

WEDNESDAY MENU

THE GROUNDS

BREAKFAST

CRUSHED AVOCADO \$16 Chili Flakes, Cultured Butter, House-Made Toasted Sourdough

EGGS BENEDICT \$20 English Muffin, Marmite Mayo, Shaved Harmony Ham & Hollandaise

BIG BREAKFAST \$24 Pork & Fennel Sausages, Two Eggs Anyway, Bacon, Fried Hash, Baked Beans

BUTTERMILK HOTCAKES \$17 Canadian Maple Syrup, Whipped Vanilla Crème

ENTRÉES

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

SASHIMI KING SALMON \$23 Shiso & Soy, Crushed Avocado, Lime & Croutons

SEAFOOD CHOWDER \$19 Green Lip Mussels, Shaved Squid & 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, Stolen Lemons, crème fraiche, black pepper & parsley

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

SIDES

FRENCH FRIES \$6

GARDEN SALAD \$11

GREEN WINTER VEGETABLES \$11

DESSERTs

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

HOMEMADE PAVLOVA \$15 Chantilly Cream, Marinated Kiwifruit

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

Hand Made Ice-Cream \$4.5 Small \$7 Large

See you server for flavours

EXTRAS

French Fries \$6
Steamed Rice \$5
Buttered Pasta \$7

KIDS JUICE, Apple or Orange

DRINKS THE GROUNDS

TAP BEER

ASAHI	11
ESTRELLA Lager	11
FOUNDERS Pilsner	10

CAN/BOTTLE

CITIZEN PALE ALE	13
CITIZEN PILSNER	13
SOMERSBY CIDER	8
YEASTIE BOYS PORTER	12
BRB LIGHT BEER	10
PERONI 0% ALCOHOL	9
BRB APA	10

COLD PRESSED & JUICES

CARROT, GINGER, LEMON	8
STRAWBERRY & JAZZ APPLE	8

COCKTAILS

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

NON – ALCOHOLIC

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

SMOOTHIES 400ml

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

All Pastas are made daily on site.

Please tell staff if you have any Allergies or Dietary Requirements.