

# M E N U

## THE GROUNDS

### ENTREES

**DAILY SOURDOUGH** \$6 Baked Each Morning, Served With Whipped Cultured Garlic Butter

**SASHIMI KING SALMON** \$23 Shiso & Soy, Crushed Avocado, Lime & Puffed rice

**SEAFOOD CHOWDER** \$19 Green Lip Mussels, Shaved Squid, chicken & Sweet Potato

**CRISPY PORK BELLY PANCAKES** \$19 Szechwan glaze, pickled daikon, cucumber & coriander

**THE GROUNDS HOUSE MADE DUMPLINGS** \$16 / \$25

5 or 9 Pieces, Pork & Prawn or Vegan, Served w special sauce, coconut & chili oil

### PASTAs

**CRYSTAL BAY PRAWNS AND COCKLE TAGLIATELLE** \$29 Toasted Garlic, Tomato, Stolen Lemons, crème fraiche, black pepper & parsley

**LAMB RAGÚ** \$27 Spinach Casarecce with Golden Raisins

**AGRIA POTATO GNOCCHI** \$26 Sauteed Mushrooms with a Blue Cheese Cream Sauce and Walnuts

### MAINS

**GREENSTONE CREEK BEEF CHEEKS** \$29 Soft Polenta, Truffle Cream & Wilted Garlic Spinach

**PORK BABY BACK RIBS** \$23 Sticky Black Vinegar, Red Cabbage Slaw & Steamed Rice

**WAGYU BURGER** \$20 Havoc Bacon, Cropper Tomatoes, Cos Lettuce, Russian Dressing, In & Out sauce

**FLAMED GRILLED FLAT IRON STEAK** \$36 Potato Gratin, Shaved Leeks & Red Wine Sauce

**MARKET FISH** \$32 Sticky Szechwan Glaze, Creamed Hummus & Couscous Salad

**ROASTED TE MANA LAMB RUMP** \$36 Cauliflower & Dukkha, Gremolata & Brussel Sprouts

### SIDES

**FRENCH FRIES** \$6

**CRISPY SMASHED POTATOES & MUSTARD BUTTER** \$10

**GARDEN SALAD** \$11

**GREEN WINTER VEGETABLES** \$11 with Almond Butter

**MAC & CHEESE** \$12

### DESSERTs

**MILK CHOCOLATE PANNA COTTA** \$15 Lemon Curd, Toasted Coconut Meringue & Blackberries

**HOT CHOCOLATE FONDANT** \$16 Strawberry Sorbet Magnum, White Chocolate Foam (Allow 12min)

**HOMEMADE PAVLOVA** \$15 Chantilly Cream, Marinated Kiwifruit

All Pastas are made daily on site.  
Please tell staff if you have any Allergies or Dietary Requirements.

# KIDS MENU

## All Meals \$11

LAMB MEATBALLS Home-Made Pasta & Tomato Sauce w Parmesan

DUMPLINGS Pork & Prawn or Veg, Soy & Sesame

ROAST TERIYAKI CHICKEN Steamed Rice & Coleslaw

HOT DOG or HAM & CHEESE TOASTIE French Fries

## EXTRAS

French Fries \$6

Steamed Rice \$5

Buttered Pasta \$7

KIDS JUICE, Apple or Orange

## Hand Made Ice-Cream

\$4.5 Small \$7 Large

See you server for flavours

# DRINKS THE GROUNDS

## TAP BEER

ASAHI	11
ESTRELLA Lager	11
FOUNDERS Pilsner	10

## COCKTAILS

STRAWBERRY & PEACH BELLINI <i>w Prosecco</i>	16
FLORADORA <i>w GIN, RASPBERRY LIQUOR, LEMON</i>	17
PRECISION TIMEPIECE <i>JAGER, AMARO, APEROL</i>	18
WINTER MOJITO <i>SPICED RUM, LIME, MINT &amp; GINGER BEER</i>	18

## CAN/BOTTLE

SOMERSBY <i>CIDER</i>	8
CITIZEN <i>PALE ALE</i>	13
CITIZEN <i>PILSNER</i>	13
BRB <i>APA</i>	10
BRB <i>PORTER (500ml)</i>	15
BRB <i>LIGHT BEER</i>	10
PERONI <i>0% ALCOHOL</i>	9

## NON – ALCOHOLIC

ANTIPODES <i>SPARKLING 500mls</i>	7
SANTA VITTORIA <i>STILL &amp; SPARKLING 1lt</i>	9
LEMONADE	6.5
COKE	6.5
COKE SUGAR FREE	6.5
MAMMAS KOMBUCHA	9
TAHA GINGER BEER	7

## COLD PRESSED & JUICES

CARROT, GINGER, LEMON	8
STRAWBERRY & JAZZ APPLE	8

## SMOOTHIES 400ml

CHOCOLATE, DATE, PEANUT BUTTER	11
BANANA, ALMOND, YOGHURT	11
BLUEBERRY, BANANA, COCONUT	11