

Pine Grove Hotel

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

ENTRÉES

GARLIC BREAD (V)	\$8
GARLIC & CHEESE BREAD (V)	\$9
GLENNO BREAD (V) – Ciabatta Bread with Sweet Chilli Butter & Melted Cheese	\$10
WARM ROTI BREAD (V) – With Chinese Satay Dipping Sauce & a Crisp Asian Salad	\$11
SALT'N'PEPPER CALAMARI – With an Apple & Roquette Salad & Citrus Aioli	\$13(E) \$24(M)
BBQ PORK BELLY (G) – Apple & Soy glazed Korean BBQ Pork Belly with Kimchi (<i>pickled cabbage</i>)	\$16
ARANCINI BALLS (V) – Pumpkin & Sage Arancini Balls with Pumpkin Sour Cream	\$11
SPRING ROLLS (VE) – Vegan Ginger & Vegetable Spring Rolls with Spiced Plum Dipping Sauce	\$10
COCONUT BATTERED PRAWNS – Flash fried & served with Lime Chilli Jam & Salad	\$16(E) \$27(M)
BUTCHERS BOARD – Smoked Jelapeno & Cheese Sausage with Piccalilli, Local cured Ham, Pickled Vegetables & Rustic Bread	\$20

MAINS

CAESAR SALAD (GO) – A Salad of Cos Lettuce, Bacon & Croutons, topped with Parmesan, a Poached Egg & Anchovies	\$19
With Chicken	\$21
THAI BEEF SALAD – Thai marinated Beef Strips on a Crisp Asian Vegetable Salad with crushed Peanuts	\$21
PINEY PARMA – Chicken Schnitzel with a rich Tomato Sauce, topped with Ham & melted Cheese, with your choice of Sides	\$26
FISH'N'CHIPS – Cider battered John Dory Fillets served with Chips, Salad & Homemade Tartare Sauce	\$24
SATAY PRAWNS – Prawn Cutlets poached in a Chinese Satay Sauce & served with Coconut Rice, Roti Bread, Asian Greens & Crispy Shallots	\$28
WAGYU BURGER – Chargrilled Wagyu Beef Patty with Lettuce, Tomato, Sweet Pickled Cucumber, Cheese, Dijonnaise & Homemade Tomato Ketchup in a Toasted Bun, served with Beer Battered Chips	\$24

MEXICAN CHICKEN BURGER – Marinated Chargrilled Chicken with Roasted Capsicum, Lettuce, Red Onion, Chilli Pecorino Cheese & Aioli in a Toasted Bun, served with Beer Battered Chips	\$24
NASI GORENG (VO) – Chicken & Prawns wok seared in an Indonesian inspired Fried Rice topped with a Fried Egg & Kecap Manis	\$25 \$19(V)
AMERICAN STYLE BEEF BRISKET – Slow braised Beef Brisket in a Smokey Pepper rub, served with Coleslaw, Chipotle Sauce & Beer Battered Chips	\$36
RUMP STEAK – 400gm Cape Byron Grass Fed Beef, cooked to your liking with your choice of Sauce & Sides	\$35
MARINATED LAMB RUMP (GO) – Cooked Medium Rare on Pan roasted Potato Gnocchi, Baby Beets, Spinach & Goats Cheese, drizzled with Red Wine Jus	\$31
VEGETARIAN FRITTERS (VE) – Turkish Spiced Vegetable & Chickpea Fritters with Roasted Cherry Tomatoes & a Carrot & Red Lentil Puree	\$19
SPAGHETTI (VO) – Basil Pesto, Chicken, Cherry Tomato & Cream tossed through Spaghetti Pasta & topped with Parmesan Cheese	\$21
PANANG LAMB CURRY (GO) – Organic Lamb, slow cooked in Thai Spices & Coconut Milk with Cocktail Potatoes & Beans, served with Coconut Rice & Roti Bread	\$28
CHICKEN BREAST (G) – Wrapped in Proscuitto & Sage & Oven baked, served with Butternut Pumpkin Puree & Asparagus, topped with a Red Wine Jus	\$28

KIDS MENU – STRICTLY 12 YEARS & UNDER

\$12 EACH (Includes a free kids drink)

Chicken Nuggets & Chips	Fish'n'Chips
Hawaiian Pizza & Chips	Margherita Pizza & Chips
Steak & Chips	Chicken Parma & Chips
Spaghetti Bolognaise	Spaghetti Chicken Carbonara

DESSERTS – Please see Display Cabinet near Kitchen

(V) = VEGETARIAN (VE) = VEGAN (VO) = VEGETARIAN OPTION
(G) = GLUTEN FREE (GO) = GLUTEN FREE OPTION

SENIOR'S MENU

Available Monday-Saturday Lunch and Dinner

ALL MAIN MEALS \$15 EACH UNLESS STATED OTHERWISE

ADD SOUP \$2 ADD DESSERT \$3

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Thai Beef Salad - Grilled Thai marinated Beef Strips on a crisp Asian Vegetable Salad with crushed Peanuts

Spaghetti Bolognese - Rich Tomato Bolognese tossed through Spaghetti & topped with Parmesan Cheese

Basil Pesto Spaghetti (V) - Basil Pesto, Cherry Tomatoes & Cream tossed through Spaghetti & topped with Parmesan Cheese

Chicken Caesar Salad (GO) - Oven baked Tenderloins on a Salad of Cos Lettuce, Bacon & Croutons, topped with Parmesan Cheese, a warm Poached Egg & Anchovies

Salt'n'Pepper Calamari - Flash fried & served with Chips, Salad & a side of Homemade Aioli

Fish'n'Chips - Cider battered John Dory Fillets served with Chips, Salad & Homemade Tartare Sauce

Chicken Parma - Grilled Schnitzel topped with Napoli, Ham & Melted Cheese, served with Chips & Salad

Bangers'n'Mash - Pork Sausages on Seeded Mustard Mash with grilled Onions, Red Wine Jus & Seasonal Vegetables

Roast of the Day (GO) - Served with Roast Potatoes, Pumpkin & Vegetables, topped with Gravy

Chicken Breast (G) - Oven baked & served on Mash Potato & Spinach with a Mushroom Cream Sauce

Porterhouse Steak (GO) - Cooked to your liking & served with your choices of Sides & Sauce **\$18**

Chicken Kiev - Crumbed Chicken Breast filled with Garlic & Herb Butter, oven baked & served with Rice Pilaf, Chips & Salad

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