



## BREADS

### GARLIC BREAD

ciabatta, garlic butter – 7.5

### DIP SELECTION

3 house made dips with toasted pita bread – 15.5

### GARLIC & THREE CHEESE PIZZA BREAD

olive oil, garlic, parmesan, mozzarella & cheddar cheese – 12

## SIGNATURES

### BEETROOT, PUMPKIN & QUINOA SALAD

roasted butternut pumpkin, beetroot, quinoa trio, rocket, baby spinach, sunflower seeds & ricotta – 19 *gf vo dfo*

### VEGGIE STACKED TOWER

potato gratin, pumpkin, eggplant, mushroom, caramelised onion, roasted capsicum, broccolini, baby spinach & salsa verde – 20 *gf vo dfo*

### GNOCCHI

pumpkin, walnut, lime, brown butter & sage – 21

### FETTUCCINE AL SALMONE AFFUMICATO

fettuccini with smoked salmon, pancetta, cherry tomatoes, creme fraiche, baby spinach & lemon – 25

### OVEN BAKED CHICKEN BREAST

parmesan polenta, pumpkin veloute, walnuts & micro herbs – 23

### DUCK LEG CONFIT

mushroom risotto, green peas & dry sherry duck glaze – 28 *gf*

### SPANISH PAELLA

bomba rice, chicken, chorizo, prawns, squid, Spanish onion & capsicum – 27 *gf df*

### CHAR-GRILLED LAMB BACKSTRAP

minted couscous, roasted baby beetroot, goats cheese & beetroot jus – 29

### 300GM MSA SIRLOIN

potato gratin, garlic field mushrooms, steamed broccolini & red wine jus – 34 *gf*

### 300GM MSA SCOTCH FILLET

potato gratin, garlic field mushrooms, steamed broccolini & red wine jus – 38 *gf*

## SAUCES

GRAVY, PEPPER, DIANE, MUSHROOM, GARLIC – 2 *gf*

RED WINE JUS, *gf* HOLLANDAISE – 3

PARMIGIANA – 4 *gf*

KILPATRICK, HAWAIIAN, MEXICAN – 5 *gf*

## ENTREE

### POT STICKER DUMPLINGS

chicken, prawn and shiitake dumplings with ginger soy dipping sauce – 15

### DUCK CROQUETTES

roast duck & mushroom croquettes with Dijon mustard – 12

### CHARRED EGGPLANT

haloumi, tahini yoghurt dressing, chilli & mint – 12 *gf*

### OYSTERS

natural 6/12 – 18/28

kilpatrick 6/12 – 19.5/29.5 *gf df*

## PUB CLASSICS

### CAESAR SALAD

cos lettuce, pancetta, grana padano, croutons, soft poached egg & Caesar dressing – 19.5 *gfo*

add chicken + 5

add smoked salmon + 7

### FISH & CHIPS

tempura battered, panko crumbed or grilled flathead served with chips, salad & tartare – 24 *gfo*

### SALT & PEPPER SQUID

served with chips, salad & aioli – 25 *gfo*

### SEAFOOD PLATE

tempura battered, panko crumbed or grilled flathead, coconut prawns, salt & pepper squid, aioli, chips & salad – 29.5

### CHICKEN OR BEEF SCHNITZEL

served with chips & salad – 20.5

### STEAK SANDWICH

steak, bacon, cheese, fried onion, egg, lettuce, tomato & aioli served with chips – 19

### 250GM RUMP STEAK

served with chips & salad – 24 *df*

### THE GROVE BURGER

100% black angus beef patty, cheese, tomato, lettuce, bacon, onion jam, brioche bun & smokey B.B.Q. sauce served with chips – 20 *gfo*

### GRILLED CHICKEN BURGER

grilled chicken breast, lettuce, tomato, smashed avocado, aioli, brioche bun served with chips – 19 *gfo*

### VEGAN BURGER

veggie patty, smashed avocado, lettuce, caramelised onion & tomato served with chips – 19 *gf v df*

## SIDES

GREEK SALAD – 10

GARDEN SALAD – 7

THYME ROASTED VEGETABLES – 7

CHIPS – 5

ONION RINGS – 5

CREAMY HERBED MASH – 5

# TAPAS

9.5 or 3 for 25

## PATATAS BRAVAS

with tomato pulpa, aioli & paprika *gf vo*

## MUSHROOM ARANCINI

with aioli

## CRUMBED HALOUMI FRIES

with pomegranate molasses

## CALAMARES FRITO

paprika spiced salt & pepper squid

## PINCHITOS

paprika lamb skewers with salsa verde *gf*

## COCONUT PRAWNS

with ginger soy dipping sauce

## PARMESAN POLENTA CHIPS

with kalamata olive hummus *gf*

## SOUTHERN FRIED CHICKEN

with aioli

# PIZZA

9"/12" vegan cheese + 1 GF base + 4

## MARGHERITA

napolitana sauce, buffalo mozzarella, fresh tomato & basil  
15.5/19.5

## PUMPKIN

napolitana sauce, mozzarella, pumpkin, caramelised onion, fetta & rocket 15.5/19.5

## VEGAN

napolitana sauce, vegan cheese, tomato, baby spinach, Spanish onion, artichoke & almond fetta 16.5/20.5

## HAWAIIAN

napolitana sauce, mozzarella, ham & pineapple 15.5/19.5

## SMOKEY B.B.Q. CHICKEN

napolitana sauce, mozzarella, chicken, capsicum & smokey B.B.Q. sauce 17/21

## PRAWN

napolitana sauce, mozzarella, garlic prawns, chilli, lemon zest, rocket & truffle oil 19/26

## GROVE SPECIAL

napolitana sauce, mozzarella, ham, salami, roasted red capsicum, Kalamata olives, red onion, field mushrooms & chilli 17/21

## THREE LITTLE PIGS

napolitana sauce, mozzarella, bacon, salami, chorizo & parsley 18/23

GF – Gluten Free GFO – Gluten Free Option  
DFO – Dairy Free Option DF – Dairy Free VO – Vegan Option

# ALL DAY

(available Fri – Sun)

## THE GROVE NACHOS

Mexican chilli con carne, melted cheese, guacamole, sour cream & jalapenos – 15 *gf*

## CHICKEN CAESAR BAGUETTE

chicken Caesar salad on a warm baguette served with chips – 15

## WEDGES

seasoned wedges, sweet chilli & sour cream – 9.5 *dfo*

## BOWL OF CHIPS

tomato sauce – 8.5

## CHICKEN OR BEEF SCHNITZEL

served with chips & salad – 20.5

# PLATTERS

(available Fri – Sun)

## GROVE PLATTER

3 natural & 3 kilpatrick oysters, dips, olives, southern fried chicken, mushroom arancini, calamares frito, coconut prawns & patatas bravas – 65

## KILO OF WINGS

with blue cheese sauce & celery – 30

## ASIAN

fried & steamed Asian finger food with dipping sauces – 35

## PASTRIES

pies, pasties & sausage rolls with tomato & BBQ dipping sauces – 30

## CHEESE BOARD

selection of matured cheeses, dried fruits, nuts, olives, quince & lavosh – 27 *gfo*

## PIZZA

with your choice of two toppings – 35 *gfo vo*

## DIPS

3 house made dips with toasted pita bread – 15.5

## ANTIPASTO

assorted cold meats, marinated fetta, olives & warm pita – 25 *gfo*

# DESSERT

## STRAWBERRY & PISTACHIO CRUMBLE

layered with basil cream – 13.5 *gfo*

## VANILLA BEAN PANNA COTTA

raspberry sauce & edible flowers – 10 *gf*

## PASSIONFRUIT SEMIFREDDO

wild berry compote & fresh strawberries – 9 *gf*

## CHOCOLATE GANACHE TART

salted caramel – 12.5

## CHEESE BOARD

selection of matured cheeses, dried fruits, nuts, olives, quince & lavosh – 27