

LUNCH SPECIALS

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

Chicken Schnitzel Served with your choice of sauce & 2 sides (Chips, salad and mash or vegetables)	M/NM 15/17
Creamy Roasted Pumpkin Soup (V) (GFO) Topped with crispy chick peas, herb oil & garlic bread	15/17
Chicken Caesar Salad (GFO) Crisp cos lettuce, croutons, parmesan cheese, smoked chicken, bacon & poached egg	15/17
Grilled Barramundi Fillet (GF) (I) Served with seasoned fries, charred corn slaw & lemon	15/17
Wagyu Beef Bolognaise (GFO +\$3) Linguini, tomato sugo & parmesan cheese	15/17
Crumbed Prawn Cutlets (5) (I) Served with chips, salad, aioli & lemon	15/17
200g Rump Steak (GF) Served with your choice of sauces & 2 sides (Chips, salad and mash or vegetables)	15/17
Americana Burger (GFO +\$3) Smash patty, american cheddar, gold sauce, pickles & seasoned fries	15/17

GF= Gluten Free | GFO= Gluten Free Option

V= Vegetarian Option

I = Imported | M= Mixed Origin | A= Australian

M= Members | NM= Non Members

NOT AVAILABLE ON
PUBLIC HOLIDAYS

DINNER SPECIALS

FROM 5PM

MONDAY*

\$12
SCHNITZELS

TUESDAY

2 FOR 1
MAINS

WEDNESDAY*

\$18
250G RUMP

THURSDAY

RIBS & RUMP
\$24

FRIDAY

\$12
BURGERS

SUNDAY

SMOKE PLATE
\$22
Pit Smoked Feast

*MONDAY & WEDNESDAY
SERVED WITH 2 SIDES + CHOICE OF SAUCE

NOT AVAILABLE ON
PUBLIC HOLIDAYS

WINE LIST

SPARKLING

Willowglen Brut
Riverina, New South Wales

Yarra Burn Prosecco
King Valley, Victoria

Brown Brothers Premium Cuvée
King Valley, Victoria

WHITES

Willowglen Sauvignon Blanc
Riverina, New South Wales

3 Tales Sauvignon Blanc
Marlborough, New Zealand

Maclean Wilderness Verdelho
Hunter Valley, New South Wales

Bay of Stones Chardonnay
Barossa Valley, South Australia

Taku Pinot Gris
Marlborough, New Zealand

DB Winemaker Pinot Grigio
Riverina, New South Wales

REDS

Vivo Shiraz
Riverina, New South Wales

St Halletts Black Clay Shiraz
Barossa Valley, South Australia

Sheep Shape Merlot
Riverina, New South Wales

Grayling Pinot Noir
Marlborough, New Zealand

DB Cabernet Sauvignon
Riverina, New South Wales

19 Crimes Malbec
Mendoza, Argentina

ROSE + SWEET
Willowglen Moscato
Riverina, New South Wales

Innocent Bystander Pink Moscato
(275ml)
Yarra Valley, Victoria

Days of Rose
South Australia

150ML BOTTLE
M/NM M/NM
7.5/8 31/32

9.5/10 41/43

47/49

7.5/8 31/32

9/9.5 37/39

10/10.5 42/44

8/8.5 34/36

10/10.5 42/44

9.5/10 41/43

7.5/8 31/32

54/56

9/9.5 37/39

9/9.5 37/39

8/8.5 34/36

10/10.5 42/44

8/8.5 34/36

10/10.5

9.5/10 41/43



BISTRO MENU

SLOW SMOKE. BIG FLAVOUR.

Low & Slow Meats, Hearty Pub Feeds
and Local Favourites



BISTRO HOURS

LUNCH 11AM - 2:30PM | DINNER 5PM - 8:30PM | EVERYDAY

WHERE THERE'S SMOKE, THERE'S FLAVOUR.

LOOK FOR THIS SYMBOL  FOR OUR DAILY SMOKED MEATS



BECOME A MEMBER. SAVE EVERY VISIT.

Enjoy lower menu pricing and venue rewards.
Free to join - ask our team today.

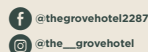
STARTERS & SHARES

	M/NM
Garlic Bread (V)	9/11
Cheesy Garlic Bread (V)	11/13
Bacon, Sweet Chilli & Cheese Bread	13/15
Smoked Chicken & Bacon Arancini (5) 	16/18
Romesco, parmesan cheese & aioli	
Salt & Pepper Squid (GF) (I)	18/20
Tossed in our secret spice blend, aioli & lemon	
½ Kilo Smoked Chicken Wings (GF) 	16/18
Twice cooked, bourbon BBQ dipper	
Smoked Queso Dip (GF) 	15/17
Three cheese, smoked sausage, house made corn chips	
Pulled Pork Loaded Fries (GF) 	17/19
Topped with mozzarella, jalapenos, bourbon BBQ sauce & shallots	
Smoked Brisket Tacos (3) 	22/24
Charred corn slaw, smoked brisket, jalapenos & chimichurri	
Smoked Chicken & Avo Salad (GF) 	23/25
Mixed leaf, cucumber, tomato, carrot, spanish onion, avocado, parmesan & creamy ranch dressing	
Roasted Beetroot & Pumpkin Salad (GF, V)	19/21
Slow roasted beets, maple roasted butternut pumpkin, spinach, heirloom tomatoes, fetta & toasted almonds	
Add Prawns (I)	10/12
Add Chicken	7/9
Add Salt & Pepper Squid (I)	8/10

SALADS

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FOLLOW THE GROVE HOTEL ON SOCIALS



MAINS

SMOKEHOUSE FAVOURITES

The Low & Slow Dishes Locals Come Back For

	M/NM
Smoked Brisket, Cheese & Jalapeno Pie	26/28
Served with seasoned fries & slaw	
Smoked Baby Back Pork Ribs (GF)	½ Rack 28/30 Full Rack 41/44
Seasoned fries & charred corn slaw & bourbon BBQ sauce	
MB2+ 16 Hour Smoked Brisket (GF)	27/29
With your choice of crispy chat potatoes, seasoned fries, vegetables or charred corn slaw	
250g Smoked Pork Scotch Fillet (GF)	31/33
With your choice of crispy chat potatoes, seasoned fries, vegetables or charred corn slaw	
½ Smoked Chicken (GF)	26/28
Crispy chat potatoes, steamed greens & chimichurri	

300g 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	6/8
Roadhouse Topper: Smoked brisket, jalapenos, bourbon BBQ sauce & cheese	11/13
Creamy Garlic Prawns (I): Sauteed prawns & creamy garlic sauce	9/11
250g MB2+ Black Onyx Rump Steak (GF)	30/33
Served with your choice of sauce & 2 sides (Chips, salad, mash or vegetables)	
Battered Flathead Fillets (I)	25/27
Served with your choice of sauce & 2 sides (Chips, salad, mash or vegetables)	
Crumbed Lamb Cutlets	30/33
Served with your choice of sauce & 2 sides (Chips, salad, mash or vegetables)	
Sugar Cured Salmon Fillet (GF) (A)	31/34
Lemon butter potatoes, steamed greens, herb oil & toasted almonds	
Chilli Prawn & Chorizo Linguini (GFO) (I)	30/32
Heirloom tomato, fresh chilli, spinach, herb butter, white wine & pangrattato	
Bangers & Mash (GF) 	19/21
Two thick smoked sausages, creamy mash, peas & gravy	
Smoked Chicken & Leek Risotto (GF) 	26/29
Spinach, onion, garlic, bacon, parmesan & herb oil	
Upgrade Your Meal And Add Sweet Potato Fries	5/7

BURGERS

M/NM

All Burgers Served With Seasoned Fries
Upgrade To Sweet Potato Fries

5/7

Pulled Pork Burger (GFO)

20/22

Charred corn slaw, pickles, pickled onions, bourbon BBQ sauce & seasoned fries

Americana (GFO)

25/27

Double smash patties, double american cheddar, maple bacon, pickles, onion, gold sauce & seasoned fries

Nashy Fried Chicken Burger

22/24

Lettuce, charred corn slaw, pickles, american cheddar, sriracha honey & seasoned fries

Classico (GFO)

23/25

16 Hour smoked brisket, american cheddar, pickles, pickled onions, bourbon BBQ sauce & seasoned fries

EXTRAS

Gluten Free Bun	4/6
Beef Patty	6/8
Twice Fried Chicken Fillet	6/8
Bacon	4/6
Cheese	3/5
BBQ Brisket	8/10

SIDES

Tangy Slaw	5/7
House Garden Salad	5/7
Steamed Vegetables	7/9
Mashed Potato	6/8
Bowl Of Fries & Aioli	10/12

SAUCES

All our sauces are GF.

Gravy, Dianne, Mushroom, Peppercorn	2.5
Creamy Garlic	4.5

KIDS For Children 12 & Under

All meals come with soft drink, ice cream & kids activity pack.

'Not Hungry' Nuggets & Chips	13/15
'Don't Want That' Burger & Chips	13/15
'Whatever' Fish & Chips (I)	13/15
'What's That' Kids Pasta	13/15

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.