

the Grove

Entrée

Provincial linguini	\$15
Homemade linguini tossed with cheery tomatoes, olives, fetta cheese and finished with fresh basil and olive oil	
Soba noodle salad	\$16
A mix of fresh soba noodles, Asian vegetables and chicken finished with ginger and soy dressing	
Roasted pear salad	\$13
Fresh spring pears mixed with local walnuts and blue cheese, accompanied by a light vinaigrette	
Smoked salmon and trout terrene	\$16
A delicate mix of smoked trout and fresh herbs encased in smoked salmon, surrounded by local tomato relish and Yarra Valley caviar	
Braised beef and sea scallops	\$18
Tender pieces of braised beef and sea scallops finished with a semi dried tomato pesto and baby herbs	
Chilli and lime marinated squid	\$15
Baby squid pieces mixed in a blend of chilli and lime finished with a rocket salad and a coriander aioli	

Mains

Local eye fillet	\$30
A tender piece of local eye fillet resting on mash potato, asparagus and roasted local cherry tomatoes	
Roast pumpkin risotto	\$25
Regional roasted pumpkin in a creamy risotto finished with pine nuts and fetta cheese	
Seared salmon salad	\$27
Seared salmon fillet on a bed of cherry tomatoes, green beans, mixed leaves accompanied by a mango and pawpaw salsa	
Seared lamb rump	\$28
Marinated tender lamb rump balanced on garlic potatoes and Mediterranean style vegetables	
Chicken ballottine	\$28
Baby sweet pea and asparagus mixed with homemade tagliatelle, nestled a top is a succulent chicken ballottine wrapped in bacon	
Tandoori chicken	\$28
Tandoori marinated chicken breast resting on a bed of saffron rice and balanced with a coriander yoghurt	
Pork loin	\$29
Juicy roasted pork loin accompanied with Asian styled vegetables and drizzled with a soy and ginger glaze	

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Sides

Salad	\$6
Potatoes	\$6
Greens	\$6
Chips	\$6

Dessert

Honey and walnut brulee	\$11
<small>Local honey and walnuts as a traditional brulee with caramelized sugar crust, vanilla and mascarpone</small>	
Amaretto panna cotta	\$11
<small>Amaretto infused panna cotta served with a coffee parfait and biscotti</small>	
Wild berry meringue short cake	\$11
<small>A mix of wild berries and strawberries with French vanilla cream layered between pieces of fresh baked meringue finished with raspberry coulis</small>	
Cheese plate	\$12.5
<small>Local and Victorian cheeses served with lavosh and dried fruit</small>	
Watermelon and cantaloupe frappe	\$11
<small>A delicious mix of watermelon and cantaloupe crystal served ice cold drizzled with mint syrup</small>	

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White wines

Chardonnay

Rivergum 2007	South East, AUS	11.6 / 3
Balgownie 2007	Yarra Valley, VIC	28.9
Sticks 2006	Yarra Valley, VIC	24.8 / 5.6
Yering Station 2006	Yarra Valley, VIC	34.7
Kangarilla Road 2007	McLaren Vale, SA	25.1 / 5.3
Mt Langi Ghiran 2006	Mt Langi, VIC	38.8 / 8.3
Evans & Tate 2006	Margaret River, WA	33.6 / 7.4
Mr Frog 2007	Yarra Valley, VIC	23.1 / 5.3
Wild River 2006	Yarra Valley, VIC	19.9 / 4.2

Sauvignon Blanc

Grant Burge 2007	Barossa, SA	24.1 / 5.3
Bluestone Acres 2007	Yarra Valley, VIC	27.2
Sticks 2008	Yarra Valley, VIC	37.8 / 8.4
Passing Clouds 2007	Goulburn Valley, VIC	33.6
Konrad 2006	Marlborough, NZ	33.6

Semillon Sauvignon Blanc

Rivergum 2007	South East, AUS	11.6 / 3
Evans & Tate 2007	Margaret River, WA	33.6 / 7.4

Riesling

Paringa Estate 2006	Mornington Pen, VIC	29.5/6.3
West Cape Howe 2007	Demark, WA	32.4

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Red wines

Cabernet Sauvignon

Wild River 2002	Yarra Valley, VIC	19.9 / 4.2
Kangarilla Road 2006	McLaren Vale, SA	30.5 / 6.8
Sticks 2005	Yarra Valley, VIC	37.8 / 7.4
Yering Station 2005	Yarra Valley, VIC	32.6 / 7.8
Fox Creek 2006	McLaren Vale, SA	65.1
Yering Hill 2005	Yarra Valley, VIC	33.60
Yarra Park 2005	Yarra Valley, VIC	47

Shiraz

Balgownie Estate 2005	Bendigo, VIC	26.2 / 6.3
Grant Burge 2006	Barossa, SA	25.2 / 5.3
Kangarilla Road 2006	McLaren Vale, SA	32.6 / 7.4
Mt Langi Billi Billi 2005	Mt Langi, VIC	25.1
Yering Station 2006	Yarra Valley, VIC	32.6 / 7.8

Cabernet Merlot

Laanecorrie 2005	Betley, VIC	32.6
Evans & Tate 2005	Margaret River, WA	33.6 / 7.4

Pinot Noir

Balgownie Estate 2007	Yarra Valley, VIC	24.1
Mr Frog 2007	Yarra Valley, VIC	23.1 / 5.3
Helens Hill 2006	Yarra Valley, VIC	36.7 / 8.4
Konrad 2005	Marlborough, NZ	45.1

Rose

Yilenna Park 2007	Yarra Valley, VIC	25.1
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Sparkling Wines

Maiden Gully NV	Yarra Valley, VIC	18.5 / 4.2
Yarra Bank 2003	Yarra Valley, VIC	44.1/10.5
Rivergum NV	South East, AUS	11.6 / 3
Wild River NV	Yarra Valley, VIC	19.9 / 4.2

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Beer List

Bottled

Boags Classic Blonde	\$5.00
Cascade Premium	\$5.60
Crown Lager	\$5.50
Guinness Can	\$6.00
Hahn Premium Light	\$4.30
James Boags Premium	\$5.50
Kilkenny Ale	\$6.00
Pure Blonde	\$5.00
Stella Artois	\$5.50
Strongbow Draught	\$4.60
Strongbow Dry	\$4.60
Strongbow Sweet	\$4.60
Tetleys Bitter	\$6.00
Tooheys Old	\$4.60
Tooheys Extra Dry	\$4.80
Victoria Bitter	\$5.00

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Tap Beers	Glass	Pot	Schooner
Boags Classic Blonde	\$2.90	\$3.70	\$5.00
Boags Draught	\$3.40	\$3.70	\$5.00
Carlton Draught	\$3.30	\$3.70	\$5.00
Coldstream Bitter		\$4.40	\$5.30
Coldstream Cider		\$4.40	
Hahn Premium Light	\$2.50	\$3.20	\$4.00
Heineken	\$3.50	\$4.40	\$6.00
Tooheys Extra Dry	\$2.90	\$3.70	\$5.00

Hot Beverages

Cafe Latte	\$3.3
Cappuccino	\$3.3
Flat White	\$3.3
Long Black	\$3.3
Short Black	\$3.3
Long Machiatto	\$3.3
Short Machiatto	\$3.3