

PIZZAS- Wood Fired

Please be Patient as all of our pizza's are hand rolled and made to order, then cooked in a stone brick, wood fire pizza oven. All of our pizzas are served with our own tomato & herb Napoli Pizza sauce (unless stated).

Hawaiian Double smoked ham, pineapple	\$17/\$21
Vegetarian Roasted pumpkin, red onion, cherry tomato, mushrooms, olives, taleggio -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 (no pizza sauce) Pears, rocket, fig vincotta	\$18/\$22
Smoked Salmon (no pizza sauce) Cherry tomatoes, parmesan, preserved lemon, rocket, remolade sauce	\$18/\$22
Four Cheese (no pizza sauce) Gorgonzola, provolone, parmesan, mozzarella, mushrooms	\$18/\$23
Add vegetable topping	\$2
Add meat topping	\$3

BOOK YOUR NEXT FUNCTION WITH US

Catering for all Functions and Events from 10 - 150 guests.

The Grove Establishment offers Three (3) Levels of versatile function & event hospitality services, including the Lower Bar & Alfresco Deck, the Restaurant, and the Level 1 Venetian Room.

Our professional staff and flexible menu options, beverages services and seating layouts can be tailored to your specific needs.

Contact our Functions Manager on 3366 1670.

The GROVE

ESTABLISHMENT

Bar & Grill



*Pruna Damascena rotunda
minora mativa et immatura*

DINNER MENU

Phone 3366 1670

225 Waterworks road, Ashgrove 4060

www.groveestablishment.com.au

ENTREES

Garlic Pizza Bread	\$10.00
<i>Our handmade woodfired bread, topped with mozzarella & oregano</i>	
Tempura Prawn Cutlets	\$11.00
<i>Served with a ginger & soy dressing</i>	
Panfried Marinated Haloumi	\$10.00
<i>With a balsamic glaze & lemon vinaigrette -v & gf-</i>	
Salt & Pepper Squid	\$11.00
<i>Served with wasabi mayonnaise & fresh lime</i>	
Champignons Fromage	\$11.00
<i>Mushroom caps with goats cheese, tarragon, bernaise sauce & onion jam</i>	
Olives Marinated	\$10.00
<i>Serverd with Confit Garlic & Crispy Cristinins</i>	

KIDS (under 12)

Chicken Nuggets & Chips	\$10.00
Minute Steak & Chips	\$12.00
Ham & Pineapple Pizza	\$11.00
Penne Pasta With napolli sauce & parmesan	\$10.00

MAINS

Braised Beef Cheeks	\$29.00
<i>With herb mash, caramalised onion, sauteed mushrooms, panko & jus -cbgf-</i>	
Asian Chicken Salad	\$26.00
<i>Fresh leaves, red capsicum, apple, tossed with plum dressing, Lightly fried chicken, peanuts & crispy rice noodles</i>	
Warm Roasted Vegetable Salad	\$26.00
<i>Baby spinach, roasted pumpkin, mushroom, betroot, capsicum, red onion, topped with fetta, hazelnuts & finished with a lemon dressing and balsamic glaze-cbgef-</i>	
Linguine Agla-e-olio	\$26.00
<i>With roasted vegetables, baby spinach, herbs, garlic, white truffle oil and grana padano -v-</i>	
Crispy Skin Atlantic Salmon	\$29.00
<i>With Champ mash, buttered green beans and bernaise sauce</i>	

SLOW COOKED RIBS

USA quality bbq pork spare ribs, marinated in our house made sauce, flame grilled and served with our famous coleslaw and beer battered chips

Original BBQ	\$29.50
Smoky Chilli	\$29.50

PREMIUM STEAKS

All Steaks cooked to you liking

Angus Eye Fillet 200gram	\$36.00
<i>grain fed from atherton tablelands queensland.</i>	
Black Angus Rib on the Bone 400gram	\$39.00
<i>grass fed flavoursome, tender beef. The complex long clean beef flavour that you would expect from the best pasture fed cattle</i>	
Black Angus Porterhouse 300gram	\$32.00
<i>grass fed cape grim in north west tasmania</i>	
Wagyu rump 300gram, Marble Score 9+	\$36.00
<i>grain fed, minimum 500 day aged. The best wagyu rump sourced from the finest wagyu herds in australia and fed under traditional feeding standards</i>	

All Steaks Accompanied with:

beer battered chips **or** potato mash **gf**
garden salad **or** sautéed vegetables

Sauces:

mushroom cream sauce /
green peppercorn / red
wine jus / steak diane
(all gf)

Additions:

Garlic Prawn Cutlets	\$6.00
Sauteed Mushrooms	\$3.00
Extra Steak Sauce	\$2.00

SIDES

Beer Battered Fries	\$7.00
<i>Served with aioli & tomato sauce</i>	
Green Beans	\$7.00
<i>Paired with a basil pesto and crushed pistachios-v-</i>	
Rocket Salad	\$7.00
<i>Finished off with shaved parmesan and zesty lemon dressing-v-gf-</i>	
Mixed Leaf Salad	\$7.00
<i>With a zesty lemon dressing -v-gf-</i>	
Creamy Herb Mash Potato -v-	\$7.00