

ALL DAY MENU

STARTERS

GARLIC BREAD

ciabatta, garlic butter – 7.5

BRUSCHETTA

tomato, bocconcini, fresh basil, balsamic glaze – 12.5

GARLIC & MOZZARELLA SCHIACCIATA

olive oil, garlic, mozzarella, rosemary – 9/12

GREEK SAGANAKI

Kefalograviera, lemons & figs served in a hot pan – 14 **gf**

PORK STEAM BUNS

pork belly, hoi sin, peanuts, fresh chilli, spring onion, spicy cucumber salad – 14

OYSTERS

natural – 6 for 17.5/12 for 27.5 **gf**

kilpatrick – 6 for 19.5/12 for 29.5

SMALL PLATES

9.5ea or 3 for 25

- mushroom arancini with aioli
- potato spun prawn with Thai dipping sauce
- salt & pepper squid with chilli & lime aioli
- lemon pepper fried chicken with aioli
- crispy pork belly with chinese 5 spice sauce yoghurt

SNACKS

THE GROVE NACHOS

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

CHICKEN CAESAR BAGUETTE

chicken Caesar salad, warm baguette served with chips – 15

WEDGES

seasoned wedges, sweet chilli, sour cream – 9.5

BOWL OF CHIPS

tomato sauce – 8.5

CHICKEN OR BEEF SCHNITZEL

with chips & salad – 20

SAUCES

gravy, pepper, diane, mushroom, creamy garlic – 2 **gf**

TOPPINGS

Hollandaise & Béarnaise – 3

parmi, kilpatrick, hawaiian, mexican chilli con carne – 5

garlic prawn – 6 **gf**

PLATTERS

THE GROVE PLATTER

3 natural & 3 kilpatrick oysters, house made dips, olives, garlic bread, lemon pepper fried chicken, crispy pork belly, mushroom arancini, salt & pepper squid, potato spun prawns – 65

KILO OF WINGS

ranch sauce – 32.5

PIZZA

pizza with your choice of two toppings – 32.5

ASIAN

fried, steamed Asian finger food with dipping sauces – 31

PASTRIES

pies, pasties, sausage rolls, BBQ sauce, tomato sauce – 30

CHEESE BOARD

cheddar, brie & blue cheese, quince paste, lavosh, mixed nuts, dried fruits – 27

DIPS PLATTER

assorted house made dips, char-grilled pita – 15.5

ANTIPASTO PLATTER

assorted cold meats, marinated feta, olives, warm pita – 25

PIZZA

9" / 12"
(12" gluten free base available +4)

MARGHERITA

Napolitana sauce, fresh sliced tomatoes, bocconcini, fresh basil, mozzarella – 15.5/19.5 **gfo**

HAWAIIAN

shaved Virginian ham, pineapple, mozzarella – 15.5/19.5 **gfo**

VEGETARIAN

Napolitana sauce, marinated artichokes, semi sun-dried tomatoes, spinach, caramelised onions, semi sun-dried tomato pesto, mozzarella – 16.5/20.5

gfo (add prawns + 6)

TANDOORI CHICKEN

mango chutney, spinach, tandoori spiced chicken, red onion, raisins, coriander, mozzarella, minted yoghurt – 17.5/21.5

PORK BELLY

Chinese 5 spice glaze, braised pork belly, spring onion, roasted red capsicum, mozzarella, fresh chilli & coriander – 17/21 **gfo**

GROVE SPECIAL

shaved Virginian leg ham, salami, roasted red capsicum, Kalamata olives, red onion, field mushrooms, mozzarella, chilli – 16/20.5 **gfo**

MARINATED LAMB

mango chutney, Moroccan spiced lamb, cherry tomatoes, fresh rocket, basil & cashew pesto, mozzarella, crumbled goats cheese – 18/24

MEAT LOVERS

shaved virginian leg ham, cotechino, salami, pepperoni, prosciutto, mozzarella – 18/23 **gfo**



the grove