



DINING MENU

## SMALL / SHARE

Toasted garlic ciabatta <sup>V</sup>	\$10
Soup of the day, bread roll <sup>GFA</sup>	\$14
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
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
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

## 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
Fries <sup>V</sup>	\$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

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

### 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

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## MAINS

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
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
Lamb yiros, smoky eggplant puree, tomato and herb salad, garlic sauce, charred pitta, with fetta and oregano fries	\$35
Char grilled za'atar spiced ½ 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>	\$20
— add lamb	+\$12

## FROM THE GRILL

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>  
**BUTTERS:** Garlic butter <sup>GF</sup> **MUSTARDS:** Hot English / Dijon / Wholegrain

- Surf & 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

## 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)

## 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

## 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	-
<b>CLASSICS:</b>		
<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

## 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



**A BIT HUNGRY?**  
Flip this menu over to peruse our extensive dining menu

## SPARKLING

	150	250	BTL
Sunnycliff Brut Cuvée – Red Cliffs, Vic	\$13.5	-	\$50
Oneday Estate Sparkling Reisling – Curlewis, Vic	-	-	\$75
Aurelia Prosecco – South East, Aust	\$13.5	-	\$50
Wolf Blass Bilyara Brut – Multiregional, Aust	\$8.5	-	\$42
Ca di Alte Prosecco Rosé – Maggiore Italy	\$15.5	-	\$57
Piper Heidsieck Cuvée Brut – Reims, France	-	-	\$135

## WHITES

	150	250	BTL
<b>CHARDONNAY:</b>			
Harvest Moon Chardonnay – Yarra Valley, Vic	\$10	\$16.5	\$49
Rob Dolan True Colours Chardonnay – Yarra Valley, Vic	-	-	\$54
Shadowfax Chardonnay – Geelong, Vic	-	-	\$80
Wolf Blass Bilyara Chardonnay – Multiregional, Aust	\$8.5	\$14	\$42
Calm Before the Storm – Clare Valley, SA	\$9.5	\$16	\$47
Margan Chardonnay – Hunter Valley, NSW	-	-	\$58
Devil(ish) Chardonnay – Tas	\$12	\$20	\$58
Penfolds Bin 311 Chardonnay 2018 – Tumbarumba, SA	-	-	\$130
<b>SAUVIGNON BLANC:</b>			
Hill & Hotel Sauvignon Blanc – Bellarine, Geelong (A collaboration by Grovedale Hotel & Scotchmans Hill Wines)	\$10	\$16.5	\$49
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$15	\$25	\$75
Devil's Lair Cheeky Devil Sauvignon Blanc – Margaret River, WA	-	-	\$47
Squealing Pig Sauvignon Blanc (on tap) – Marlborough, NZ	150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$68		
Amisfield Sauvignon Blanc – Central Otago, NZ	-	-	\$61
<b>RIESLING:</b>			
Michelton Blackwood Park Riesling – Mitchelton, Vic	\$10.5	\$17	\$50
Valentine Riesling – Yarra Valley, Vic	-	-	\$65
<b>PINOT GRIGIO / PINOT GRIS:</b>			
Harvest Moon Pinot Grigio – King Valley, Vic	\$10	\$16.5	\$49
Tar & Rose Pinot Grigio – Central, Vic	-	-	\$55
Shadowfax Pinot Gris – Geelong, Vic	-	-	\$70
Caution to the Wind Pinot Gris – Adelaide Hills, SA	\$9.5	\$16	\$47
Argento Pinot Grigio – Adelaide Hills, SA	\$10	\$16.5	\$49
Fattori Pinot Grigio DOC – Ronca, Italy	-	-	\$55
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
Oneday Estate Rosé – Curlewis, Vic	-	-	\$67
Squealing Pig Rosé (on tap) – South East Aust	150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$68		
Bend Moscato – Mitchelton, Vic	\$10	\$16.5	\$49
Mesta Tempranillo Rosé – Cuenca, Spain	-	-	\$49
Debussy Reverie Rosé – Provence, France	\$13	\$21.5	\$62
AIX Rosé – Provence, France	-	-	\$75

## REDS

	150	250	BTL
<b>SHIRAZ:</b>			
Harvest Moon Shiraz – Nagambie, Vic	\$10	\$16.5	\$49
Weathercraft Shiraz – Beechworth, Vic	-	-	\$66
Seppelt Mount Ida Shiraz – Heathcote, Vic	-	-	\$135
Wolf Blass Bilyara Shiraz – Multiregional, Aust	\$8.5	\$14	\$42
Margan Shiraz – Hunter Valley, NSW	-	-	\$65
Saltram 1859 Shiraz (on tap)	150: \$10.5 / 250: \$17 / 750: \$49.5		
Taylor's Heritage Shiraz – Clare Valley, SA	\$14	\$23.5	\$70
Longhop Old Vine Shiraz – Adelaide Plains, SA	-	-	\$60
Wolf Blass Grey Label Shiraz – McLaren Vale, SA	-	-	\$70
Covert Shiraz – McLaren Vale, SA	\$11.5	\$19	\$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 – Tanunda, SA	-	-	\$180
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$76
Penfolds Bin 28 Kalimna Shiraz – Barossa, SA	-	-	\$120
Saltram No 1 Shiraz – Barossa, SA	-	-	\$180
Wolf Blass Platinum Lable Shiraz – Barossa Valley, SA	-	-	\$320

## PINOT NOIR:

Harvest Moon Pinot Noir – Alpine Valley, Vic	\$10.5	\$17.5	\$52
Oneday Estate Pinot Noir – Curlewis, Vic	-	-	\$79
Shadowfax Pinot Noir – Geelong, Vic	-	-	\$80
Spence Pinot Noir – Geelong, Vic	-	-	\$88
Flint & Velvet Pinot Noir – Tasmania	\$10.5	\$17	\$50
Spring Vale Melrose Pinot Noir – Freycient, Tas	-	-	\$61
Devil(ish) Pinot Noir – Tas	\$12	\$20	\$58
Craggy Range Pinot Noir – Havelock, NZ	-	-	\$79

## CABERNET & OTHER BLENDS:

Devil's Lair Cheeky Devil Cabernet Sauvignon – Margaret River, WA	\$9.5	\$16	\$47
Argento Cabernet Merlot – McLaren Vale, SA	\$10	\$16.5	\$49
Gemtree GSM Grenache, Shiraz, Mataro – McLaren Vale, SA	\$10.5	\$17	\$50
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$11	\$18	\$54
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	-	-	\$49
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$88
Smokin' Barrels Cabernet Sauvignon – Barossa, SA	-	-	\$62
Pikes Sangiovese – Clare Valley, SA	-	-	\$55
Penfolds Bin 389 Cabernet Shiraz – Multi Regional, SA	2011: \$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 <sup>GF</sup>	-	\$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)

