

LUNCH & DINNER MENU

Please Order at The Register with Table Number. Available 11.30am onward



Ph: 07 3829 5383 TheGroveKitchenBar.com.au 101 Valley Way, Mount Cotton QLD 4165

Fntrée

\$16 **House-made Nachos** \$18.5 **Caprese Burrata Crispy Calamari Fritti** \$20 Nachos, Seared Pulled Pork, American Cheese, Salt & Pepper Squid Rocket with Cherry Tomatoes Served with Fresh Sliced Tomato, Fresh Basil, Mayonnaise, Sour Cream, and House-made Fresh Salad topped with Lemon Roasted Garlic Aioli, E.V.Oil , Balsamic Glaze and Toasted Turkish Guacamole topped with Tomato Concassé. Bread and Burrata Cheese. (GFO, VG) Served with Tartare sauce. (VGO, GFO) Arancini della Sicilia \$17.5 Stracciatella Italiana \$15.5 Bruschetta Italiana \$16 Chef's Flavour of the week. Cow Cheese, Crushed Pistachio, Lemon and Cherry Tomatoes, Fresh Basil Pesto, Shaved (Specials Board) Orange Zest, Served with Sourdough Bread Parmesan, Stracciatella Cheese, and a Hint of EVOO. (GFO, VG) Balsamic Glaze. (VG, VO, GFO, DFO) **Rosemary Salt Fries** \$12 (2 per serve) with Side of Aioli (VG) Loaded Fries \$16 Add Sriracha Mayonnaise \$2 Halloumi In Carrozza \$16 w/ Puller Pork, Melted American Cheese, Double Crumbed Halloumi Served with Pumpkin Marinated BBQ sauce and Paprika. (DFO) Soup of the Day \$14 Hummus , Lemon Wedge and Lemon Aioli (VG) Add Sriracha Mayonnaise \$2 Selection of the Week. add sriracha mayonnaise \$2 Burgers Cattleman \$18 BNE's Best Vegan Burger \$18.5 Cajun Chicken & Avocado \$18.5

Angus Beef 180gm patty, Streaky Bacon, Fried Egg, Cheddar Cheese, Lettuce, Topped with Tomato Relish, Pickles, and Caramelised Onion. (GFO, DFO)

Hog Heaven Pulled Pork

Slow-Cooked Seared Pulled Pork, Streaky Bacon, Provolone Cheese, Lettuce, Apple Slaw, Spicy BBQ Sauce, and Caramelised Onion. (GFO, DFO)

Hercules

10-Hour Cooked Lamb Shoulder, Grilled Halloumi, Lettuce, Caramelised Onion, Lemon Garlic Yoghurt. (GFO, DFO)

Patty - Lightly Spiced Mix of Broad Beans, Peas, Spinach coated with GF Breadcrumbs flecked with Rice Flakes and Parsley; with House-made Pumpkin Hummus, Fresh Tomato, Caramelised Onion, and

Tomato Relish. (V, DFO)

\$19

\$19

\$31

\$28

\$32

Charcoal Mushroom Burger

Roasted Portobello Mushroom, Milk Bun, Oak Lettuce, Sliced Tomato, Caramelised Onion, Mustard, Tomato Relish with Smashed Avocado. (VG. GFO)

Mains & Salads

Penne Milano

Penne Italiane served with Braised Beef and Bacon Sauce. Dish that combine the Rich Flavors of Tender, Slow Cooked Beef with the Smokiness of Crispy Bacon into our Grandmom Napoli Sauce. (VGO)

Spaghetti

Pumpkin Spiced Sauce, Spaghetti Topped with Grana Padano, Stracciatella Cheese and Crunchy Walnuts. (VG)

Slow Cooked Beef Curry

6 Hours Slow Cooked Braised Beef Curry, Seasoned with Rosemary, Paprika, Served with Rice and a Naan Bread. (GFO, DFO) Add) Extra Naan \$4.5 Rice \$3.5

Cacio E Pepe Ravioli

King Ravioli filled with Cacio e pepe, served with Burnt Butter, Sage and Granda Padano. (VG)

Sifnos Salad

Spinach and Lettuce, with Slow Cook Marinated Lamb, Caramelized Onion, Grilled Halloumi, Feta Cheese, Cherry Tomatoes, and Dukka. (GFO)

Chicken Ceasar Salad

Chicken Breast, Bacon, Cherry Tomatoes, Caesar Dressing, Parmigiano Reggiano, Croutons, Lettuce. (GFO)

Pumpkin Salad

Served with Crunchy Pepitas , Cherry Tomatoes, Lemon Dressing, Roasted Pumpkin, Caramelized Onion, Spinach, Lemon Ricotta (GFO,VG,VO)

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\$26 **Tempura Fish & Chips**

Served w/ Garden Salad Topped w/ Balsamic Glaze, Lemon Wedges, and Tartare Sauce.



Slow Cooked Beef Mince topped with Napoli Sauce. (GFO, DFO)

Chicken Tenders

with Fries and Ketchup

Kids Burger

with Angus Pattie, Cheese, and Ketchup (GFO)

GF - Gluten-free **DF** - Dairy-free VG - Vegetarian V - Vegan O - Option Please advise of any food allergies | All Substitutions are charged Please note a 15% surcharge applies on all public holidays.

\$18

\$30

\$20

\$20

\$20

Grilled Cajun Chicken, Aged Grated Parmesan, Lettuce, Pickle, Caramlised Onion, Sliced Avocado, and Tomato. (GFO, DFO)

Southern Style Fried Chicken Burger

\$19

24 Hours Marinated Fried Chicken, Fresh Guacamole, American Cheese, Bacon Fresh Tomato, Pickles, Caramelised Onion, Lettuce with Sriracha Mayonnaise in a Milk Bun.