LUNCH & DINNER MENU

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

The Grove
KITCHEN + BAR

Entrée

Guacamole Salmon Prawns Tostada — $21.5
Corn Tostada Topped with House-made Guacamole, Smoked Salmon, Sautéed Prawns, and Persian Feta.

Crispy Calamari Fritti — $20
Salt & Pepper Squid Rocket with Cherry Tomatoes Salad topped with Lemon Roasted Garlic Aioli.

Peeking Duck Spring Roll — $14
Served With Cauliflower Pureee and Salsa Verde. (2 per serve)

Nachos — $18.5
House-made Nachos, Seared Pulled Pork, American Cheese, Mayonnaise, Sour Cream, and House-made Fresh Guacamole topped with Tomato Concassé. (VGO, GFO)

Loaded Fries — $16
w/ Puller Pork, Melted American Cheese, Marinated BBQ sauce and Paprika. (DFO)
Add Sriracha Mayonnaise $2

Rosemary Salt Fries — $12
with Side of Aioli (VG)
Add Sriracha Mayonnaise $2

Winter Arancini — $16
Pumpkin and Fetta Filled with Parmesan Served with Truffle Green Goodness, Basil Pesto, and Garlic Aioli. (VG)
(3 per serve)

Bruschetta Italiana — $16
Cherry Tomatoes, Fresh Basil Pesto, Shaved Parmesan, Buffalo Bocconcini, and Hint of Balsamic Glaze. (VG, VO, GFO, DFO)
(2 per serve)

Soup of the Day — $14
Check Specials Board for Soup of the Day. (VG, GF)

Burgers

Taste of Duck Burger — $23
Slow-Cooked Maryland Duck, Lettuce, Beetroot Hummus, Tasty Cheese, Dijon Mustard, Caramelised Onion, and Pickles. (GFO, DFO)

Al Pastor — $18
Slow-Cooked Seared Pulled Pork, Streaky Bacon, Provolone Cheese, Lettuce, Our Apple Slaw, Spicy BBQ Sauce. (GFO, DFO)

BNE's Best Vegan Burger — $18
Patty - Lightly Spiced Mix of Broad Beans, Peas, Spinach coated with GF Breadcrumbs flecked with Rice Flakes and Parsley; with House-made Beetroot Hummus, House-made Orange Zest Hollandaise Sauce, Fresh Tomato, Caramelised Onion, and Tomato Relish. (V, DFO)

Cattleman — $17
Angus Beef 180gm patty, Streaky Bacon, Fried Egg, Cheddar Cheese, Lettuce, Topped with Beet Relish and Pickles. (GFO, DFO)

Southern Style Fried Chicken Burger — $18
24 Hours Marinated Fried Chicken, Fresh Guacamole, American Cheese, Fresh Tomato, Pickles, Lettuce with Sriracha Mayonnaise in a Milk Bun.

Cajun Chicken & Avocado — $18
Grilled Cajun Chicken, Aged Grated Parmesan, Lettuce, Pickle, Sliced Avocado, and Tomato. (GFO, DFO)

Hercules — $18.5
10 Hour Cooked Lamb Shoulder, Grilled Halloumi, Sweet & Sour Onion, Lettuce, Lemon Garlic Yoghurt. (GFO, DFO)

KIDS MENU $11

Spaghetti Al Pomodoro
Pomodore Sauce and Parmesan (VG, GFO, DFO)

Penne Alla Bolognese
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)

Mains

Pappardelle w/ Duck Ragu — $28
Slow-cooked Duck Ragu with touch of Nepalese Sauce with Dry Aged Grated Parmesan.

Slow Cooked Beef Curry — $32
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

Slow Cooked Lamb in Coconut Curry — $36
10 Hours Slow Cooked Lamb, Marinade into Lemon Zest, Garlic, Thyme, and EVOO, Served in White Coconut Curry with Rice and a Naan Bread. (GFO)
Add) Extra Naan $4.5 Rice $3.5

Ravioli Alla Boscaiola — $28
House-made Spinach and Ricotta Ravioli Served with Creamy Cheese Sauce and Sautéed Mushroom. (VG)

Tempura Fish & Chips — $24
Served w/ Garden Salad Topped w/ Balsamic Glaze, Lemon Wedges, and Aioli Sauce.

Butter Chicken & Naan — $29
Boneless tandoori chicken cooked in Tomato Sauces and Ground Almond and Spices in a Smooth Thick Gravy Finish with Cream, Fresh Coriander, Served with Rice and a Naan Bread.
Add) Extra Naan $4.5 Rice $3.5

SALADS

Duck Salad — $22
(GFO)

Chicken Caesar — $17
(GFO, DFO)

Poke Bowl Salad — $16
(V, VG, GF)
Add) Prawns $6 Chicken $5

Grove's Sifnos Salad — $20
(GF, DFO)