

## KIDS MAINS

AGES 12 & UNDER

Chicken nuggets w fries & salad .....	12.0
Battered fish w fries & salad (gfa) .....	12.0
Crumbed calamari rings w fries & salad .....	12.0
Grilled chicken & veggies (gf) .....	12.0
<b>Margherita pizza</b> w napoli sauce, herbs & mozzarella (v) .....	12.0
<b>Hawaiian pizza</b> w napoli sauce, ham, pineapple & mozzarella .....	12.0
<b>Ham &amp; cheese pizza</b> w napoli sauce, ham & mozzarella .....	12.0
Spaghetti bolognese .....	12.0

## KIDS DESSERT & DRINK COMBO

Choose any one of the kids mains above and add one of the following desserts and your choice of kids sized soft drink or juice for an additional \$6.0

<b>Snake in the snow</b> Two slippery snakes slithering in vanilla ice cream .....	4.0
<b>Grubs in the mud</b> Four cheeky grubs swimming in chocolate mousse .....	4.0
<b>Frog in a pond</b> A chocolate frog leaping out of a pond of raspberry jelly .....	4.0

Please note, a 10% surcharge applies to all food on public holidays



OCEAN GROVE  
HOTEL

# Summer

## SUMMER IS COCKTAILS & LIVE MUSIC AT THE OGH!



### SATURDAY NIGHTS

Looking for something to do on a Saturday night? We've got you covered! Grab some friends, get down to the OGH bistro for dinner and stick around for live music every Saturday night from 9pm!



### SUMMER SUNDAY SESSIONS

Summer Sunday Sessions will return from January 1 through to Easter\* - join us in the courtyard every Sunday from 3pm for summer sun, icy-cold beverages and more live music!

## what more could you want?

CHECK FACEBOOK, INSTAGRAM OR OUR  
WEBSITE FOR UPDATES & DETAILS



\*weather permitting



OCEAN GROVE  
HOTEL



## BISTRO + COURTYARD MENU



OPEN 7 DAYS  
LUNCH & DINNER

5255 1122

175 BONNYVALE ROAD  
OCEANGROVEHOTEL.COM.AU



SIDES

Garlic bread (v) .....	7.5
Cheese bread (v) .....	9.0
Beer battered steak fries w tomato sauce (v) .....	10.0
Garden salad w local lettuce & Italian vinaigrette (v) (gf) .....	9.0
Market fresh vegetables wok tossed w sea salt & cracked pepper (v) (gf) .....	11.0

SHARE PLATES

Trio of house-made dips served w warm flat bread (v) .....	20.0
Produce plate w pickled seafood, fetta, olives, charcuterie, roasted vegetables & flat bread (gfa) .....	25.0

HALF SERVES & LIGHT MAINS

HALF SERVES

House-made southern fried chicken schnitzel w salad, fries & spicy jalapeno aioli .....	18.0
Chicken parmigiana w napoli, shaved ham & cheese, served w salad & fries .....	18.0
Beer battered local flathead tails w garden salad, fries & tartare sauce (gfa) .....	22.0
Thyme & cider braised pork belly w Lyonnaise potatoes, rocket & apple chutney (gf) .....	22.0
Fried local coriander lime squid w Vietnamese salad & palm sugar dressing (GF) .....	21.0

LIGHT MAINS

Salad of smashed Atlantic salmon w corn tabouleh, avocado, summer leaves, cherry tomatoes & tzatziki dressing .....	28.0
Salad of hoisin beef & fried organic black rice w bean shoots, napa, fermented garlic & sesame seeds (gf) .....	27.0
Fresh pumpkin & parmesan ravioli tossed w caponata & olive oil (v) .....	25.0
1/2 kilo of local mussels steamed in Bellarine white wine w summer herbs, garlic & tomato, served w bread (gfa) .....	24.0



MAINS

Vegetarian plate w shallot & goat cheese tartlet, beetroot bruschetta, pickled eggplant & avocado salsa (v) .....	27.0
Fried local coriander lime squid w Vietnamese salad & palm sugar dressing (gf) .....	29.0
Thyme & cider braised pork belly w Lyonnaise potatoes, rocket & apple chutney (gf) .....	32.0
Cumin scented chicken breast w Moroccan carrots, raisin quinoa & caramelized tomato puree (gf) .....	29.0
12 hour slow cooked Texan style lamb shank w Cajun potato salad & BBQ sauce (gf) .....	29.0
Beer battered local flathead tails w garden salad, fries & tartare sauce (gfa) .....	32.0
House-made southern fried chicken schnitzel w salad, fries & spicy jalapeno aioli .....	26.0
Chicken parmigiana w napoli, shaved ham & cheese, served w salad & fries .....	28.0
Cape Grim grass-fed beef (M2+) 300g porterhouse or 250g scotch fillet cooked to your liking w buttery mashed potatoes, greek salad & your choice of gravy, pepper sauce (gf), mushroom sauce (gf) or garlic butter (gf) .....	39.0
The OGH bouillabaisse w crab, prawns, fish, calamari, steamed mussels & scallops in a light tomato, chilli, saffron & pernod broth (gfa) .....	40.0
Land & sea for 2 Southern fried chicken, beef medallions, pork belly, steamed mussels, grilled salmon & coriander lime squid served w fries & salad (gfa) .....	85.0

Won't win friends with salad? That's OK, you can upgrade from salad to vegetables for an additional \$1.50 per serve.
(v) vegetarian / (gf) gluten free / (gfa) gluten free option available

PIZZA

CLASSICS .....	20.0
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Margherita  
w napoli sauce, herbs & mozzarella (v)

Hawaiian  
w napoli sauce, ham, pineapple & mozzarella

Aussie  
w napoli sauce, bacon, shredded ham, egg & mozzarella

DELUXE .....	23.0
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Pulled pork meat lovers  
w napoli sauce, bacon, salami, ham, sun dried tomatoes, BBQ sauce & mozzarella

Spicy lamb  
w napoli sauce, capsicum, red onion, fetta & mozzarella

Mediterranean  
w napoli sauce, vegetables, olives, fetta & mozzarella (v)

The OGH  
w napoli sauce, salami, mushrooms, olives, capsicum, ham & mozzarella

EXTRAS

BBQ sauce .....	1.0
Chilli .....	2.0
Mushrooms .....	2.0
Salami .....	2.0
Jalapenos .....	2.0

DESSERTS

Salted caramel layer cake w vanilla ice cream & cream .....	12.0
Baked New York cheesecake w vanilla ice cream & cream .....	12.0
Lemon meringue pie w vanilla ice cream & cream .....	12.0
Layered pistachio mousse w vanilla ice cream & cream .....	12.0
Chocolate indulgence share plate Baci slice, macaron, custard éclair, chocolate brownie & rich chocolate ice cream served w refreshing summer condiments .....	20.0