

BISTRO HOURS

LUNCH 11AM - 2:30PM
DINNER 5PM - 8:30PM
EVERYDAY

FOLLOW THE GROVE HOTEL
ON SOCIALS @ f



WELCOME TO THE TRUE TASTE OF SMOKE AND FIRE!

Want to become a member to receive exclusive discounts and loads of points to spend in venue, its free! just ask our friendly bar staff to receive your badge!



LOOK FOR THIS SYMBOL FOR OUR DAILY SMOKED MEATS.

STARTERS & SHARES

	M/NM
Garlic Bread (V)	8/10
Garlic & Cheese Bread (V)	10/12
Bacon Sweet Chilli & Cheese Bread	12/14
Pork Belly Bites (GF)	17/19
Twice Cooked Pork Belly Burnt Ends, Smoked & Fried, Dusted With Spices, Confit Garlic & Smoked Paprika Aioli	
Smoked Chicken Wings (GF)	15/18
House Smoked Wings, Your Choice Of Smokey BBQ or Buffalo, Served With Buttermilk Ranch	
Bruschetta	14/16
Tricolour Tomatoes, Spanish Onion, Basil, Feta, Balsamic Glaze & Olive Oil	
Salt & Pepper Five Spice Squid (GF)	16/18
Pickled Vegetables, Asian Vegetables & Smoked Paprika Aioli	
Grilled Halloumi (GF, V)	15/17
Hot Honey, Herbs & Pistachios	
Charred Corn Ribs (GF, V)	16/18
Tossed In Butter, Served With Smoked Paprika Aioli & Slaw	

BURGERS

	M/NM
All Burgers Served With Seasoned Fries	
Upgrade To Sweet Potato Fries	4/6
Po' boy	23/25
Blackened Smoked Beef Brisket, Tangy Slaw, Brown Onion & Jalapenos, Toasted Long Roll	
Grove Street Smash Burger	26/28
Two Smashed Patties, Lettuce, Grilled Onions, Pickles, American Cheddar & Come Back Sauce	
Nashy Fried Chicken Sando	22/24
Thick Cut White Bread, Twice Fried Chicken, Tangy Slaw, Pickles, Onions, Come Back Sauce	
Pump-King Burger (V)	21/24
Butternut Pumpkin Patty, Lettuce, Slaw, Onions & Aioli	

EXTRAS

	M/NM
Gluten Free Bun	3/5
Beef Patty	5/7
Twice Fried Chicken Fillet	5/7
Bacon	3/5
Cheese	2/4
BBQ Brisket	7/9

SALADS

	M/NM
Warm Couscous Salad (V)	18/20
Trio Of Vegetables, Fluffed Couscous, Pinenuts, Feta, Herbs & Lemon Dressing.	
Grilled Chicken & Avocado Salad	23/25
Seared Chicken Breast, Mixed Greens, Avocado, Cherry Tomatoes, Red Onion, Creamy Herb Dressing & Parmesan Cheese.	
Add Prawns	9/11
Add Chicken	6/8
Add Salt & Pepper Squid	7/9

SAUCES

All Our Sauces Are GF.	
Gravy, Diane, Mushroom	2.5
Peppercorn	
Creamy Garlic, Red Wine Jus	4

SIDES

	M/NM
Tangy Slaw	4/6
House Garden Salad	4/6
Steamed Vegetables	6/8
Mashed Potato	5/7
Bowl Of Fries & Aioli	9/11

KIDS

For Children 12 & Under	M/NM
All Meals Come With Soft Drink, Ice Cream & Kids Activity Pack.	
'Not Hungry' Nuggets & Chips	12/14
'Don't Want That' Burger & Chips	12/14
'Whatever' Fish & Chips	12/14
'What's That' Kids Pasta	12/14

MAINS

	M/NM
300g MB2+ Rump Steak (GF)	32/34
Served With Your Choice of Sauce & 2 Sides (Chips, Salad, Mash Or Vegetables)	
Smoked Brisket, Cheese & Jalapeno Pie	24/27
Seasoned Fries & Slaw	
Smoked Bangers & Mash (GF)	22/24
Creamy Mashed Potato, Peas Covered In Gravy	
House Battered Snapper Fillets	26/28
Goldband Snapper, Battered And Fried, Seasoned Fries, Aioli & Lemon	
House Smoked BBQ Bourbon Glazed Pork Ribs (GF)	1/2 Rack 32/36 Full Rack 62/66
Tangy Slaw, Seasoned Fries & Charred Corn Ribs	
Hand Crumbed Chicken Schnitzel	23/25
Served With Your Choice of Sauce & 2 Sides (Chips, Salad, Mash Or Vegetables)	
Add Your Topper	
Parmigiana: Napoli, Ham & Melted Mozzarella	5/7
Roadhouse Topper: Smoked Brisket, Jalapeno's, Bourbon BBQ Sauce & cheese	10/12
Creamy Garlic Prawns: Sauteed Prawns & Creamy Garlic Sauce	8/10
Beef Ragout (GFO +\$3)	30/33
Fettuccini, Smoked Brisket, Tomato Sugo, Onions, Spinach & Parmesan Cheese	
Crumbed Lamb Cutlets (2)	29/32
Served With Your Choice of Sauce & 2 Sides (Chips, Salad, Mash Or Vegetables)	
Add Extra Lamb Cutlet \$8	
300g Dry Brined Chicken Breast (GF)	29/32
Served On A Bed Of Smashed Potatoes, Carrot Puree, Steamed Greens & Red Wine Jus	
Pumpkin Ravioli (V)	24/27
Burnt Sage Butter, Spanish Onion, Cherry Tomatoes & Parmesan	
Add Prawns	9/11
Add Chicken	6/8
Upgrade Your Meal And Add Sweet Potato fries	4/6

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.
10% surcharge on Public holiays.

GF=Gluten Free | V= Vegetarian Option
GFO=Gluten Free Option

M= Members | NM= Non Members

LUNCH SPECIALS

OUR LUNCH MENU IS AVAILABLE
MONDAY TO FRIDAY 11AM-2:30PM

	M/NM
Oklahoma Smash Burger (GFO) Smashed Burger Patty, Onions, Pickles & American Mustard Served With Fries	16/18
Caesar Salad Crisp Lettuce, Bacon, Poached Egg, Parmesan Cheese, Croutons & Grilled Chicken (GFO)	16/18
200g Black Angus Rump (GFO) Served With 2 Sides & Sauce (Chips, Salad, Mash Or Vegetables)	20/22
Spinach & Ricotta Cannelloni (v) Served With A Green Salad of Avocado, Mixed Leaves, Cucumber & A Creamy Ranch Dressing	16/18
200g Pork Schnitzel Slaw, Seasoned Fries & Lemon	16/18
Smoked Brisket Loaded Fries 🔥 Seasoned Fries Topped With House Smoked Brisket, Liquid Cheese, Jalapenos & Bourbon BBQ Sauce	16/18

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NOT AVAILABLE ON PUBLIC HOLIDAYS

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EVERYDAY

THELEMONGROVEHOTEL

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Monday

(AFTER 5PM)

Triva &
\$16 Schnitzels



Tuesday

(AFTER 5PM)

Two for One
Main Meals



Wednesday

CHEFS SPECIALS

Chef
Specials



Thursday

(AFTER 5PM)

\$16 Burger
\$16 Sandos
Served With Fries



Friday

(AFTER 5PM)

Ribs & Rump \$24
1/2 Rack Of Ribs, 200g
Rump Steak & Chips



Sundays

SMOKE PLATE

\$22

A pit-smoked feast with classic sides — built for a hungry BBQ lover

Here, the meat takes center stage - **smoked low and slow**, until every bite is tender, juicy, and packed with flavour. Our meats are smoked fresh daily, and we encourage you to try a variety to experience the full range of taste.



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WINE LIST

FOLLOW US ON SOCIALS  

SPARKLING

	M NM	M NM
Willowglen Brut <i>Riverina, New South Wales</i>	7 7.5	29 30
Brown Brothers Origins Prosecco <i>King Valley, Victoria</i>	9 9.5	39 41
Brown Brothers Premium Cuvée <i>Victoria</i>		45 47

WHITES

Willowglen Sav Blanc <i>Riverina, New South Wales</i>	7 7.5	29 30
821 South Sauvignon Blanc <i>Marlborough, New Zealand</i>	8.5 9	35 37
Maclean Wilderness Verdelho <i>Hunter Valley, New South Wales</i>	9.5 10	40 42
Rothbury Estate Chardonnay <i>Riverina, New South Wales</i>	7.5 8	32 34
Innocent Bystander Pinot Gris <i>Yarra Valley, Victoria</i>	9.5 10	40 42
DB Winemakers Pinot Grigio <i>Riverina, New South Wales</i>	9 9.5	39 41

REDS

Vivo Shiraz <i>Riverina, New South Wales</i>	7 7.5	29 30
St Halletts Black Clay Shiraz <i>Barossa Valley, South Australia</i>		52 54
Sheep Shape Merlot <i>Riverina, New South Wales</i>	8.5 9	35 37
T'Gallant Encore Pinot Noir <i>South Eastern Australia</i>	8.5 9	35 37
DB Cabernet Sauvignon <i>Riverina, New South Wales</i>	7.5 8.0	32 34
19 Crimes Malbec <i>Mendoza, Argentina</i>	9.5 10	40 42

ROSE

Willowglen Moscato <i>Riverina, New South Wales</i>	7.5 8	32 34
Days of Rose <i>South Australia</i>	9 9.5	39 41