

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

STEAKS

all steaks served with chips & salad

200GM EYE FILLET – 29.5

250GM RUMP – 23

300GM SIRLOIN – 26

300GM SCOTCH FILLET – 34.5

SAUCES

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

TOPPINGS

Hollandaise & Béarnaise – 3

parmi – 3.5

kilpatrick, Hawaiian

mexican chilli con carne – 5

Surf & Turf – prawns, creamy garlic sauce – 7

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, fetta – 18/24

MEAT LOVERS

shaved virginian leg ham, cottechino, salami, pepperoni, prosciutto, mozzarella – 17.5/21.5 *gfo*

SIDES

GREEK SALAD – 10 *gf*

GARDEN SALAD – 7 *gf*

THYME ROASTED VEGETABLES – 7 *gf*

CHIPS – 5

ONION RINGS – 5

ROSEMARY & CHAT POTATOES – 5 *gf*

HERBED MASH – 5 *gf*

SWEET POTATO MASH – 5 *gf*

MAINS

WARM CHICKEN SALAD

fruit spiced chicken pieces with avocado, red onion and semi dried tomatoes with honey mustard aioli – 19 *gfo*

GNOCCHI CARBONARA

bacon, mushroom, spring onion, egg, creamy black pepper sauce & shaved parmesan – 15/20

CAESAR SALAD

cos lettuce, fried prosciutto, croutons, parmesan, soft poached egg – 18 *gfo*
(add chicken +5 / squid +7 / smoked salmon +7)

SEAFOOD PLATE

tempura battered, grilled or panko crumbed flathead, creamy garlic & herbed prawns, salt & pepper squid, chips, salad, lemon & tartare – 27.5 *gfo*

FISH & CHIPS

tempura battered, crumbed or grilled served with chips, salad, lemon & tartare – 20 *gfo*

SALT & PEPPER SQUID

with chips, salad & chilli lime aioli – 22 *gfo*

SQUID SCHNITZEL

with chips, salad with creamy garlic, sweet chilli and prawn sauce – 21

CHICKEN OR BEEF SCHNITZEL

with chips & salad – 19

OVEN BAKED CHICKEN BREAST

stuffed with labneh & semi sun-dried tomato served with garlic chat potatoes & dill sauce – 27 *gf*

THAI GREEN CURRY

braised chicken, coconut cream, kaffir lime leaves, red capsicum, red onion, mint, coriander, basil & lime zest, jasmine rice & a pappadum – 18 *gfo*

MOROCCAN LAMB

sweet potato mash, rocket & pear salad, minted yoghurt & balsamic glaze – 24 *gf*

HALOUMI & MUSHROOM BURGER

brioche bun, rocket, aioli served with chips – 17.5 *gfo*

THE GROVE BURGER

beef patty, cheese, bacon, caramelised onions, egg, lettuce, bacon & tomato relish served with chips & onion rings – 19 *gfo*

STEAK SANDWICH

rump steak, bacon, cheese, caramelised onion, egg, lettuce, tomato, aioli served with chips – 16 *gfo*



the grove