

BISTRO HOURS

LUNCH 11AM - 2:30PM

DINNER 5PM - 8:30PM

EVERYDAY

FOLLOW THE GROVE HOTEL

ON SOCIALS @ f



WELCOME TO

THE TRUE TASTE OF

SMOKE AND FIRE!

Want to **become a member to receive exclusive discounts** and loads of points to spend in venue, its free! just ask our friendly bar staff to receive your badge!



LOOK FOR THIS SYMBOL FOR OUR DAILY SMOKED MEATS.

STARTERS & SHARES	M/NM
Garlic Bread (V)	8/10
Garlic & Cheese Bread (V)	10/12
Bacon Sweet Chilli & Cheese Bread	12/14
Pork Belly Bites (GF)	17/19
Twice Cooked Pork Belly Burnt Ends, Smoked & Fried, Dusted With Spices, Confit Garlic & Smoked Paprika Aioli	
Smoked Chicken Wings (GF)	15/18
House Smoked Wings, Your Choice Of Smokey BBQ or Buffalo, Served With Buttermilk Ranch	
Bruschetta	14/16
Tricolour Tomatoes, Spanish Onion, Basil, Feta, Balsamic Glaze & Olive Oil	
Salt & Pepper Five Spice Squid (GF)	16/18
Pickled Vegetables, Asian Vegetables & Smoked Paprika Aioli	
Grilled Halloumi (GF, V)	15/17
Hot Honey, Herbs & Pistachios	
Charred Corn Ribs (GF, V)	16/18
Tossed In Butter, Served With Smoked Paprika Aioli & Slaw	

SALADS	M/NM
Warm Couscous Salad (V)	18/20
Trio Of Vegetables, Fluffed Couscous, Pinenuts, Feta, Herbs & Lemon Dressing.	
Grilled Chicken & Avocado Salad	23/25
Seared Chicken Breast, Mixed Greens, Avocado, Cherry Tomatoes, Red Onion, Creamy Herb Dressing & Parmesan Cheese.	
Add Prawns	9/11
Add Chicken	6/8
Add Salt & Pepper Squid	7/9

SIDES	M/NM
Tangy Slaw	4/6
House Garden Salad	4/6
Steamed Vegetables	6/8
Mashed Potato	5/7
Bowl Of Fries & Aioli	9/11

KIDS For Children 12 & Under	M/NM
All Meals Come With Soft Drink, Ice Cream & Kids Activity Pack.	
‘Not Hungry’ Nuggets & Chips	12/14
‘Don’t Want That’ Burger & Chips	12/14
‘Whatever’ Fish & Chips	12/14
‘What’s That’ Kids Pasta	12/14

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.

10% surcharge on Public holidays.

GF=Gluten Free | V= Vegetarian Option

GFO=Gluten Free Option

M= Members | NM= Non Members

SAUCES	
All Our Sauces Are GF.	
Gravy, Diane, Mushroom	2.5
Peppercorn	
Creamy Garlic, Red Wine Jus	4

BURGERS	M/NM
All Burgers Served With Seasoned Fries	
Upgrade To Sweet Potato Fries	4/6
Po’ boy	23/25
Blackened Smoked Beef Brisket, Tangy Slaw, Brown Onion & Jalapenos, Toasted Long Roll	
Grove Street Smash Burger	26/28
Two Smashed Patties, Lettuce, Grilled Onions, Pickles, American Cheddar & Come Back Sauce	
Nashy Fried Chicken Sando	22/24
Thick Cut White Bread, Twice Fried Chicken, Tangy Slaw, Pickles, Onions, Come Back Sauce	
Pump-King Burger (V)	21/24
Butternut Pumpkin Patty, Lettuce, Slaw, Onions & Aioli	
EXTRAS	M/NM
Gluten Free Bun	3/5
Beef Patty	5/7
Twice Fried Chicken Fillet	5/7
Bacon	3/5
Cheese	2/4
BBQ Brisket	7/9

MAINS	M/NM
300g MB2+ Rump Steak (GF)	32/34
Served With Your Choice of Sauce & 2 Sides (Chips, Salad, Mash Or Vegetables)	
Smoked Brisket, Cheese & Jalapeno Pie	24/27
Seasoned Fries & Slaw	
Smoked Bangers & Mash (GF)	22/24
Creamy Mashed Potato, Peas Covered In Gravy	
House Battered Snapper Fillets	26/28
Goldband Snapper, Battered And Fried, Seasoned Fries, Aioli & Lemon	
House Smoked BBQ Bourbon Glazed Pork Ribs (GF)	1/2 Rack 32/36
Tangy Slaw, Seasoned Fries & Charred Corn Ribs	Full Rack 62/66
Hand Crumbed Chicken Schnitzel	23/25
Served With Your Choice of Sauce & 2 Sides (Chips, Salad, Mash Or Vegetables)	
Add Your Topper	
Parmigiana: Napoli, Ham & Melted Mozzarella	5/7
Roadhouse Topper: Smoked Brisket, Jalapeno’s, Bourbon BBQ Sauce & cheese	10/12
Creamy Garlic Prawns: Sauteed Prawns & Creamy Garlic Sauce	8/10
Beef Ragout (GFO +\$3)	30/33
Fettuccini, Smoked Brisket, Tomato Sugo, Onions, Spinach & Parmesan Cheese	
Crumbed Lamb Cutlets (2)	29/32
Served With Your Choice of Sauce & 2 Sides (Chips, Salad, Mash Or Vegetables)	
Add Extra Lamb Cutlet \$8	
300g Dry Brined Chicken Breast (GF)	29/32
Served On A Bed Of Smashed Potatoes, Carrot Puree, Steamed Greens & Red Wine Jus	
Pumpkin Ravioli (V)	24/27
Burnt Sage Butter, Spanish Onion, Cherry Tomatoes & Parmesan	
Add Prawns	9/11
Add Chicken	6/8
Upgrade Your Meal And Add Sweet Potato fries	4/6

LUNCH SPECIALS

OUR LUNCH MENU IS AVAILABLE
MONDAY TO FRIDAY 11AM-2:30PM

	M/NM
Oklahoma Smash Burger (GFO) Smashed Burger Patty, Onions, Pickles & American Mustard Served With Fries	16/18
Caesar Salad Crisp Lettuce, Bacon, Poached Egg, Parmesan Cheese, Croutons & Grilled Chicken (GFO)	16/18
200g Black Angus Rump (GFO) Served With 2 Sides & Sauce (Chips, Salad, Mash Or Vegetables)	20/22
Spinach & Ricotta Cannelloni (v) Served With A Green Salad of Avocado, Mixed Leaves, Cucumber & A Creamy Ranch Dressing	16/18
200g Pork Schnitzel Slaw, Seasoned Fries & Lemon	16/18
Smoked Brisket Loaded Fries 🔥 Seasoned Fries Topped With House Smoked Brisket, Liquid Cheese, Jalapenos & Bourbon BBQ Sauce	16/18

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NOT AVAILABLE ON PUBLIC HOLIDAYS

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EVERYDAY

📍THELEMONGROVEHOTEL

📱@THELEMONGROVE_HOTEL

Monday

(AFTER 5PM)

Triva &
\$16 Schnitzels



Tuesday

(AFTER 5PM)

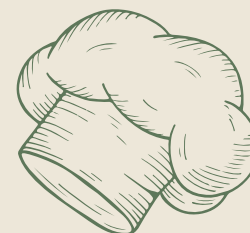
Two for One
Main Meals

2x1

Wednesday

CHEFS SPECIALS

Chef
Specials



Thursday

(AFTER 5PM)

\$16 Burger
\$16 Sandos
Served With Fries



Friday

(AFTER 5PM)

Ribs & Rump \$24
1/2 Rack Of Ribs, 200g
Rump Steak & Chips



\$22

Sundays SMOKE PLATE

A pit-smoked feast with classic sides — built for a hungry BBQ lover

Here, the meat takes center stage - **smoked low and slow**, until every bite is tender, juicy, and packed with flavour. Our meats are smoked fresh daily, and we encourage you to try a variety to experience the full range of taste.

