

MENU

STARTERS

garlic & olive pizza bread rosemary and mozzarella	9
soup of the day with bread ask your friendly wait staff for today's specials	12
tempura prawn cutlets ginger and soy dressing, rocket and herb salad	15
char grilled marinated squid chorizo, bell pepper & rocket salad, lime & wasabi mayo	15

MAINS

wagyu beef burger caramelized onion, tomato chutney, bacon, cheese and beer battered chips	17
smoked chicken salad avocado, mixed leaf, crispy noodles, red onion, tomato, aioli and balsamic dressing	18
BBQ pork spare ribs home made BBQ sauce, coleslaw, beer battered chips	24
haloumi salad <i>v</i> roasted pumpkin & red onion, avocado, rocket, cheery tomatoes, pine nuts & aged balsamic	19
mushroom risotto <i>v gf</i> mix mushrooms, baby spinach & pecorino	20
home made gnocchi <i>v gf</i> mushroom and bell pepper ragout, gorgonzola	19
smoked chicken penne pasta sundried tomato, baby spinach, parmesan cream sauce	20
prawn and chorizo linguine shiitake mushrooms, ginger and soy cream sauce	21
premium fish and chips with grove made remoulade sauce, beer battered chips and mixed leaf salad	19
fish of the day ask our friendly staff for todays special	27

WOOD FIRED PIZZA **

(all pizzas are with Grove made tomato and herb pizza sauce unless stated and mozzarella pizza cheese)

	small	large
hawaiian double smoked ham, pineapple	15	20
vegetarian baby spinach, mushrooms, feta, cumin pumpkin, semi dried tomato	15	20
four cheese and leeks <i>..v..</i> pecorino, gorgonzola, fontina, mozzarella, braised leek	15	20
pepperoni mild pepperoni, roasted bell pepper, mushrooms & kalamata olives	15	21
bombay tandoori marinated chicken, roasted cumin pumpkin & mango chutney	15	20
margherita mozzarella, tomato & fresh basil	15	20
prosciutto walnut pesto, fontina cheese, tomato, rocket	15	21
seaside garlic prawns, premium smoked salmon, anchovies, sour cream and chives	15	21
smoked chicken onion, bell pepper, toasted pine nuts and honey mustard mayo	15	20
farm lovers ham, mild pepperoni, smoked chicken, prosciutto and bbq sauce	15	21
<i>Great additions to add to your pizza</i>		
add a vegetable topping	2.0	
add a meat topping	3.0	

SIDES

rocket & parmesan salad with lemon dressing	7
potato wedges with sour cream and sweet chilli sauce	7
mixed leaf, Spanish onion & tomato	6
beer battered chips with aioli	7

v Suitable for vegetarians *gf* Gluten free

**Please note : Wood fired Pizza comes from a different section of the restaurant and when possible will be coordinated to be served with other meals at the same time but during busy periods timing differences may be experienced

Please note: a 15% surcharge will apply to total bill on public holidays

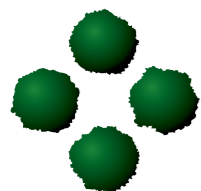
PRIME AGED STEAKS



All steaks are served with the following :
 - potato mash OR beer battered chips; with
 - salad OR seasonal vegetables; with
 - red wine jus OR green peppercorn OR mushroom cream sauce

Black Angus Eye Fillet Farm direct, grass raised, grain finished beef. Shortloin, classic thick sliced, lean and tender.	200gm	\$28
Nolans "Private Selection" T-Bone Steak This premium branded product is from grain fed yearling beef up to 18 months old. Light in colour it is characterised by a clean juicy taste, which on eating delivers a light crisp flavour.	450gm	\$29
Black Angus Cape Grim Rib on the Bone Flavoursome, tender beef from one of the world's cleanest environments, the complex long clean beef flavour that you would expect from the best pasture fed cattle. Free ranch and 36 months old.	400gm	\$34
Black Angus Cape Grim Sirloin These cattle are 20 to 24 months and finished on grain for 70 days at the Bottletree feedlot near Chinchilla. From breed, background and finish to a tasty grain fed tender steak.	300gm	\$26
Wagyu Rump - marble Score 5-6 Derived from Japanese Wagyu Bulls crossed with our domestic Holstein cattle it has the ability to consistently meet the highest quality standards for marbling beef, for tenderness, for both meat and fat colour and especially for taste. Grain fed for a minimum of 400 days.	300gm	\$29

FROM THE CHAR GRILL



THE GROVE
ESTABLISHMENT