

Groveian Menu

Available: **Tuesday to Saturday 5.00pm to 9.00pm & Sundays 5.00pm to 8pm**

BREADS & SHARE PLATES

Garlic Pizza Bread 9.50

Cheese Pizza Bread 9.50

Salsa Bruschetta 9.50

Sourdough Bread & Dips 9.90

Assiette Charcuterie 15.0

Cured & smoked meats, pickled veg, grilled Pane di Casa

Cheese Plate 16.0

3 Selected cheeses from the Display, dried fruit, wafer crackers

ENTREES

Olives 11.0

Mediterranean Marinated

Halloumi 12.0

Pan fried, lemon dressing, balsamic glaze

Squid Salt & Pepper, 13.0

aioli, mild red chilli garnish, lime

Scallops Rockerfeller 16.0

3 Pan seared scallops, spinach, cream, pernod, panko

Prawns Tempura 16.0

Crispy batter, ginger soy sauce

Chicken Liver Pate 12

Our classic French Pate, pickled veg, carmelised onion.
grilled Pane Di Casa bread

SALADS

Crispy Asian Chicken Salad 20.9

capsicum, apple, plum dressing, peanuts, crispy rice noodles

Vegetable & Halloumi Salad 20.9

Roasted pumpkin, eggplant, onion, capsicum, mushrooms, grilled halloumi, lemon dressing, balsamic glaze

Slow cooked Pork, smokey chicken, apricot Russian Salad 22.9

with sundreid tomato & mixed salad leaves in a Russian dressing

Le Groveian Eye Fillet Beef Salad 24.9

Marinated Eye Fillet medallions , pan sauted to pink. Served warm with blanched green beans, ricotta salata, mesclun leaf salad & subtle white truffle oil dressing

PASTA & GNOCCHI

Chicken Modena 19.9

Bacon lardons , roasted onion, mushroom, modena balsamic, cream, Parmesan

Wagyu Beef Bolognaise 20.9

Classic Italian style with Grana Padano

Roasted Vegetable Linguine 20.9

Roasted vegetables, our pesto, spinach leaves, truffle oil

Duck Ragout 21.9

Venetian style Ragu, with Grana padano

Seafood Napoli 24.9

2 prawns, 2 scallops, fresh fish, roasted onion, cream (optional) & Parmesan

Spinach & Ricotta Gnocchi 20.9

Roasted onion, red capsicum, mushroom, cream, parmesan

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BBQ RIBS - Dinner

Prime Slow Cooked USA Cut Pork Ribs
Served with coleslaw, beer battered fries

Your Choice of One of the following:

- * **Original Ribs 28**
- * **Smokey Chilli Ribs 28**
- * **Sticky Bourbon 28**

MAINS

Eye Fillet & Chorizo Spanish burger 21.9

Soft bun, jalapeno guacamole, provolone cheese, fried egg, fries, leaf salad

Half boned Chicken - Basted, grilled & baked 23.9

Beer battered Fries, charred lemon salsa verdi

Pork Belly - caramelised Apple & Onion - 10 hour slow cooked 24.9

Paris mash, balsamic roasted apple & onion, mustard jus

Crispy Skin Salmon (Tasmanian) 26.9

Served on Paris mash, sauted beans. Hollandaise sauce

Barramundi (Freshwater) 27.9

Potato Cafe de Paris & Spanish salsa salad,

Lamb Rump Romesco 25.9

Victorian goldfields Lamb, grilled to pink, romesco sauce, roasted potato & onion, charred vegetable salad, red wine jus

Braised Beef Cheeks 26.9

paris mash, mushrooms, caramelised onion, red wine jus, panko

Crispy Duck Confit, 29.9

beetroot relish, roasted potato & onion, red wine jus, fig & orange glaze salad

GRILLS - Prime Cut Steaks

Angus Eye Fillet (200g) - Hillmans Toowoomba

Served with mash & veg or chips & Salad,
choice of one sauce **32.90**

Wagyu Rump Aged - 500 days - (300g) Wagyu

Score 7+ Australian Sourced

Served with mash & veg or chips & Salad,
choice of one sauce **34.90**

Rib Eye (Scotch Fillet) Grain Fed (350g)

Atherton Tablelands QLD

Served with mash & veg or chips & Salad,
choice of one sauce **34.90**

SAUCES & MUSTARDS

Red Wine Jus
Mushroom Cream
Green Peppercorn
Steak Diane
Hot English Mustard
Dijon Mustard
Seeded Mustard
Hollandaise + 3.0

SIDES

Beer Battered Fries 9.5
Creamy Paris Mash 7
Sauteed Vegetables 7
Mixed Leaf Salad 8
Rocket & Parmesan Salad 9
Green Beans Pesto
(Served Cold) 9

ADD ONS

Garlic Prawn (3)
Cutlets 7
Sauteed
Mushrooms 4
Coleslaw 2
Extra Sauce 3

25th September 19