

STARTERS

GRILLED SOURDOUGH Whipped roast garlic butter	6
SMOKED BONE BROTH Beef tongue, rice noodles, bok choy & chili	15
ORGANIC TOMATOES Soft mozzarella & tapenade	15
HANGI PORK PANCAKES Shitake mushrooms, daikon, cucumber & coriander	15
KING SALMON Avocado, charred cucumber, radish, chilli & lime	17
SALT AND PEPPER SQUID Spicy mayo	18
SEARED VENISON Roast baby beetroots, goats curd & hazelnuts	20
THE GROUNDS DUMPLINGS Pork & Prawn or Vegetarian (5 or 9 pieces)	15/25

HAND CRAFTED PASTA

ITALIAN SAUSAGE FUSILLI Fried aubergine, tomato, chili & herbs	24
HOMEMADE GNOCCHI Sweet corn and miso puree, grilled baby corn & Almond beurre noisette	24
SPAGHETTI & MEATBALLS Marinara sauce & parmesan	25
PULLED BEEF SHORT RIB Handkerchief pasta & pickled vegetables	26
CLAM TAGLIATELLE Prawns, chili, garlic & parsley	28

MEATS & FISH

WAGYU BURGER (cooked medium) 120g Wagyu, gruyere, bacon, butterhead lettuce, deli pickles. Served with fries	25
ORGANIC BBQ CHICKEN MARYLAND Pomme puree, red cabbage & lime coleslaw	28
SMOKED HEREFORD PRIME BRISKET Carrot puree, grilled brocolli & onion vinaigrette	31
FLAT IRON STEAK Sustainable Taupo beef, parsnip puree, glazed mushrooms, Cafe de Paris butter,crispy kale	35
MARKET FISH Almond hummus, leek, tomato & zucchini	35



SIDES

FRENCH FRIES	6
NEW SEASON POTATOES Garlic, mustard & parsley butter	9
ROAST PUMPKIN Miso butter & pumpkin seeds	9
KIM CHI Black sesame seeds	10
COS SALAD Caesar dressing, croutons & soft egg	10
SUMMER BEANS Truffled egg yolk, basil pesto, parmesan	11

DESSERT

CREME BRULEE Orange, coconut & almond biscotti	12
VANILLA CHEESECAKE Whipped white chocolate,plum puree, poached plums	14
EMOJI POOP FOR TWO Vanilla ice cream, chocolate crumble	15
GROUNDS HAND CRAFTED ICE CREAM Triple Chocolate Vanilla & Strawberry Hokey Pokey Jelly bits Cookies & Cream Strawberry Coconut & Banana	4.5/7
PUHOI VALLEY CELLAR RANGE CHEESE FOR TWO Farmhouse brie Washed rind Goats blue Grapes, fruit bread, crackers & honeycomb	30