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Lunch & Dinner Menu

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Antipasto Platter to Share (Grove's Signature Dish)

A Selection of Cured Meats (Prosciutto, Salami, Mortadella), Honey, Marinated Vegetables, 3 Types of Cheese (Vintage Cheddar, Brie, Buffalo Bocconcini), Marinated Olives, Poppy Seed Crackers, Shaved Grana Parmesan, Quince Paste with a side of Grilled Sourdough and Seasonal Fruits.

\$43

BURGERS

"Compliment Your Tower Burgers with Thick Milkshake."

Greek Goddess

\$17.50

Slow Roasted Lamb Shoulder. Grilled Halloumi, Sweet & Sour Onion, Lettuce, Lemon Garlic Yoghurt.

Add a side of our Rosemary Salted Chips \$4 extra

SMALL PLATES

Bruschetta Italiana (2 per serve)

\$14

Cherry Tomatoes, Fresh Basil Pesto, Shaved Parmesan, Buffalo Bocconcini and Hint of Balsamic Glaze.

Arancini (3 per serve)

\$16

Filled with Napoli Sauce, Mozzarella, Pecorino and Parmesan Served with Truffle Green Goodness, Basil Pesto and Garlic Aioli.

Grilled Halloumi (6 per serve)

\$16

Grilled Honey Halloumi Fingers, Pumpkin Hummus, Pistachio Dukkha and Paprika. (V)

Calamari Fritti

\$20.5

Salt & Pepper Squid Rocket & Cherry Tomatoes Salad with Lemon Garlic Aioli.

Rosemary Salt Fries with Side of Aioli

\$9

Loaded Fries

\$12.5

Fries with Marinated Pulled Pork, Melted Cheddar and Spicy BBQ Sauce.

Summer Salad Bowl

\$9

Fresh Spinach, Beetroot, Walnuts, Goat Cheese, Lemon Vinaigrette Dressing Topped with Fresh Herbs.

Chicken Caesar

\$15.50

Grilled Herb Chicken, Caesar Dressing, Aged Shaved Parmesan, Lettuce, Slice of Tomato, Pickle.

Add a side of our Rosemary Salted Chips \$4 extra

Cattleman

\$17.50

Angus Beef 180gm patty, Streaky Bacon, Fried Egg, Cheddar Cheese, Lettuce, Topped with Pickles, Beet Relish.

Add a side of our Rosemary Salted Chips \$4 extra

The Boss Hog

\$15.50

Slow Cooked Pulled Pork, Streaky Bacon, Provolone Cheese, Lettuce, Our Apple Slaw, Spicy BBQ Sauce.

Add a side of our Rosemary Salted Chips \$4 extra

Tree Hugger

\$15.50

House made Zucchini and Sweet Corn Fritters, Halloumi, Avocado Salsa, Pumpkin Hummus, Truffle Green Goodness, Sweet & Sour Onion, Lettuce.

Add a side of our Rosemary Salted Chips \$4 extra

KIDS

Spaghetti Al Pomodoro Sauce and Parmesan

\$9.5

Chicken Tenders with Fried and Ketchup

\$9.5

Kids Burger with Angus Pattie, Cheese and Ketchup

\$9.5

GF - GLUTEN FREE DF - DAIRY FREE VG - VEGETARIAN V - VEGAN O - OPTION

IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE NOTIFY US.
PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

PH: 07 3829 5383 | E: TheGroveKitchenBar@gmail.com



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LARGE PLATES

Crispy Skin Fish **\$30.5**

W/ Coconut Cream, Spinach, Ganash of Beetroot Puree, Roast Pumpkin Wedges, Topped with Almonds. (GF)

Gnocchi **\$24.5**

W/ Baby Spinach, Buffalo Bocconcini, Shaved Asparagus, Grana Parmesan, Wild Truffle Forest Mushroom Sauce, Cold Pressed Olive Oil and Fresh Basil. (VG)

Char Grilled Sirloin Steak 250gm **\$36.5**

W/ Reduction Red Wine Juice, Oven Rosemary Potatoes, Streaky Bacon and Sauteed Wild Asparagus.

Spaghetti Alla Puttanesca **\$20.5**

W/ Heirloom Tomatoes, Garlic, Cappers, Kalamata Olives, Buffalo Bocconcini, Fresh Basil, Shaved Grana Parmesan.

Golden Pork Belly **\$32.5**

W/ Rosemary Potato, Grilled Fennel, Slow Cooked Sweet Apple Sauce.

Truffle Italian Carnaroli Risotto **\$24.5**

W/ Wild Forest Mushroom, Fresh Thyme, Truffle, Parmesan.

SIDES

Rosemary Salt Fries with Side of Aioli **\$9**

Summer Salad Bowl **\$9**

Fresh Spinach, Beetroot, Walnuts, Goat Cheese, Lemon Vinaigrette Dressing Topped with Fresh Herbs.

WINES

Compliment Your Meal with Selection Of Our Fine Wines.

WHITE

Frog Rock Moscato

Hunter & Fox Chardonnay

Commodore Estate Chardonnay

Floats Ya Goat Sauvignon Blanc

Clearwater Cove Pinot Gris

One Man Band Pinot Gris

Hallows in the Garden (SA) Sauv/Blanc

ROSÉ & PINOT NOIR

La Belle Angele Rosé

La Belle Angele Pinot Noir

RED

Artan Reserve Shiraz

Artan Reserve Cabernet Sauvignon

Pennington Terrace Shiraz (WA)

Pepper Jack Shiraz

3 Bridges Cabernet Sauvignon

CHAMPAGNE & SPARKLING WINE

Yellowglen - Yellow/Pink - 200ml

Canal Grando Prosecco DOC

Moet Chandon

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