

PIONEER
DINING ROOM & BAR
KITCHEN

DINING MENU

SMALL / SHARE

Toasted garlic ciabatta ^V	\$10
Soup of the day, bread roll ^{GFA}	\$14
Bruschetta of heirloom tomatoes, basil pesto and whipped ricotta ^V	\$10
Flat bread, capsicum and harissa hummus, toasted almond dukkah ^V	\$16
Pumpkin and sage arancini, garlic aioli (4) ^{GF / V}	\$16
Baked polenta, blistered cherry tomatoes, green olives, tarragon, chickpeas, harissa oil ^{V / GF / VG}	\$16
Thai crispy pork belly salad, bean shoots, green papaya, coriander, peanuts, red shallots, fried lotus root, nahm jim ^{GF} 🍴	\$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
Grilled chorizo sliders, guindilla peppers, chimichurri, smoked paprika aioli	\$22

SIDES

Marinated vegan fetta, radicchio, citrus, fennel and witlof salad, herb vinaigrette ^{VG/V}	\$18
House salad ^{GF / VG}	\$12
Herbed potatoes ^{GF / VG}	\$10
Seasonal greens ^{GF / VG}	\$14
Fries ^V	\$12

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

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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

   **GROVEDALEHOTEL.COM.AU**

MAINS

Portarlinton mussels, nduja, garlic, roasted peppers, smoky paprika, rich napoli, salmoriglio, crusty bread roll ^{GFA}	\$34
Swordfish, verjuice glaze, zucchini ribbons, grilled asparagus, roquette salad, olive and caper salsa ^{GF}	\$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
Za'atar lamb rump, cauliflower puree, new season baby carrots, creole sauce, French radish, celery heart and radicchio salad ^{GF}	\$38
Pork belly braised in spiced sherry with burnt onion puree, charred witlof, fennel and orange salad, vincotto dressing ^{GF}	\$36
Butter chicken: Tandoori spiced chicken thigh in a traditional butter sauce, saffron pilaf, coriander, roti, cucumber raita ^{GFA} 🍴	\$34
Nasi Goreng with chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA / VGA / VA} 🍴	\$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 ^{GF}	\$28
Lentil and freekeh salad with candied butternut squash, roasted pecans, vegan fetta, heirloom cherry tomatoes, mint, parsley, pomegranate, pink grapefruit dressing ^{VG / V}	\$20
– add lamb	+\$12

FROM THE GRILL

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 ^{GF} / Pepper ^{GF} / Gravy ^{GF} / Chimichurri ^{GF}
BUTTERS: Garlic butter ^{GF} **MUSTARDS:** Hot English / Dijon / Wholegrain

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

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

DESSERTS

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

COCKTAILS

SUMMER BREEZE:

	GLS	JUG
Passionfruit Martini — Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$21	🍷 -
Rhubi Tuesday* — Bacardi Carta Blanca, Rhubi Mistelle, lime juice, strawberries	\$22	🍷 \$66 🍷
The Green Room* — Four Pillars Yuzu gin, St Germain elderflower, lime juice, green tea, cucumber, basil, Fever-Tree lime and yuzu soda	\$24	🍷 \$72 🍷
Sandstorm — Casamigos Mezcal Tequila, El Jimador Reposado Tequila, angostura bitters, orange bitters, agave syrup	\$24	🍷 -
Seasonal G&T* — Four Pillars rare dry gin, jalapeno syrup, fresh raspberries, juniper berries, Fever-Tree mediterranean tonic	\$24	🍷 -
Watermelon Paloma* — El Jimador Reposado Tequila, agave syrup, lime juice, watermelon juice, Fever-Tree grapefruit soda	\$23	🍷 \$69 🍷
CLASSICS: 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) — Upgrade to a premium Margarita with Patron Reposado \$32	\$23	🍷 -
Mojito* — Bacardi Carta Blanca, crushed lime, mint, soda water	\$21	🍷 \$63 🍷
Negroni — Teddy & the Fox gin, Campari, Cinzano Rosso	\$23	🍷 -
Aperol Spritz — Aperol, Prosecco, soda water	\$18	🍷 \$54 🍷
Rhubi Spritz — Rhubi Mistelle, Prosecco, Soda water	\$20	🍷 \$60 🍷
Limoncello Spritz — Limoncello, Prosecco, soda water	\$21	🍷 \$60 🍷
Lexington Hill — Espresso Martini (on tap)	\$20	🍷 -

* **Non-Alcoholic version available**

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!



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



DRINKS MENU

SPARKLING

	150	250	BTL
Sunnycliff Brut Cuvee – Red Cliffs, Vic	\$13.5	-	\$50
Aurelia Prosecco – South East, Aust	\$13.5	-	\$50
Wolf Blass Bilyara Brut – Multiregional, Aust	\$8.5	-	\$42
Ca di Alte Prosecco Rosé – Maggiore Italy	-	-	\$56
Piper Heidsieck Cuvee Brut – Reims, France	-	-	\$135
La Grande Côte Brut – Burgundy, France	-	-	\$85

WHITES

	150	250	BTL
CHARDONNAY:			
Harvest Moon Chardonnay – Yarra Valley, Vic	\$10	\$16.5	\$49
Rob Dolan True Colours Chardonnay – Yarra Valley, Vic	-	-	\$64
Coldstream Hills Chardonnay – Yarra Valley, Vic	-	-	\$96
Wolf Blass Bilyara Chardonnay – Multiregional, Aust	\$8.5	\$14	\$42
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
Margan Chardonnay – Hunter Valley, NSW	-	-	\$52
Devil(ish) Chardonnay – Tas	\$12	\$20	\$58
Penfolds Bin 311 Chardonnay 2018 – Tumbarumba, Tas	-	-	\$130

SAUVIGNON BLANC:

Hill & Hotel Sauvignon Blanc – Bellarine, Geelong (A collaboration by Grovedale Hotel and Scotchmans Hill Wines)	\$10	\$16.5	\$49
Coldstream Hills Sauvignon Blanc – Coldstream, Vic	-	-	\$88
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$15	\$25	\$71
Devil's Lair Cheeky Devil Sauvignon Blanc – Margaret River, WA	-	-	\$47
Squealing Pig Sauvignon Blanc (on tap) – Marlborough, NZ	150: \$10.5 / 250: \$17 / 750: \$49.5		
Amisfield Sauvignon Blanc – Central Otago, NZ	-	-	\$61

RIESLING:

Michelton Blackwood Park Riesling – Mitchelton, Vic	\$10	\$16.5	\$49
Valentine Riesling – Yarra Valley, Vic	-	-	\$65
Wynns Riesling - Coonawarra, SA	-	-	\$49

PINOT GRIGIO / PINOT GRIS / FIANO

Harvest Moon Pinot Grigio – King Valley, Vic	\$10	\$16.5	\$49
Spring Vale Pinot Gris – Freycinet Coast, Tas	-	-	\$62
The Other Wine Co Pinot Gris – Adelaide Hills, SA	-	-	\$56
Argento Pinot Grigio – Adelaide Hills, SA	\$10	\$16.5	\$49
Fattori Pinot Grigio DOC – Ronca, Italy	\$10.5	\$17	\$50
T'Gallant Cape Schanck Pinot Grigio (on tap)	150: \$10.5 / 250: \$17 / 750: \$49.5		

ROSÉ & MOSCATO

	150	250	BTL
Cloak & Dagger Rosé – Vic	\$12	\$20	\$59
Squealing Pig Rosé – South East Aust (on tap)	150: \$10.5 / 250: \$17 / 750: \$49.5		
Bend Moscato – Mitchelton, Vic	\$10	\$16.5	\$49
Mesta Tempranillo Rosé – Cuenca, Spain	-	-	\$49
Debussy Reverie Rosé – Provence, France	\$13	\$21.5	\$62
AIX Rose – Provence, France	-	-	\$87

REDS

	150	250	BTL
SHIRAZ:			
Harvest Moon Shiraz – Nagamble, Vic	\$10	\$16.5	\$49
Weathercraft Shiraz – Beechworth, Vic	-	-	\$66
Coldstream Hills Reserve Shiraz 2018 – Coldstream, Vic	-	-	\$94
Wolf Blass Bilyara Shiraz – Multiregional, Aust	\$8.5	\$14	\$42
Seppelt Mount Ida Shiraz – Heathcote, Vic	-	-	\$94
Margan Shiraz – Hunter Valley, NSW	\$11.5	\$19	\$55
Saltram 1859 Shiraz (on tap)	150: \$10.5 / 250: \$17 / 750: \$49.5		
Wolf Blass Grey Lable Shiraz – McLaren, SA	-	-	\$70
Covert Shiraz – McLaren Vale, SA	-	-	\$55
Wynns V&A Lane Shiraz – Coonawarra, SA	-	-	\$115
Penfolds Bin 128 Coonawarra Shiraz – Coonawarra, SA	-	-	\$130
Shaw & Smith Shiraz – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz 2018 – Tanunda, SA	-	-	\$180
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$76
Penfolds Bin 28 Kalimna Shiraz – Barossa, SA	-	-	\$120
Saltram No 1 Shiraz 2017 – Baroosa, SA	-	-	\$180
Wolf Blass Platinum Label Shiraz – Barossa Valley, SA	-	-	\$320

PINOT NOIR:

Harvest Moon Pinot Noir – Alpine Valley, Vic	\$10.5	\$17.5	\$52
Spence Pinot Noir – Geelong, Vic	-	-	\$88
Coldstream Hills Pinot Noir – Coldstream, Vic	-	-	\$74
Devil(ish) Pinot Noir - Tas	\$12	\$20	\$58
Spring Vale Melrose Pinot Noir – Freycient, Tas	-	-	\$61
Craggy Range Pinot Noir – Havelock, NZ	-	-	\$71

CABERNET & OTHER BLENDS:

Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$11	\$18	\$54
Gemtree GSM Grenache, Shiraz, Mataro – McLaren Vale, SA	-	-	\$50
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	-	-	\$49
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$88
Smokin Barrels Cabernet Sauvignon – Barossa, SA	\$13	\$21.5	\$62
Pikes Sangiovese – Clare Valley, SA	\$11.5	\$19	\$55
Devil's Lair Cheeky Devil Cabernet Sauvignon – Margaret River, WA	\$9.5	\$16	\$47
Penfolds Bin 389 Cabernet Sauvignon – Multi Regional, SA	2010: \$220 / 2013: \$220 / 2020: \$200		
Penfolds Bin 407 Cabernet Sauvignon – Multi Regional, SA	2010: \$260 / 2011: \$250 / 2020: \$240		
Poggio Anima Chianti DOCG – Siena, Italy	-	-	\$59

COLD BEVERAGES

Antipodes Sparkling water – 500ml and 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 / Organic green tea / Chai Massai –	\$4.4	
Hot Chocolate ^{GF}	-	\$6.6
Happy Happy Soy Boy	-	+60c
Milk Lab Almond	-	+60c

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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)

