

Traditional Eggs Benedict gf

Poached eggs with spinach and a choice of bacon, smoked salmon or mushroom, served on potato and herb rosti. Homemade hollandaise sauce **\$27.50** 

Grove Breakfast gf on request

Poached eggs, ciabatta toast, grilled tomato, bacon, chorizo sausage, roasted mushrooms, potato hash sticks, with house made tomato relish **\$31** 

### Savoury French Toast

Egg fried ciabatta with manuka smoked bacon, sliced camembert, pear and fig compote, rocket, with a splash of balsamic glaze **\$27.50** 

Sweet Crepes gf on request

Served with berries, vanilla mascarpone, bacon, grilled banana, flaked almonds and maple syrup **\$26.50** 

Mini Brekkie gf on request Ciabatta toast, poached egg, bacon, chorizo sausage and hash sticks **\$18.50** 

Mini Pancakes

With berry coulis, whipped cream and syrup \$14.50

Soup of the day \$18.50

# Chicken Nuggets or Mini Hotdogs

With fries and tomato sauce \$13 Upgrade to a picnic pack with fresh fruit, mini chocolate brownie and lollipop \$20

Kids Ice Cream Sundae \$7

Kids Chocolate brownie and ice cream \$7

Portobello Stack gf, df, vegan

Portobello mushrooms on a stack of herbed potato rosti, tomato, spinach with our cashew nut aioli **\$26** Add Bacon, or Salmon **\$7** 

Super Salad gf, df and vegan option Beetroot, orange, baby spinach, candied nuts, cranberries, capsicum, pickled red onion, berry vinaigrette & cashew nut aioli. Choose haloumi, smoked chicken or falafel **\$28** 

### Pasta

Smoked chicken, bacon and mushroom tagliatelle in a garlic cream sauce **\$28** 

# Char Grilled Lamb Skewers

Marinated Lamb, apricots, red capsicum grilled skewers, onion, Served with beer battered fries, salad and chipotle aioli **\$31** 

Lemon Pepper Calamari

On a bed of garden greens served with harissa yogurt **\$19** 

# Steak, Egg and Chips

200g Sirloin steak with garlic butter, soft poached egg, fries and salad **\$32** 

# Crispy Chicken Burger

On a brioche bun with shredded lettuce, creamy slaw, pickled onion, swiss cheese, sliced tomato, and chipotle mayo, served with fries **\$28** 

# Angus Beef Burger with Bacon

On a brioche bun with shredded lettuce, red onion, swiss cheese, gherkins and chipotle sauce, served with fries **\$28** 

# Beer Battered Fries

gf straight cut fries available With aioli and tomato sauce **\$16** 

Please let our staff know if you have any allergies we need to be aware of

Beverages

# Beer

Corona 9 Heineken 9 Speights Summit Ultra 9 Parrotdog Hazy IPA 9

# Low or No Alcohol Beer

Heineken 0% 9 Speights Mid Ale 8

### Cider

Apple Cider 9 Peach and Passionfruit Cider 9

# **Bubbles**

House Prosecco 12.50/50

# **House Wine**

150ml standard/200ml generous/bottle

Sauv. Blanc 12.5/14.5/50 Pinot Gris 12.5/14.5/50 Rose 12.5/14.5/50 Chardonnay 12.5/14.5/50 Red Wine 12.5/14.5/50

Light (9.5%) Wither Hills Sauv. Blanc 12.5/14.5/50

# **Other Alcoholic Drinks**

Lemon and Lime Long White 10 Gordons Gin and Tonic 10 Jim Beam and Cola 10

#### **Hot Drinks**

regular/large Flat White 6/6.5 Cappuccino 6/6.5 Latte 6/6.5Chai Latte sweet or spicy 6.5 Long Black 5.5 Espresso 5 Americano 6 Macchiato 5.5 Vienna 7 Mocha 6.5/7 Hot Chocolate 6/6.5 Fluffy 4 Hot Lemon Ginger Honey 6.5 Teas 5 **English Breakfast** Earl Grey

**Cold Drinks** Iced Chocolate/Coffee/Mocha 9

Green tea Peppermint

# Bundaberg 6

Ginger Beer - Classic & Lite Lemon, Lime & Bitters Traditional Lemonade

# Organic Juice 6

Boyesnberry and Apple Orange Apple Mango Apple Passionfruit Apple Apple Feijoa

Sparkling Mango 5.50 Sparkling Feijoa 5.50 Coke, Coke Zero Sugar 5.50 Sprite 5.50 Sparkling Elderflower and Lime 6 Kids Charlie's Juice pouch Apple, Orange, Blackcurrant, Tropical 5 Orange Juice glass 5 Redbull 5



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Pasta Smoked chicken, bacon and mushroom tagliatelle in a garlic cream sauce **\$28** 

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