

GROVELIANS

CASUAL MODERN & CLASSIC
EUROPEAN DINING,
RESTAURANT & PRIVATE AREAS,
WINE & COCKTAIL BAR,
LOCALLY SOURCED,
FUNCTIONS & EVENTS,

DINNER MENU

CASUAL, MODERN & CLASSIC EUROPEAN DINING

From 4.00pm



28th May 2021

TO START & ENTREES

Tempura Prawns (3 pcs) (Europe)	15
Prawn cutlets fried in a light Tempura with our Ginger sauce	
Halloumi Pan Fried (4 pcs) (Cyprus)	12
In our Marinade, pan fried, balsamic glaze & Dressing	
Squid - Sea Salt & mild Pepper - (Europe)	13
Tender squid, mild red chilli salsa garnish, Aioli & fresh Lime	
Scallops (2 pcs) - Lightly seared - (Modern French)	11
Pan seared on subtle Thai herbs & our Chilli & Lime dressing	
Olives Bowl - (Europe)	9
Mediterranean Marinated	

SMALL DISHES & SHARE PLATES

Sour Dough Bread & Dips (Europe)	10
Baked crunchy sour dough w/ Balsamic & Olive Oil, Moroccan Hummus & our Pesto	
Cured Meats Antipasto (Italy)	14
Locally sourced cured & smoked Deli meats, our pickled veg, olives, our famous mustard cream & toasted baguette slices	
Deli Cheeses - (Europe)	16
A creamy soft blue, French Brie and soft italian provolone, served with dried fruits and water crackers	

SALADS

Roast Vegetable Salad (Europe)	17
Roast pumpkin, red onion, capsicum, sauteed mushrooms, mesclun, lemon dressing & balsamic glaze. Add Pan fried Haloumi 3	
Chicken Caesar Salad (Italy)	19
Grilled Chicken breast & smoked bacon on mixed leaves, our caesar dressing, garlic infused Baguette, shaved Grana Padano cheese	
Eye Fillet Beef & Bean Salata Salad (Italy)	23
Angus Eye Fillet medallions cooked to pink. Served warm with blanched green beans, ricotta salata, mesclun & rocket salad with light white truffle oil dressing	

BURGERS

Roast Veg Burger - (Europe)	11
Roasted pumpkin, roasted onion, roasted red capsicum, sauteed mushrooms, Moroccan Hummus on a grilled bun	
Cajun Chicken Burger - (French/Spanish)	11
Chicken breast in French Cajun spices, grilled & baked. Our mild chilli mayo, mixed lettuce on grilled Pana di Casa bread	
Wagyu Venetian Burger - (Europe)	11
Prime Wagyu beef grilled, caramelized onion, italian cheese, mixed lettuce, Dijon Mayo on a grilled bun	

BURGER ADDS	Add beer battered fries	3.5
	Add mixed leaf salad	3.0

PASTAS

Carbonnara Linguine (Italy)	19
Traditional method; sauteed smoked bacon lardons, garlic, splash white wine, bound with our mixture of egg & Italian cheese	
Roast Vegetable Linguine (Italy)	18
Roasted Vegetables, roasted tomato, touch of garlic & Truffle oil, baby Spinach, our Pesto & shaved Parmesan cheese	
Duck Ragout (French)	21
Ribbon Pasta with our rich Duck Ragu & Grana Padano Cheese	
Chicken, mushroom, bacon & cream (Italy)	19
Marinated Chicken sauteed with smoked bacon, mushroom, roast onion, Modena Balsamic, splash of cream, Pappardelle & Parmesan.	
Wagyu Beef Bolognese (Italy)	19
Our classic Italian wagyu Bolognese ragu with eye fillet morsels, beef jus, Pappardelle Pasta & Grana Padano cheese.	

MAIN PLATES

Squid Seasalt & Pepper (Italy)	22
Tender squid, mild red chilli salsa garnish, our Aioli & fresh Lime with mixed leaf salad & beer battered chips	
Tasmanian Salmon Tartare Hollandaise	27
Fresh Salmon, oven baked. Served on sauteed spinach with capers, lemon & with our Hollandaise sauce with Paris Mash	
House Gnocchi (Italy) (Please ask your waiter)	21
Our Gnocchi, pan sauce of roasted onion, roasted capsicum & mushroom, reduced white wine & cream, shaved Parmesan cheese. <i>v.</i>	
Pork Belly - 10 Hour slow cooked (Modern French)	26
Valenca Pork slowly confit cooked overnight, roasted on glazed Apple & Onion. Served with pan jus and an apple & grilled peach salsa salad.	
Lamb Shoulder Mediterranean Slow Braised (Europe)	26
Lamb Shoulder in our glaze of thyme, light honey & mediterranean spices, served with blood orange hummus and a rocket & parmesan salad.	
Duck Breast Currant Glaze (French)	26
Duck breast pan fried, red & black currant glaze. Served with Potato & Onion confit & our Beetroot Relish Salad	
Chicken Grilled - Dijon, Honey & Lemon glaze	25
Boneless half Chicken, marinated. Grilled & basted with glaze of Lemon, Honey & Dijon Mustard. Served with potato & onion Confit & Mixed Salad	
Braised Beef Cheeks Shiraz (French)	27
Cape Grim Cheeks. Slow Braised in Shiraz. Served with the Pan Beef Jus, our Paris Mash & toasted panko.	
Steak Au Poivre (Pepper- Eye Fillet) 200gr (French)	29
Grain fed Eye Fillet steak in a cracked Pepper Crust, Pan fried, flamed with cognac then reduced cream & pan jus. Mixed Salad	

SLOW COOKED PORK RIBS

Slow cooked, marinated & grilled, served with our famous coleslaw & beer battered fries. **CHOICE of:**

- Original BBQ	26
- Smokey Chilli	26
- Sticky Bourbon	26

GRILLS - PRIME CUT STEAKS LOCALLY SOURCED.

Served with beer battered chips

Rump MSA (ANGUS) - 250 gram	23
from Rangers Valley - Grain fed for a minimum of 270 days	
Eye Fillet (ANGUS) - 200gram	28
Grain fed - Hillmans Toowoomba	
Rib On the Bone (BLACK ANGUS) - 400gram	32
Grass fed beef rib fillet on the Bone	

Steak Sauces:

Mushroom cream / Red wine jus/ Cafe de paris Butter (all gf)

ADDS

Mixed leaf salad	\$ 3	Stir Fried Veg	\$ 4
Garlic Prawns	\$ 7	Sauteed mushrooms	\$ 4
Extra sauce	\$ 3		

SIDES

Beer Battered Fries	\$ 9	Creamy Paris Mash	\$ 8
Mixed Leaf Salad	\$ 7	Stir Fried Vegetables	\$ 7
Rocket Salad - with shaved Grana Padano Cheese	\$ 9		

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4th Feb 2021

PIZZAS

All of our pizzas are hand rolled and made to order, then carefully cooked in a stone brick fired pizza oven.

All of our pizzas are served with locally produced Mozzarella Cheese and our own Traditional Napoli pizza sauce (unless stated).

	SML / LGE
GARLIC Stone Grilled pizza topped with mozzarella cheese & a sprinkle of oregano	\$9.5 / \$14.1
HAWAIIAN Double smoked Ham, Pineapple	\$12.6 / \$17.2
VEGETARIAN Roasted Pumpkin, Spanish onion, roast tomato, Mushrooms & Olives -v-	\$12.8 / \$17.6
MARGHERITA Fresh ripe sliced Tomato, Bocconcini semi-ripe cheese, & fresh Basil leaves -v-	\$12.5 / \$17.0
PEPPERONI Slices of mild-hot Calabrese sausage, Black olives, Mushrooms & Provolone Italian cheese	\$13.5 / \$18.4
LAMB MEDITERRANEAN Prime Lamb Shoulder in Mediterranean spice, fire roasted Capsicum, grilled Pumpkin & Tazatziki sauce	\$13.9 / \$18.7
FARM LOVERS Smoked ham, Pepperoni, Chorizo, cured Prosciutto & BBQ sauce	\$14.2 / \$19.6
CHILLI PRAWNS - Medium Hot Prawns, smoked Chorizo sausage, sliced Jalapenos	\$14.2 / \$19.6
CHICKEN PERI PERI - Medium Hot Chicken fillet marinated, Spanish onion, red capsicum & our Red chilli & Yoghurt Peri Peri sauce	\$14.0 / \$19.2
FOUR CHEESE (no Napoli pizza sauce) Gorgonzola, Provolone, Parmesan & Mozzarella cheese with fresh Mushrooms	\$13.8 / \$18.7
PROSCIUTTO GORGONZOLA (no Napoli pizza sauce) Prime cured Prosciutto, fresh Pears, Rocket, Fig vincotta	\$14.0 / \$19.2
SMOKED SALMON (no Napoli pizza sauce) Smoked Tasmanian Salmon, roasted tomato, Parmesan, Rocket & Remoulade sauce	\$14.0 / \$19.2

GLUTEN FREE PIZZA
(SMALL SIZE ONLY)

Add \$3.0

ADDITIONAL PIZZA TOPPINGS

Add Veg topping \$3.0 Add Meat topping \$4.0

NON - ALCOHOLIC BEVERAGES

Soft Drink - Coke, Pepsi Max, Lemonade, Soda Water and Lime, Tonic Water, Pink Lemonade, Mineral Water

4.0

Juice - Apple, Orange, Pineapple, Cranberry

4.0

Milkshakes - Vanilla, Chocolate, Strawberry, Caramel

6.0

Lemon Lime Bitters

4.8

Bundaberg Ginger Beer

4.5

**Have a Function or
Party coming Up?**

FUNCTIONS&EVENTS@THEGROVE

At The Grove Ashgrove we love organising Functions
for 20 Guests up to 200 Guests

Call us NOW or ask one of Professional Food &
Beverage employees.

(07) 3366 1670 or enquiries@groveestablishment.com.au