, Vic	\$10.5	\$17.5	\$52
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$11	\$18	\$54
Pikes Sangiovese – Clare Valley, SA	\$11.5	\$19	\$55
Devil's Lair Cheeky Devil Cabernet Sauvignon – Margaret River, WA	\$9.5	\$16	\$47

## ROSE + MOSCATO

	150	250	BTL
Bend Moscato – Mitchelton, Vic	\$10	\$16.5	\$49
Debussy Reverie Rose – Provence, France	\$13	\$21.5	\$62



## ON TAP

	S	M	L
Matso's – Ginger Beer, 3.5%	\$6.9	\$10.3	\$13.8
Canadian Club & Dry, 4.8%	\$9	\$13.5	\$18
Hard Solo – Lemon Squash 4.5%	\$9	\$13.5	\$18
Pirate Life – South Coast Pale Ale, 4.4%	\$8.2	\$12.2	\$16.4
Mt Goat – Billy the Mid, 3.5%	\$6.7	\$10	\$13.4
Gage Roads – Single Fin Summer Ale, 4.5%	\$6.4	\$9.5	\$12.8
Balter – XPA, 5%	\$7.3	\$10.8	\$14.6
Balter – Hazy, 6%	\$9.5	\$16.4	\$19
Carlton Draught, 4.6%	\$6.2	\$9.2	\$12.4
Great Northern – Super Crisp Lager, 3.5%	\$5.8	\$8.5	\$11.6
Carlton Dry, 4.5%	\$6.2	\$9.2	\$12.4
Victoria Bitter, 4.9%	\$6.2	\$9.2	\$12.4

## CANS + STUBS

	CAN
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
Barwon Heads Brewing Co – Pale Ale, 4.9%	\$8.7
Blackmans Brewery – Pivot City Lager, 4.3%	\$7.5
Gage Roads – Side Track XPA, 3.5%	\$8.8
Gage Roads - Yeah Buoy XPA, 0%	\$6.5
Flying Brick – Ciders, 4.4%	\$9.5
White Claw – Seltzers, 4.5%	\$13
Brookvale Union – Vodka Passionfruit, 4%	\$13.5
Coopers – Stout, 6.3%	\$10.5
Guinness – Stout, 4.2%	\$11
Better Beer – Zero Carbs, 4.2%	\$8.5
Bunderberg – Ginger Beer, 4%	\$12

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## COCKTAILS

	GLS	JUG
<i>Summer Breeze:</i>		
<b>Passionfruit Martini</b> - Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$21	🍹 -
<b>Rhubi Tuesday*</b> - Bacardi Carta Blanca, Rhubi Mistelle, lime juice, strawberries	\$22	🍹 \$66 🍹
<b>The Green Room*</b> - Four Pillars Yuzu gin, St Germain elderflower, lime juice, green tea, cucumber, basil, Fever-Tree lime and yuzu soda	\$24	🍹 \$72 🍹
<b>Sandstorm</b> - Casamigos Mezcal Tequila, El Jimador Reposado Tequila, angostura bitters, orange bitters, agave syrup	\$24	🍹 -
<b>Seasonal G&amp;T*</b> - Four Pillars rare dry gin, jalapeno syrup, fresh raspberries, juniper berries, Fever-Tree mediterranean tonic	\$24	🍹 -
<b>Watermelon Paloma*</b> - El Jimador Reposado Tequila, agave syrup, lime juice, watermelon juice, Fever-Tree grapefruit soda	\$23	🍹 \$69 🍹

## Classics:

<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) – Upgrade to a premium Margarita with Patron Reposado \$32	\$23	🍹 -
<b>Mojito*</b> - Bacardi Carta Blanca, crushed lime, mint, soda water	\$21	🍹 \$63 🍹
<b>Negroni</b> - Teddy & the Fox gin, Campari, Cinzano Rosso	\$23	🍹 -
<b>Aperol Spritz</b> - Aperol, Prosecco, soda water	\$18	🍹 \$54 🍹
<b>Rhubi Spritz</b> - Rhubi Mistelle, Prosecco, Soda water	\$20	🍹 \$60 🍹
<b>Limoncello Spritz</b> - Limoncello, Prosecco, soda water	\$21	🍹 \$60 🍹
<b>Lexington Hill</b> - Espresso Martini (on tap)	\$20	🍹 -

## \* Non-Alcoholic version available

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## 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 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)



# DRINKS