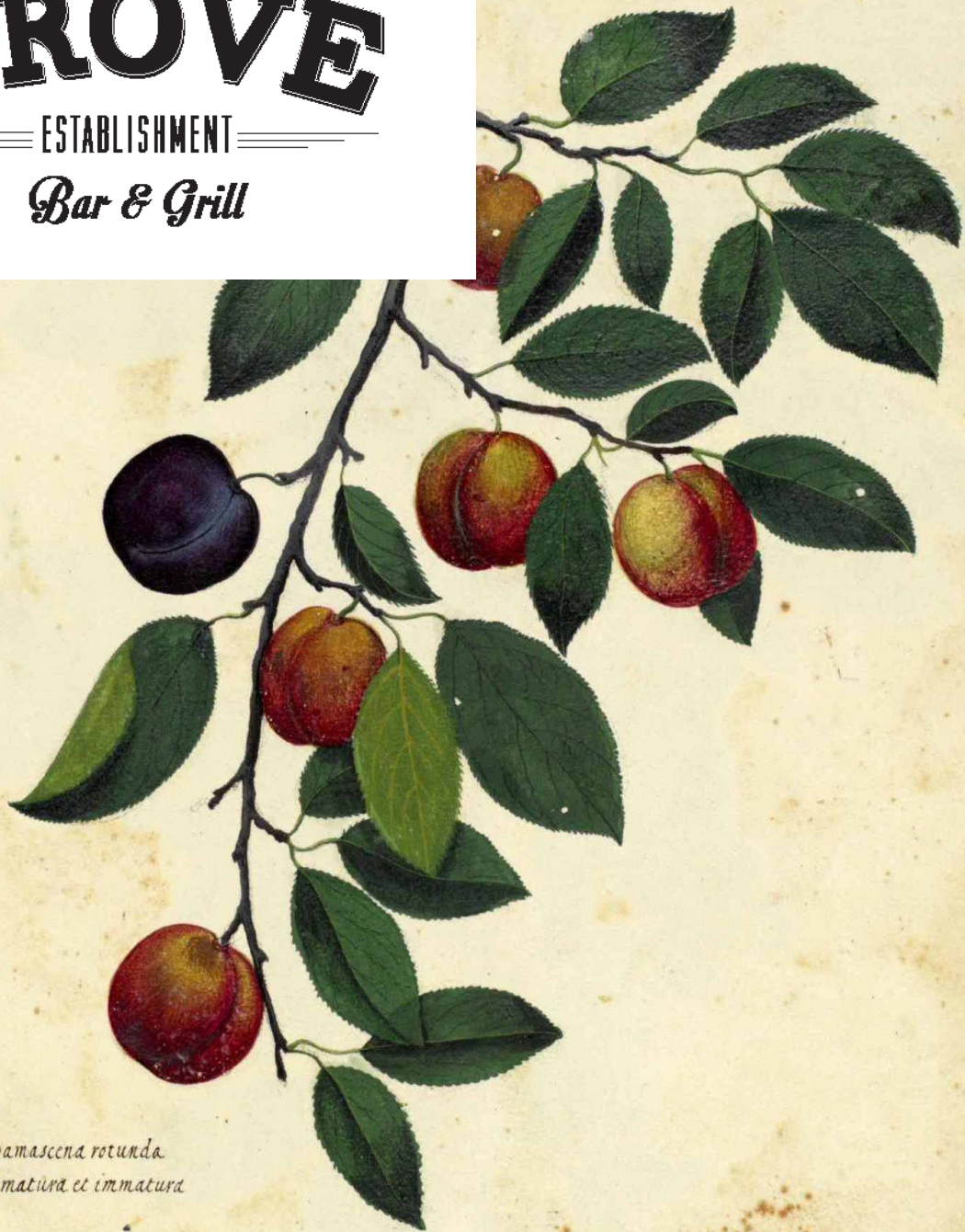


The
GROVE

ESTABLISHMENT

Bar & Grill



*Pruna Damascena rotunda
minor a matura et immatura*

A La Carte Menu

6th June 2018

Phone 3366 1670
225 Waterworks Road. Ashgrove 4060
www.groveestablishment.com.au

Entrees Chaudes **Hot Entrees**

- Garlic Pizza Bread - Hand made** **\$10**
Our Stone Grilled pizza brushed with fresh garlic, topped with mozzarella cheese & a sprinkle of oregano
- Olives - Mediterranean Marinated** **\$11**
Served warm with Garlic Confit, Feta, sun dried tomato and toasted Bruschetta
- French Onion, Bacon and Cheese Soup** **\$12**
Traditional French soup thick with onions, prime lean bacon with Swiss Cheese croutons
- Prawns Tempura & Ginger sauce** **\$16**
Prawns in our Marinade, fried in light tempura with our own Ginger Sauce
- Warm Goats Cheese & Caramelised Onion Tarte** **\$13**
Goats Cheese, Caramelised onion and egg seasoned and surrounded by a short crust pastry.
- Scallops Rockefeller** **\$16**
3 Pan fried scallops on sauteed baby spinach, with pernod cream sauce & toasted Panko
- Haloumi Marinated Pan Fried** **\$11**
Our own Marinade, pan fried. Lemon dressing, Balsamic glaze
- Squid - Salt & Pepper** **\$12**
Tender squid with Saffron mayonaise, rocket, fresh Lime

Entrees Froids **Cold Entrees**

- Assiette Charcuterie - Share Plate** **\$15**
Selection of cured and smoked meats, pickled vegetables and grilled bruschetta
- Cheese, Dried Fruits & Wafers - Share Plate** **\$16**
Selection of Cheeses including Brie, Gorgonzola and Provolone Cheese, dried fruits & wafer crackers
- Chicken Liver Pate** **\$12**
Classic French Chicken Liver Parfait & grilled Pane di Casa Bread

Salades - Salads

- Asian Crispy Chicken Salad & Plum Dressing** **\$26**
Marinated Chicken, lightly fried with Mesclun salad, roasted red capsicum and apple tossed in our plum dressing, with roasted peanuts and crispy rice noodles
- Vegetable and Haloumi Salad** **\$25**
Grilled pumpkin & zucchini, roasted red onion, red capsicum, sauteed mushrooms with mixed salad leaves, pan fried Haloumi, lemon dressing & balsamic glaze
- Le Groveian Eye Fillet Salad** **\$27**
Marinated Eye Fillet beef cooked to pink. Served warm with blanched tender green beans, ricotta salata, mesclun & rocket salad and truffel oil dressing

Pastas, Gnocchi etc

All of our Pastas, Gnocchi etc are made fresh using traditional Italian ingredients & methods

- Roast Vegetarian Linguine** **\$22**
Roasted Vegetables, touch of garlic, baby Spinach, our Pesto white truffle oil & shaved Parmesan cheese
- Duck Ragout** **\$22**
Ribbon Pasta with our rich Duck Ragu & Grana Padano Cheese
- Chicken, mushroom, bacon, Modena** **\$22**
Sauteed marinated Chicken, mushrooms, sauteed Bacon Lardons, dash of Modena Balsamic finished with Cream
- Seafood Napoli - cream sauce** **\$22**
Fresh seafood sauteed, roasted spanish onion, our tomato napoli & fresh cream with shaved Grana Padano Parmesan
- Gnocchi Italian Ragout** **\$22**
Home made, pan fried on a Ragout of mushroom, bell pepper, & touch of Gorgonzola.v.

Slow Cooked Ribs

Prime USA Cut pork spare ribs, slow cooked, marinated in our own sauce, flame grilled.
Served with our famous coleslaw & beer battered fries

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- Original BBQ Ribs** **\$28**
Marinated in our original Sauce, basted and flame grilled
- Smokey Chilly BBQ Ribs** **\$28**
Flame grilled and basted with our own smokey chilli sauce
- Sticky Bourbon BBQ Ribs** **\$28**
Marinated, flame grilled, basted with sticky Bourbon Sauce

Plats Principales - Mains

- Crispy Skin Tasmanian Salmon** **\$29**
Crispy pan fried darne of Salmon on Paris mash, sauteed beans and Bearnaise sauce
- Australian Barramundi Salsa** **\$29**
Freshwater Barramundi seasoned, pan fried served with crispy Cafe de Paris potato and our Spanish Salsa. Lemon Wedge.
- Beef Cheeks Braised** **\$29**
Tasmanian Cape Grim Beef Cheeks, slowly braised, fresh herb mash with caramilised onion, red wine Jus & toasted Panko
- Half Chicken marinated Grilled** **\$28**
Marinated Chicken breast with our coleslaw, beer battered chips and our Diane sauce
- Lamb Rump Alsace Romesco** **\$29**
Prime Victorian Goldfields Lamb marinated, grilled, on Romesco sauce, warmed Alsace potato salad, rocket & mint.
- Angus Eye Fillet of the Forest-** *Marinated Eye Fillet medallions, pan fried to pink, served with red wine jus sauce, roasted onion, bacon & button mushrooms with our Paris Mash* **\$28**
- Crispy Duck Confit - Pommes des Oranges** **\$29**
Slow roasted Duck, on roasted Potato & Onion, with Salad of fresh leaves, beetroot relish, orange & fig vincotta dressing

Grillades Grills & Premium Steaks

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Angus Eye Fillet - 200 gram <i>Grain fed from Hillmans Toowoomba</i>	\$35
Black Angus Porterhouse - 300 gram <i>Grass fed from Cape Grim in North West Tasmania</i>	\$36
Rib Eye - 350 gram <i>Grain fed from Atherton Tablelands, Queensland</i>	\$37
Wagyu Rump Grain Feed - 300 gram Marble Score 8+ <i>500 day aged prime Wagyu cattle sourced from Australia's finest cattle stations.</i>	\$37

Sauces:

*Mushroom cream / Green peppercorn
/ Red wine jus / Diane sauce (all gf)*

All Steaks served with:

*Beer battered chips
& Garden salad
or
Potato mash **gf**
& Sautéed vegetables*

Additions:

<i>Garlic Prawn cutlets</i>	<i>\$7.00</i>
<i>Sauteed mushrooms</i>	<i>\$4.00</i>
<i>Extra Steak sauce</i>	<i>\$3.00</i>
<i>Bearnaise sauce</i>	<i>\$3.00</i>

Sides

Beer Battered Fries <i>Served with aioli & tomato sauce</i>	\$9
Green Beans Pesto <i>Blanched, served cold with basil pesto & pistachios -v-</i>	\$8
Rocket Salad <i>Tossed in zesty lemon dressing with shaved Grana Padano Parmesan -v-gf-</i>	\$8
Creamy Paris Mash Potato -v- <i>Old Potatoes pureed with reduced cream & fresh herbs</i>	\$7
Mixed Leaf Salad <i>Fresh salad leaves with tomato, spanish onion and cucumber tossed in our zesty lemon dressing -v-gf-</i>	\$7
Sauteed Vegetables <i>Blanched, sauteed in butter and a touch of fresh garlic</i>	\$7

Pizzas - Hand rolled - Wood Fired

Please be patient as 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 made Mozzarella Cheese and our own tomato & herb Napoli pizza sauce (unless stated).

Hawaiian **\$17/\$21**

Double smoked ham, pineapple

Vegetarian **\$17/\$21**

Roasted pumpkin, red onion, cherry tomato, mushrooms & olives -v-

Pepperoni **\$18/\$22**

Sliced hot calabrese sausage, black olives, mushrooms & provolone Italian cheese

Margherita **\$17/\$21**

Fresh ripe sliced tomato, Bocconcini semi-ripe cheese, & fresh basil leaves -v-

Farm Lovers **\$19/\$23**

Smoked ham, pepperoni, chorizo sausage, cured prosciutto & bbq sauce

Chilli Prawns **\$19/\$23**

Prawns, smoked chorizo sausage, sliced jalapenos - Medium Hot

Dukkah spice lamb **\$19/\$23**

Prime Lamb rump roasted in Dukkah spice, fire roasted capsicum, zucchini & feta cheese

Prosciutto Gorgonzola (no Napoli pizza sauce) **\$19/\$23**

Fresh pears, rocket, fig vincotta & cured prosciutto

Smoked Salmon (no Napoli pizza sauce) **\$19/\$23**

Our cured Tasmanian Salmon, cherry tomatoes, parmesan, preserved lemon, rocket and remolade sauce

Chicken BBQ Perri Peri **\$19/\$23**

Chicken fillet marinated, roasted onion & red capsicum, touch of fresh red chili & yoghurt sauce

Four Cheese (no Napoli pizza sauce) **\$19/\$23**

Gorgonzola, provolone, parmesan & mozzarella cheeses with fresh mushrooms

Add Vegetable topping **\$3**

Add Meat topping **\$4**