

MENU

STARTERS

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

MAINS

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

WOOD FIRED PIZZA **

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

SIDES

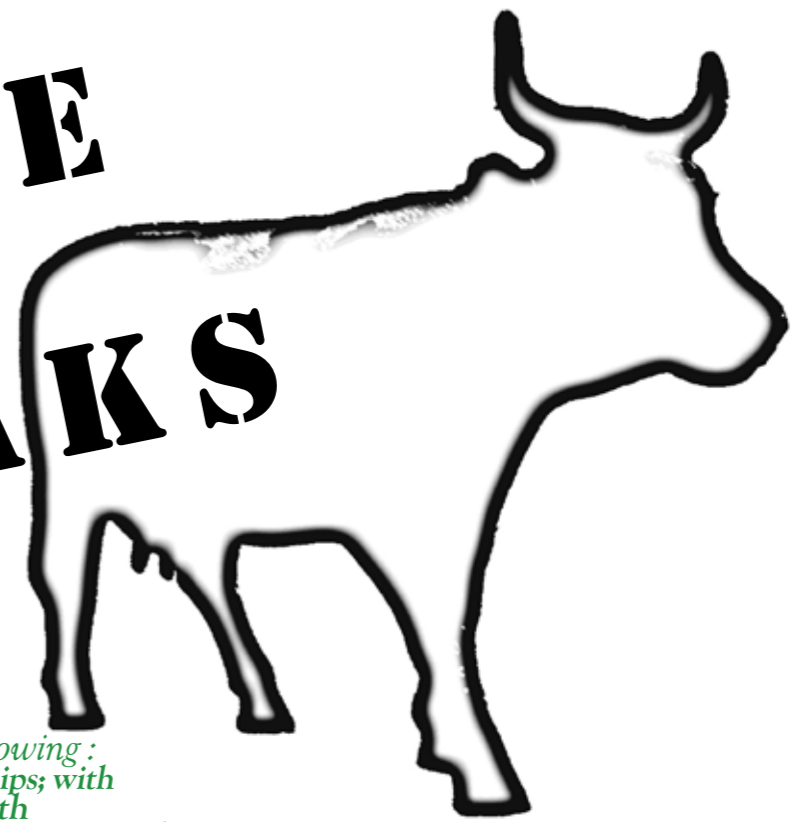
- rocket & parmesan salad 7
with lemon dressing
- potato wedges 7
with sour cream and sweet chilli sauce
- mixed leaf, Spanish onion & tomato 6
- beer battered chips 7
with aioli

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

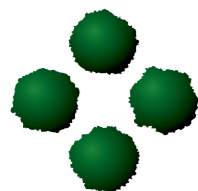
PRIME AGED STEAKS



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 200gm \$28
Farm direct, grass raised, grain finished beef. Shortloin, classic thick sliced, lean and tender.
- Nolans "Private Selection" T-Bone Steak 450gm \$29
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.
- Black Angus Cape Grim Rib on the Bone 400gm \$34
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.
- Black Angus Cape Grim Sirloin 300gm \$26
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.
- Wagyu Rump - marble Score 5-6 300gm \$29
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.

FROM THE CHAR GRILL



THE GROVE
ESTABLISHMENT