LUNCH SPECIALS

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

	M/NM
200g Chicken Schnitzel Served with your choice of sauce & 2 sides (Chips, salad and mash or vegetables)	15/17
Grilled Barramundi Fillet (GF) (I) Served with seasoned fries, apple slaw & lemon	15/17
Crumbed Prawn Cutlets (5) (I) Served with chips, salad, house tartare & lemon	15/17
200g Rump Steak (GF) Served with your choice of sauces & 2 sides (Chips, salad and mash or vegetables)	15/17
Lil' Grove Burger (GFO +$6) Wagyu beef patty, American cheddar, burger sauce, pickles, pickled onion and 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*	TUESDAY	WEDNESDAY*
$12 SCHNITZELS	2 FOR 1 MAINS	$18 250G RUMP

THURSDAY	FRIDAY	SUNDAY
RIBS & RUMP $24	$12 BURGERS	SMOKE PLATE $22 Pit Smoked Feast AVAILABLE ALL DAY

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

NOT AVAILABLE ON PUBLIC HOLIDAYS

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.

WINE LIST

	150ML M/NM	250ML M/NM	BOTTLE M/NM
SPARKLING			
Willowglen Brut *Riverina, New South Wales*	8/8.5		32/33
Yarra Burn Prosecco *King Valley, Victoria*	10.5/11		42/44
Brown Brothers Premium Cuvée *King Valley, Victoria*			48/50
WHITES			
Willowglen Sauvignon Blanc *Riverina, New South Wales*	8/8.5	12/12.5	32/33
3 Tales Sauvignon Blanc *Marlborough, New Zealand*	9.5/10	13/14	38/40
Maclean Wilderness Verdelho *Hunter Valley, New South Wales*	10.5/11	14/15	43/45
Bay of Stones Chardonnay *Barossa Valley, South Australia*	8/9	12/13	35/37
DB Winemaker Pinot Grigio *Riverina, New South Wales*	9.5/10.5	12.5/14.5	42/44
REDS			
Vivo Shiraz *Riverina, New South Wales*	8/8.5	11.5/13	32/33
St Halletts Black Clay Shiraz *Barossa Valley, South Australia*			55/57
Sheep Shape Merlot *Riverina, New South Wales*	9.5/10	13/14	38/40
Grayling Pinot Noir *Marlborough, New Zealand*	9.5/10	13/14	38/40
DB Cabernet Sauvignon *Riverina, New South Wales*	8.5/9	12/13	35/37
19 Crimes Malbec *Mendoza, Argentina*	10.5/11	13/14	43/45
ROSE + SWEET			
Willowglen Moscato *Riverina, New South Wales*	8.5/9		35/37
Innocent Bystander Pink Moscato (275ml) *Yarra Valley, Victoria*			12/13
Days of Rose *South Australia*	10/10.5	13.5/14.5	42/44

The GROVE HOTEL

BISTRO MENU

SLOW SMOKE. BIG FLAVOUR.

Low & Slow Meats, Hearty Pub Feeds and Local Favourites

BISTRO HOURS

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

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
Salt & Pepper Squid (GF) (I) Tossed in a spice blend seasoning, lime aioli and lemon	19/21
½ Kilo Smoked Chicken Wings (GF) Twice cooked, smoky bourbon BBQ sauce or buffalo sauce.	18/20
Bacon Loaded Fries (GF) Topped with mozzarella, bourbon BBQ sauce, aioli and shallots	18/20
Cheeseburger Tacos (3) Lettuce, beef, pickles, cheese, onion and burger sauce	23/25
Bowl of Fries With your choice of sauce	12/13

SALADS

Smoked Chicken & Avo Salad (GF) Mixed leaf, cucumber, tomato, carrot, avocado, parmesan and a creamy ranch dressing	23/25
Mediterranean Mixed leaf, tomato, capsicum, Spanish onion and marinated feta	23/25
Add Prawns (I)	13
Add Chicken	10
Add Salt & Pepper Squid (I)	12

(GF)= Gluten Free | **(GFO)=** Gluten Free Option
(V)= Vegetarian Option
(I)= Imported | **(M)=** Mixed Origin | **(A)=** Australian
M= Members | **NM =** Non Members

FOLLOW THE GROVE HOTEL ON SOCIALS
@thegrovehotel2287
@the__grovehotel

MAINS

SMOKEHOUSE FAVOURITES

The Low & Slow Dishes Locals Come Back For

	M/NM
Smoked Pork Ribs (GF) Seasoned fries & charred corn slaw & bourbon BBQ sauce	½ Rack 29/31 Full Rack 42/45
MB2+ Slow Smoked Brisket (GF) With your choice of crispy chat potatoes, seasoned vegetables, fries or apple slaw	28/30
250g Smoked Pork Cutlet With your choice of crispy chat potatoes, seasoned vegetables, fries or apple slaw	27/28

Chicken Schnitzel Served with your choice of sauce & 2 sides (Chips, salad, mash or vegetables) Add your topper	24/26
Parmigiana: Napoli, bacon & melted mozzarella	7/9
Roadhouse: Smoked brisket, bourbon BBQ sauce & cheese	12/14
Creamy Garlic Prawns (I): Sauteed prawns (4) & creamy garlic sauce	10/12
250g MB2+ Black Onyx Rump Steak (GF) Served with your choice of sauce & 2 sides (Chips, salad, mash or vegetables)	31/34
Battered Flathead Fillets (I) Served with your choice of sauce & 2 sides (Chips, salad, mash or vegetables)	26/28
Crumbed Lamb Cutlets Served with your choice of sauce & 2 sides (Chips, salad, mash or vegetables)	31/34
Add Cutlet	8
Salmon Fillet (GF) (A) Crispy chat potatoes, steamed greens, lemon caper butter	32/35
Chilli Prawn & Chorizo Linguini (GFO) (I) (M) Heirloom tomato, fresh chilli, spinach, herb butter, white wine & pangrattato	31/33
Chicken Alfredo Linguini (GF) Smoked chicken, bacon, garlic, herb butter, white wine & parmesan cheese	28/30
Bangers & Mash (GF) Two thick smoked sausages, creamy mash, green peas & gravy	20/22

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.

BURGERS

M/NM

All burgers served with seasoned fries
Upgrade to sweet potato fries 7

Pulled Pork Burger (GFO) Apple slaw, pickles, pickled onion and bourbon BBQ sauce	20/22
Grove Street Beef Burger (GFO) Double Wagyu Patties, double American cheddar, bacon, pickles, pickled onion, lettuce and tomato	26/28
Grove Fried Chicken Burger Apple slaw, American cheddar, pickles, buffalo sauce	23/25
Steak Sandwich 100g MB2+ Rump, lettuce, tomato, pickled onion and tomato relish, served on toasted sourdough	24/26

EXTRAS

Gluten Free Bun	6
Beef Patty	8
Fried Chicken	8
Bacon	5
American Cheddar	4
Fried Egg	4

SIDES

Apple Slaw	6
House Garden Salad	7
Steamed Vegetables	8
Mashed Potato	8

SAUCES

All our sauces are GF.

Gravy, Diane, Mushroom, Peppercorn	2.5/3
Creamy Garlic	4.5/5

KIDS

For Children 12 & Under
All meals come with a free ice cream & kids activity pack

Nuggets & Chips	13/15
Kids Cheese Burger	13/15
Kids Fish (I)	13/15
Kids Pasta	13/15