

the Grove

Sunday Lunch at the Grove

12.00noon – 4.00pm

\$37 per head for 2 courses

\$48 per head for 3 courses

Entrée

carbonara

homemade linguini tossed through a bacon, parmesan & cream sauce finished with an egg yolk

pear salad

a juicy ripe pear salad served with a strong bite blue cheese, crispy rocket, walnuts and tangy vinaigrette

Thai prawn salad

seared prawn mixed through a Thai inspired salad drizzled in a spicy dressing

sweet and sour chicken

crispy tender chicken pieces served with coconut rice & a Chinese style sweet & sour sauce

bruschetta

vine ripened tomatoes served on crisp Turkish bread topped with feta cheese, fresh basil & cracked pepper

Main

porterhouse

tender porterhouse steak resting on a bed of garlic roasted chats & balsamic shallots finished with our house jus

lamb rump

fresh spring lamb nestled on a mix of broccolini & asparagus topped with sweet potato chips finished with our house jus

salmon

pan roasted salmon, chive mashed potato & asparagus finished with beurre blanc

chicken tandoori

warm chicken breast sliced and folded through a mix of fresh spring vegetables accompanied by mint riata

grilled pork

seared grilled pork served on mash potato with honey carrots drizzled in a peppercorn jus

chickpea curry

a blend of chickpeas and spring vegetables in a spicy curry sauce accompanied by coconut rice and poppadoms

Dessert

yarra valley cheese plate

a mix of yarra valley cheese's and fresh fruit accompanied by lavosh

passion fruit meringue

light mix of passion fruit and French vanilla cream layered between French meringue drizzled with mango coulis

chocolate pudding

a delicate chocolate and walnut pudding finished with white chocolate sauce

wild berry parfait

a mix of wild berries set in velvet ice cream and raspberry coulis

chocolate mousse

traditional styled mousse topped with vanilla ice cream and strawberries

A glass of Balgownie Estate wine will accompany your meal

Shiraz 2005

Chardonnay 2006

Sparkling NV

children's meals available on request

\$12

All members receive a further 10% discount on presentation of their membership card (October 2009)