

SMALL / SHARE

Toasted garlic ciabatta ^V	\$10
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
Mac and cheese croquettes, truffle aioli (5) ^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
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 ^V	\$16
Fries ^V	\$12

MEMBERS SHARED PLATE \$52

Garlic ciabatta ^V
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 ^V
Pumpkin and sage arancini, garlic aioli ^V
Mac and cheese croquettes, truffle aioli ^V
Bruschetta of heirloom tomatoes, basil pesto and whipped ricotta ^V

FAVOURITES

Soup of the day, bread roll ^{GFA}	\$14
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
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 ^{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/VA} — 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 ^{VG/V}	\$18
House salad ^{GF/VG}	\$12
Herbed potatoes ^{GF/VG}	\$10
Seasonal greens ^{GF/VG}	\$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^{GF} / Pepper^{GF} / Gravy^{GF} / Chimichurri^{GF}

Butter: Garlic butter^{GF} **Mustards:** Hot English / Dijon / Wholegrain

- Surf and 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

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

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 by scanning the Mr Yum QR code.
Or, see our staff to order — don't forget your table number!



MENU

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% ^{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
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

COCKTAILS

	GLS	JUG
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SUMMER BREEZE:

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

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HAVING A FUNCTION?

Ask our friendly staff about our function options within our venue, or phone us on 1300 476 833, or email us at 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