



THE GROUNDS
MODERN FAMILY EATERY

LATE BREAKFAST

BIRCHER MUESLI Chia & coconut, oats, buffalo yoghurt & blueberries	13
BRUNCH BURGER 120g Wagyu, fried egg, gruyere, harmony bacon, watercress, deli pickles	22
EGGS FLORENTINE 2 poached eggs, sautéed baby spinach, toast and hollandaise	
	With crispy bacon 22
	With salmon 26

LUNCH

GRILLED SOURDOUGH Whipped roast garlic butter	6
SMOKED BONE BROTH Beef tongue, rice noodles, bok choy & chili	15
HEIRLOOM TOMATOES Local & vine ripened, stracciatella, tapenade, sourdough	15
KIM CHI Chinese cabbage, black sesame seeds, steamed rice, fried egg, green onion	13
CRISPY SQUID Chili mayo, mustard, lemon	18
HANGI PORK PANCAKES Szechuan sauce, crispy shallots, daikon, carrot & coriander	15
KING SALMON Avocado, charred cucumber, radish, chili & lime	17
THE GROUNDS DUMPLINGS Pork & prawn or vegetarian (5 or 9 pieces)	15 / 25
GROUNDS CEASAR Soft egg, anchovy, parmesan (add chicken or bacon)	18 / 23
FUSILLI PASTA Hand crafted pasta. Italian sausage, fried aubergine, tomato, chili, herbs	24
SPAGHETTI & MEATBALLS Marinara sauce and parmesan	25
HOMEMADE GNOCCHI Sweetcorn and miso puree, grilled baby corn & almond beurre noisette	24
MARKET FISH Almond hummus, warm vinaigrette of leek, grilled zucchini & tomato	35
FLAT IRON STEAK Parsnip puree, glazed mushrooms, Café de Paris, crispy kale	35

SIDES

FRENCH FRIES	6
GREEN BEANS Truffled egg yolk, basil pesto, parmesan	11
LATE SUMMER SALAD Honey mustard dressing	11

DESSERT

GROUNDS HAND CRAFTED ICE-CREAM Small & large, see your server for flavours	4.50 / 7
CRÈME BRULEE Orange, coconut and almond biscotti	12
VANILLA CHEESECAKE Whipped white chocolate, plum puree, poached plums	14
PUHOI VALLEY CHEESE (FOR TWO) Farmhouse brie, washed rind, goats blue, grapes, crackers	30