

*The*  
**GROVE**

ESTABLISHMENT

*Bar & Grill*

**MENU**

## *Something to Begin*

garlic pizza bread mozzarella & oregano *..v..* \$10

tempura prawn cutlets, ginger soy dressing \$10

panfried marinated haloumi, balsamic glaze,  
lemon vinaigrette *..v..gf..* \$10

szechuan pepper squid, tomato chilli jam \$10

chorizo & bell pepper croquet,  
romesco sauce \$10

## *Something to Follow*

braised beef cheeks, celeriac mash,  
roasted parsnips & carrots, fried panko,  
cheek jus *..cbgf..* \$29

fried chicken, asian salad, peanuts, crispy rice  
noodles, jicky's lemon grass & plum dressing \$26

warm roasted vegetable salad, baby spinach,  
parsnips, carrots, red onion, beet roots, fetta,  
hazelnuts, lemon dressing with a balsamic  
glaze *..v..gf..* \$26

home made herb gnocchi,  
mushroom & bell pepper ragout,  
gorgonzola cream sauce *..v..* \$26

panfried barra, olive & feta mash,  
fennel puree, bell pepper sauce  
preserved lemon *..gf..* \$29

## Slow Cooked Ribs

the highest quality bbq pork spare ribs, slow cooked in our secret marinade then flame grilled in one of our in-house basting sauces served with delicious coleslaw and beer battered chips \$29.5

our original bbq

smoky chilli

## Premium Steaks

angus eye fillet 200gram, grain fed from atherton tablelands queensland. experience the extreme tenderness of the finest cut of meat available \$32

black angus cape grim rib on the bone 400gram, grass fed flavoursome, tender beef. the complex long clean beef flavour that you would expect from the best pasture fed cattle \$34

black angus cape grim porterhouse 300gram, grass fed cape grim in north west tasmania is noted as having the cleanest air and water in the world \$30

wagyu rump 300gram, *marble score 9+*, grain fed, minimum 500 day aged. the best wagyu rump sourced from the finest wagyu herds in australia and fed under traditional feeding standards \$34

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add sauteed prawn cutlets in garlic butter \$5

add sauteed mushroom \$3

extra sauce \$2

all steaks served with

beer battered chips or potato mash *.gf.*

with:

petite salad or sautéed vegetables

with:

mushroom cream sauce *.gf.* / green peppercorn *.gf.*

red wine jus *.gf.* / steak diane *.gf.*

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## *Something to End*

espresso semifreddo, caramel orange,  
hazelnuts \$10

trio of gelato, pistachio praline, berry &  
passionfruit coulis \$10

sticky date & banana pudding warm  
butterscotch sauce, vanilla gelato \$10

chocolate mousse tart, chocolate gelato,  
vanilla beans & orange peel \$10

passionfruit crème brûlée \$10

## *Dessert Wine*

the stump jump, sticky chardonnay \$6.0

## *Port*

old codger \$6.0

thanks for dining (and drinking!) at the grove.  
cheers!

# Wood Fired Pizza

all pizzas are with grove made tomato & herb pizza sauce  
(unless stated) with mozzarella cheese & oregano. please be  
patient as all our pizza's are hand rolled and made to order in  
a stone brick oven.

(ie no frozen bases or conveyor belt system here!)

*hawaiian*, double smoked ham,  
pineapple \$17/\$21

*vegetarian*, roasted pumpkin, red onion, cherry  
tomato, mushrooms, olives, talegio..v..\$17/\$21

*pepperoni*, black olives, mushrooms, provolone  
\$18/\$22

*margherita*, fresh tomato, bocconcini,  
basil..v..\$17/\$21

*farm lovers*, ham, pepperoni, chorizo, prosciutto  
and bbq sauce \$19/\$23

*chilli prawns*, smoked chorizo, jalapenos \$18/\$23

*Dukkah spice lamb*, capsicum, zucchini,  
feta cheese \$18/\$22

*prosciutto*, gorgonzola, pears, rocket,  
fig vincotta \$18/\$22 (no pizza sauce)

*smoked salmon*, cherry tomatoes, parmesan,  
preserved lemon, rocket,  
remolade sauce \$18/\$22 (no pizza sauce)

*four cheese*, gorgonzola, provolone, parmesan,  
mozzarella, mushrooms \$18/\$23 (no pizza sauce)

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add a vegetable topping	\$2
add a meat topping	\$3

please note : wood fired pizza comes from a different section of the  
restaurant and when possible will be coordinated to be served with  
other meals at the same time but during busy periods timing  
differences may be experienced. we do apologise in advance

## Sides

beer battered fries with tomato  
sauce & aioli \$6

green beans, basil pesto, pistachio,  
served cold *..v..* \$6

rocket & parmesan salad,  
lemon dressing *..v..gf..* \$6

mixed leaf salad, lemon dressing *..v..gf..* \$6

creamy herb mash potato *..v..* \$6

## Kids

under 12

chicken nuggets & chips \$9

minute steak & chips \$9

ham & pineapple pizza \$9

pasta, napoli sauce & parmesan *..v..* \$9

## Group Meal Deals

for groups of 10 people or more we offer these  
great group discounts

any entree + main \$38 per person

any main + dessert \$38 per person

any entree + main + dessert \$47 per person

one bill per table please. we are happy to divide the total  
bill by the number of guests but not an itemised splitting

*..v..* suitable for vegetarian *..gf..* gluten free

*..cbgf..* can be gluten free upon request