

## 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
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
Empanada: Traditional Argentine fried pastry filled with beef, egg and olives served with pickled chillies, chimichurri (2) - extra empanada	\$16 +\$8
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
Portarlington mussels, nduja, garlic, roasted peppers, smoky paprika, rich napoli, salmoriglio, crusty bread roll <sup>GFA</sup>	\$34
Atlantic salmon, miso glaze, carrot ginger puree, wok tossed cabbage, lotus root, peanuts, coriander <sup>GF</sup>	\$38
Beer battered fresh local flathead tails, citrus aioli, garden salad, fries	\$36
Seafood linguini, tiger prawns, portarlington mussels, scallops, fresh fish, chilli, garlic, tomato pasatta, garden herbs and lemon 🌿	\$38
Lamb yiros, smoky eggplant puree, tomato and herb salad, garlic sauce, charred pitta, with fetta and oregano fries	\$35
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
Char grilled za'atar spiced 1/2 chicken, cauliflower and currant salad, whipped macadamia puree, heirloom carrots, saffron and lemon yoghurt <sup>GF</sup>	\$36
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
250gm Wagyu Rump MBS 7+, 300 day grain fed Westholme Wagyu	\$50
220gm Eye Fillet MBS 3+, grass fed black angus	\$55

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 friendly 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** Please advise our wait staff of any food allergy requirements

GF = Gluten Friendly\* / V = Vegetarian / VG = Vegan / VA = Vegetarian Available (upon request) /

VGA = Vegan Available (upon request) / GFA = Gluten Friendly Available (upon request)\* /

🌿 = Mild spice / 🌿🌿 = Medium spice

\* Our chips are gluten free, however gluten may be present in the cooking process

## 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	\$75
Michelton Blackwood Park Riesling – Mitchelton, Vic	\$10.5	\$17	\$50
Harvest Moon Pinot Grigio – King Valley, Vic	\$10	\$16.5	\$49
Fattori Pinot Grigio DOC – Ronca, Italy	-	-	\$50
Caution to the Wind Pinot Gris – Adelaide Hills, SA	\$9.5	\$16	\$47

## 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
Taylor's Heritage Shiraz – Clare Valley, SA	\$14	\$23.5	\$70
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$11	\$18	\$54
Flint & Velvet Pinot Noir – Tasmania	\$10.5	\$17	\$50
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

# DRINKS



## 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
Mountain 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
Mountain Goat – Tasty Pale Ale, 4.4%	\$7	\$10.5	\$14
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
Blackmans Brewery – Pivot City Lager, 4.3%	\$7.5
Gage Roads – Side Track XPA, 3.5%	\$8.8
Flying Brick – Ciders, 4.4%	\$9.5
White Claw – Seltzers, 4.5%	\$13
Hard Fizz – Seltzers, 4%	\$13
Brookvale Union – Vodka Passionfruit, 4%	\$13.5
Brookvale Union – Vodka Red Pub Soda, 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
<b>Passionfruit Martini</b> - Absolut vanilla vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$21	🍸 -
<b>Smooth Operator*</b> - Thai basil infused Four Pillars Yuzu gin, Italicus bergamot liqueur, peach syrup, lime juice	\$22	🍹 \$66 🍷
<b>Pretty Young Thing*</b> - Vodka, Steinbok lychee liqueur, rose syrup, simple syrup, fresh mint leaves, lime juice	\$22	🍸 -
<b>Pink Skies</b> - Four Pillars rare dry gin, rose vermouth, fresh strawberry, lime juice, simple syrup, basil oil	\$22	🍸 -
<b>Boogie Man*</b> - Suntory Toki Japanese whisky, Massenez cantaloupe melon liqueur, cucumber syrup, lime juice, ginger beer, bitters	\$22	🍷 \$66 🍷
<b>Sweet Escape</b> - Sloe gin, Pavan, pineapple juice, lemon juice, sour plum	\$22	🍸 -
<i>Classics:</i>		
<b>Tommy's Margarita*</b> - El Jimador Reposado Tequila, Cointreau, lime juice & agave syrup	\$23	🍹 -
<b>Spicy Margarita*</b> - El Jimador Reposado Tequila, Cointreau, Cholula sauce, lime juice, agave syrup, chilli flake rim	\$23	🍹 -
<b>Mojito*</b> - Bacardi Carta Blanca, crushed lime, mint, soda water	\$21	🍷 \$63 🍷
<b>Negroni</b> - Four Pillars rare dry gin, Campari, Cinzano Rosso	\$23	🍹 -
<b>Aperol Spritz</b> - Aperol, Prosecco, soda water	\$18	🍸 \$54 🍷
<b>Limoncello Spritz</b> - Limoncello, Prosecco, soda water	\$23	🍸 \$69 🍷
<b>Hausmix</b> - Espresso Martini (on tap)	\$22	🍸 -

\* **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)

