

GROKE

CHEFS SELECTIONS

15% SURCHARGE ON PUBLIC HOLIDAYS.

SMALLS

STEAMED BUNS | \$19.00

sweet n sour pork belly w pickled diakon, carrot, cucumber & hoisin (3)

SALT + PEPPER SQUID | \$17.00

w citrus aioli

DUMPLINGS | \$18.00

prawn & ginger dumplings (6)
served w soy & chilli sambal

MINI CRUMPETS | \$20.00

w smoked trout & chive

NACHOS | \$26.00

barbacoa braised beef brisket, tomato, corn & red onion salsa, sour cream & green onion

BUFFALO FRIED CHICKEN | \$18.00

w ranch dipping sauce

ONION RINGS | \$12.00

beer battered onion rings, seasoned w sea salt

THE CLASSICS

SCHNITTY | \$30.00

freshly crumbed chicken breast, served w chips, salad & gravy

NOT BIG, BUT NOT SMALL | \$25.00

PARMA | \$33.00

freshly crumbed chicken breast, napoli, ham & cheese, served w chips, salad

NOT BIG, BUT NOT SMALL | \$28.00

not a fan of salad, add veg for \$5

FUSH & CHIPS (2PC) | \$33.00

freshly beer battered gummy shark, served w chips, house salad & homemade tatare
1PC | \$28.00

SALT & PEPPER SQUID | \$29.00

served on a salad of cos, soft boiled egg, bacon, parmesan, croutons & house dressing (aka ceasar)

CREAMY GARLIC CHICKEN | \$35

grilled chicken breast topped w garlic sauce, served w roasted chats & asparagus w hollandaise & lemon & thyme crumb
add garlic prawns \$6

THE CLASSICS

BLACK ANGUS SIRLOIN (300G) | \$44.00

cooked to your liking, served w crispy chats, buttered spring greens & spiced almonds
+ your choice of sauce
+ garlic prawns \$6.0

SAUCES

gravy, mushroom, pepper, hollandaise \$2.50
garlic prawn \$6.00

RISOTTO | \$24.00

pea, asparagus, zucchini, fresh mint & red pesto
add chicken \$5

PORK RIB EYE 'SALTIMBOCCA' | \$39.50

proscuitto, sage, white wine, served w kipfler potatoes roasted in thyme w caramelised onion & spiced cauliflower

LAMB RUMP | \$42

marinated in sage & stout w a warm salad of spring greens, tossed in chive butter & rocket, served on cauli puree & grilled herbed flat bread

CAESAR SALAD | \$20

salad of cos, soft boiled egg, bacon, parmesan, croutons & house dressing
add chicken \$5

Please advise our staff if you have any dietary requirements & every effort will be made to accommodate these. Although we take these requests very seriously, food is prepared in an environment that handles gluten, dairy & nuts.



GROKE

BURGERS + BITES

15% SURCHARGE ON PUBLIC HOLIDAYS.

BURGERS

ANY BURGER CAN BE SUBSTITUTED W GRILLED CHICKEN BREAST OR 100% NOT BEEF PATTY

CHEESEBURGER | DBL | TRPL | \$15 | \$22 | \$27

house made wagyu patty, mustard, red onion, ketchup, pickles & american burger cheese

BURGERLICIOUS | \$21.00

wagyu patty, american burger cheese, lettuce, caramelised onion, bacon, onion rings & groke burger sauce

PARMA DELUXE | \$19.50

chicken parma.....but in a bun

RISK IT FOR THE BRISKET | \$19.50

barbacoa braised beef brisket, slaw, cheese, hash brown & chipotle mayo

LITTLE CHICKEN | \$15.50

sfc, lettuce, cheese & aioli

CLUCK NORRIS | \$19.50

southern fried chicken covered in buffalo sauce, cheese, bacon, jalapeños, slaw & ranch

GIVIN' ME THE SCHNITZ | \$18.00

crumbed chicken breast w cheddar cheese, house made gravy, bacon & slaw

THE 'ULTRA BUILD' MIXED GRILL BURGER | \$24.00

by luke tierney

wagyu beef patty, crispy pork belly, bacon, fried egg, onion rings, lettuce, tomato, bbq & tomato sauce

THE MIZZ | \$21.00

house made wagyu patty, caramelised onion, bacon, lettuce, avocado, tomato, hash brown, double cheese & pepper mayo

CHEF KINNA'S TROPICANA | \$19.50

SFC, pineapple, beetroot, cheese, lettuce, red onion, bbq & chipotle mayo

HOUSE CHIPS

SINGLE SERVE | \$6.00

seasoned w house salt

BOX | \$12.00

served w garlic aioli



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FULLY LOADED GEMS

have one of the below on our potato gems with house salt...
\$19.00

CARBO

bacon salt, carbonara sauce, parmesan & green onion

LOADED BRISKET

barbacoa braised beef brisket, liquid cheese, pineapple salsa & chipotle mayo

CHEESEBURGER

wagyu beef patty, red onion, pickles, liquid cheese, ketchup & mustard

CHEESE & GRAVY

EXTRAS

load it up!

beef patty sfc chick breast	\$ 7.00
bacon egg gf bun	\$ 3.00

see something else you want to add? just ask

DIPPING SAUCES

ketchup | franks hot sauce
garlic aioli | lime aioli
pepper mayo | chipotle mayo
burger sauce | sriracha | ranch | \$2.50

GROKE

SPIRITS | ON TAP | IN FRIDGE

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VODKA

absolut vodka, sweden	\$ 09.00
ciroc, france	\$ 12.00
nitro blueberry, apollo bay	\$ 12.00
nitro lime, apollo bay	\$ 12.00
nitro pineapple, apollo bay	\$ 12.00
nitro watermelon, apollo bay	\$ 12.00

GIN

suffoir botanical, macarthur	\$ 09.00
lizard dragon utopia, perth	\$ 12.00
lizard dragon salt bush, perth	\$ 12.00
citrus, queenscliff	\$ 12.00
botanical, queenscliff	\$ 12.00
hendricks, scotland	\$ 15.00
suffoir pinot noir, macarthur	\$ 15.00
suffoir sweet smoke, macarthur	\$ 15.00

TEQUILA

el jimador, mexico	\$ 10.00
patron silver, mexico	\$ 15.00

RUM

pampero blanc, venezuela	\$ 09.00
sailor jerry spiced, caribbean	\$ 12.00
bundaberg red, bundaberg	\$ 12.00
kraken spiced, trinidad	\$ 12.00
black bart spiced, barbados	\$ 15.00

WHISKEY | SCOTCH

johnnie walker red, scotland	\$ 09.00
johnnie walker black, scotland	\$ 12.00
jameson, ireland	\$ 12.00
monkey shoulder, scotland	\$ 12.00
proper twelve, ireland	\$ 12.00
glenfiddich 12y, scotland	\$ 15.00
kensei, japan	\$ 15.00
chivas regal, scotland	\$ 15.00
johnnie walker green, scotland	\$ 15.00

WHISKEY | BOURBON

canadian club, ontario	\$ 09.00
southern comfort, new orleans	\$ 08.00
gentleman jack, tennessee	\$ 12.00
wild turkey, kentucky	\$ 12.00
makers mark, kentucky	\$ 12.00
wild turkey 101 proof, kentucky	\$ 15.00

LIQUERS

midori	\$ 10.00
pimm's	\$ 10.00
baileys	\$ 10.00
frangelico	\$ 10.00
kahlua	\$ 10.00
fireball	\$ 10.00
chambord	\$ 10.00
aperol	\$ 10.00
licor 43	\$ 10.00

ON TAP

ON TAP

melbourne bitter	\$ 09.00
great northern super crisp	\$ 08.50
south coast pale ale	\$ 11.00
rotating keg	POA

CRAFTS + CIDER + RTD'S

kelly bros cider	POA
canadian club dry	\$ 12.00
canadian club, soda + lime	\$ 12.00
carlton dry	\$ 08.00
corona	\$ 09.00
vb stubby	\$ 08.00
b/vale union ginger beer	\$ 10.00
b/vale union peach iced tea	\$ 10.00
b/vale union lemon lime bitters	\$ 10.00
plus more...check out our fridge	

G - RATED

capi sodas (multiple flavs)	\$ 04.50
coca cola & coca cola no sugar	\$ 04.50
spring valley juices	\$ 04.50
schweppes post mix	\$ 04.50
filtered aqua	FREE

G - RATED BEERS

heaps normal quiet xpa	\$ 07.00
heiniken zero stubby	\$ 06.00

GROKE

COCKTAILS | VINO

15% SURCHARGE ON PUBLIC HOLIDAYS.

COCKTAILS

made w premium spirits

WATERMELON COOLER | \$20

the most refreshing drink!
gin, watermelon & a hint of
wasabi peas

RASPBERRY MARG | \$22

tequila staple w a raspberry
twist
after an og or spicy marg,
just ask!

AMARETTO SOUR | \$19

italy's no.1 liquor mixed w
makers mark

CLASSIC ESPRESSO | \$22

coffee lovers only
wanting a caramel twist?
we got you!

THE WOO GIRL 2.0 | \$20

all things sweet, mixed w vodka,
chambord, strawberry liqueur &
pineapple juice

BLACKBERRY MOJITO | \$20

blanco rum, raspberries, mint,
lime & soda

PINK PANTHA | \$22

suffoir's pinot gin, triple sec,
cranberry & lime

PASH 'N' TELL | \$20

an og passionfruit delight

CARAMEL CRACKER | \$19

butterscotch & salted caramel
in this creamy cocktail

SIESTA SPRITZ | \$19

when tequila meets aperol, what
could go wrong?!

FLUFFY DUCK | \$24

advokaat, vodka & ginger beer

PINA COLADA | \$20

pineapple, white rum & coconut,
shaken for a creamy delightful
finish

LONG ISLAND | \$23

vodka, gin, triple sec, tequila,
white rum, cola & lime

SPRITZ GLASSES

ROSEMARY SLING | \$20

suffoir rosemary gin, peach
schnapps, bitters & lemonade

BLOOD ORANGE | \$18

aperol, prosecco, blood oj, mint
& lime

SHIRAZ GIN | \$12

shiraz, queenscliff botanical gin
& soda

VINO

BUBBLES

di giorgio pinot chardonnay	\$ 12.00
di giorgio sparkling merlot	\$ 12.00
ballarine champagne	\$ 15.00
salinger vintage cuvee, vic	\$ 46.00
sparkling shiraz	\$ 52.00

WHITE

	150ML/250ML/B
juliet moscato, vic	\$ 09 14 38
cape jaffa chardonnay,sa	\$ 08 13 36
grampians estate pinot gris vic	\$ 09 15 42
pikes reisling, vic	\$ 11 15 45
squealing pig sav blanc, nz	\$ 09 14 38

RED

	150ML/250ML/B
seppelt great entertainer shiraz	\$ 09 14 42
fickle mistress pinot noir, nz	\$ 11 16 48
cape jaffa upwelling cab sav, sa	\$ 09 14 38
grampians estate gst, vic	\$ 11 16 48

NON-ALCO

	150ML/250ML/B
nolo, sav blanc, sa	\$ 07 23
nolo, shiraz, sa	\$ 07 23

MOCKTAILS | \$7.0

pinita colada - all things coconut &
pineapple

amaretti sour- og sour

thirst quencher - blood oj soda, mint & lime

havana na na na - sweet & delicious, rasp &
lemon

lost island - cola, lime & raspberry

virgin mary - g rated mojito