

OPEN 0530 AM 7 DAYS
Ph: 07 3829 5383
Shop 24, 101 Valley Way, Mount Cotton QLD 4165



Lunch & Dinner Menu

***** **G** 0 **f**

\$16

Please Order at The Register with Table Number.

ENTRÉE

Picking Duck Spring Roll (2 per serve) \$14 Served With Pumpkin Sauce and Beetroot Hummus. Bruschetta Italiana (2 per serve) \$14 Cherry Tomatoes, Fresh Basil Pesto, Shaved Parmesan, Buffalo Bocconcini, and Hint of Balsamic Glaze. (VG, DFO, GFO, VO) \$16 **Arancini** (3 per serve) Filled with Napoli Sauce, Mozzarella, Pecorino and Parmesan Served with Truffle Green Goodness, Basil Pesto, and Garlic Aioli. (VG) Calamari Fritti \$20.5 Salt & Pepper Squid Rocket & Cherry Tomatoes Salad w/ Lemon Garlic Aioli. Rosemary Salt Fries with Side of Aioli (VG) \$9 **Add** Sriracha Mayonnaise \$2 **Truffle Fries** w/ Truffle Mayonnaise (VG) \$12 **Add** Sriracha Mayonnaise \$2 Prosciutto Melon With Drizzle Of Truffle Honey \$14 (GF, DF,) Add Turkish Bread \$2.5

Sichuan Chilli Prawns Slow Cook 6 Hours Chilli Nepalese Sauce Topped With

Slow Cook 6 Hours Chilli Nepalese Sauce Topped With Sichuan Marinade Local Prawns.
(GF, DFO)

Pizza Bianca \$16.5 8-Inch House-made Pizza Base Topped w/ Mushroom,

Gentle EVOO, Parmesan, Bocconcini, and Fresh Basil.
(VG)

Antipasto Platter to Share (GFO) \$43 (Grove's Signature Dish)

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.

BURGERS

Greek Goddess
10 Hour Cooked Lamb Shoulder, Grilled Halloumi,
Sweet & Sour Onion, Lettuce, Lemon Garlic Yoghurt.
Add a side of our Rosemary Salted Chips \$4 extra

Cajun Chicken & Avocado \$16
Grilled Cajun Chicken, Aged Grated Parmesan, Lettuce,
Pickle, Sliced Avocado, and Tomato.
Add a side of our Rosemary Salted Chips \$4 extra

Cattleman \$17.5

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

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

The Boss HogSlow-Cooked Pulled Pork, Streaky Bacon, Provolone
Cheese, Lettuce, Our Apple Slaw, Spicy BBQ Sauce.
Add a side of our Rosemary Salted Chips \$4 extra

Zucchini Falafel BurgerHaloumi, Beetroot Hummus, Sriracha Moyo, Lettuce,
Caramelised Onion, and Sweet & Sour Pickle.
Add a side of our Rosemary Salted Chips \$4

KIDS MENU

Spaghetti Al Pomodoro Sauce and Parmesan
Chicken Tenders w/ Fries and Ketchup
Kids Burger w/ Angus Pattie, Cheese, and Ketchup
\$11

DESSERTS

Affogato w/ Baileys On Side	\$14
House-made Fresh Tiramisu	\$12.5
House-made Panacotta w/ Fresh Berry Coulis	\$12.5

GF - GLUTEN FREE DF - DAIRY FREE VG - VEGETARIAN V - VEGAN 0 - OPTION

If You Have Any Food Allergies or Dietary Requirements, Please Notify Us.

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.



OPEN 0530 AM 7 DAYS Ph: 07 3829 5383 Shop 24, 101 Valley Way, Mount Cotton QLD 4165



Lunch & Dinner Menu

G (0) **f**

Please Order at The Register with Table Number.

\$22.5

MAINS

Slow Cooked Beef Curry

6 Hours Slow Cooked Braised Beef Curry, Seasoned with Rosemary, Paprika. (GFO, DFO) Served w/ Naan Bread (Plain or Garlic). Add) Extra Naan \$4.5

Butter Chicken & Naan

\$29.5 Boneless tandoori chicken cooked with tomato sauces and ground almond and spices in a smooth thick gravy finish with cream, Fresh coriander. Served w/ Naan Bread (Plain or Garlic). **Add)** Extra Naan \$4.5

Tempura Fish & Chips

\$24 Served w/ Garden Salad Topped w/ Balsamic Glaze, Lemon Wedges, and Aioli Sauce.

Pistachio Rubbed Crispy Skin Fish

\$32 Served w/ Panzanella Salad (Fresh Tomato, Onion, Croutons, Garlic, Basil, Gentle EVOO), Zucchini Mint sauce, Roasted Pumpkin Wedge, House-made Coleslaw, Lemon Dressing, and Pistachio Dukkah.

Panna e Prosciutto Tortellini

Italian Tortellini Filled w/ Ricotta and Spinach Served in Creamy Sauce, Touch of Pesto, Fresh Basil, Ground Walnuts, Parmigiano Reggiano and Julienne Pan Fried Ham. (VGO)

*New Gnocchi

\$24.5 Fresh Zucchini and Mint Sauce w/ Porcini Mushroom Topped w/ Buffalo Bocconcini and Grated Aged Parmesan. (VG)

Marinara Seafood Pasta Linguini

Linguini Served w/ Pan Fried Scallops, Atlantic Mussels, Tiger Prawns, Touch of Chilli and Garlic, Fresh Basil, Cooked in Napoli Sauce. (DFO, GFO)

SALADS

Summer Salad Bowl

\$12

Fresh Spinach, Beetroot, Walnuts, Goat Cheese, Lemon Vinaigrette Dressing Topped with Fresh Herbs. (VG, GF)

Pokeball Salad

\$14

Sweet Potatoes, Roast Pumpkin, Crunchy Herbs, Julienne Carrots & Zucchini, Cherry Tomatoes, Lemon Dressing & Pepitas. (VG) Add) Prawns \$6 Chicken \$5

The Grove Sifnos Salad

\$18.5

Shredded Lamb, Cucumber, Cherry Tomatoes, Feta, Lemon Zest, Capers, Caramelized Onion, Crunchy Herbs, Halloumi, and Pistachio Dukkah. (GF)

Chicken Caesar

\$17.5

Marinated Chicken w/ Lettuce, Spinach, Ceasar Dressing, Croutons, Cherry Tomato, Bacon, and Fried Eggs. (GFO)

Caprese

\$17

\$14

\$12.5

\$12.5

Fresh Buffalo Mozzarella, Sliced Fresh Tomatoes, Topped With Gentle EVOO, Fresh Basil, and Glazed Balsamic Served W/ Two Slices of Toasted Turkish Bread. (VG, GFO)

DESSERTS

Affogato w/ Baileys On Side House-made Fresh Tiramisu **House-made Panacotta** w/ Fresh Berry Coulis

"Compliment your Meal with Drinks from our Bar Menu. Check Our Weekly Specials on Selected Wines, Cocktails, Beer, Gin, Whiskey and more."

GF - GLUTEN FREE DF - DAIRY FREE VG - VEGETARIAN V - VEGAN 0 - OPTION

\$32.5

If You Have Any Food Allergies or Dietary Requirements, Please Notify Us.

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.