

# SET MENU OPTIONS

FOR **10** PEOPLE OR **MORE**, WE OFFER TO DESIGN YOUR OWN SET MENU.

FIRSTLY, SELECT IF YOU WANT A 2 COURSE SET MENU OF EITHER **ENTREE+MAIN** OR **MAIN+DESSERT**

THEN PLEASE CHOOSE **2** MENU ITEMS FROM EACH COURSE TO BE SERVED AS ALTERNATE DROP

**Entree + Main** = \$42 per person

**Main + Dessert** = \$36 per person

**Entree + Main + Dessert** = \$48 per person

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## ENTREE

tempura prawn cutlets

ginger and soy dressing, rocket and herb salad

szechuan pepper squid

pickled cucumber, lime and wasabi mayo, rocket

mushroom tart *..v..*

porcini, caramelized onion, mascarpone,  
olive tapenade, rocket and parmesan salad

warm smoked salmon

toasted pine nuts, asparagus, watercress,  
gorgonzola cream sauce

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## MAINS

pan fried barra *..gf..*

pumpkin and ginger puree, warm salad of chorizo,  
capsicum & green beans with palm sugar dressing

pan fried snapper *..gf..*

sweet potato fondant, asparagus, oven dried tomato  
chilli mustard dressing and prawn beurre blanc

char grilled chicken *..gf..*

roasted lemon kumon potato, seasonal vegetables, basil pesto cream sauce

angus Eye Fillet

garlic mash potato, seasonal vegetables, red wine jus

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## DESSERT

warm chocolate & hazelnut brownie

chocolate sauce and vanilla ice cream

chocolate & pistachio parfait

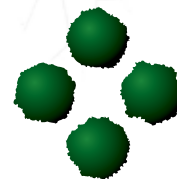
caramel sauce, chocolate tuile

passionfruit brulee

with vanilla short bread

cointreau strawberries & vanilla ice cream

with brandy snaps



**THE GROVE**

PIZZERIA • STEAK HOUSE • LOUNGE BAR

— ESTABLISHMENT —