

M E N U

THE GROUNDS

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, 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 & chilli oil

PASTAs

CRYSTAL BAY PRAWNS AND COCKLE TAGLIATELLE \$29 Toasted garlic, tomato, stolen lemons, crème fraiche, black pepper & parsley

LAMB “ALLA BOLOGNESE” \$27 Spinach Casarecce with Golden Raisins

AGRIA POTATO GNOCCHI \$26 Sauteed Mushrooms with a Gorgonzola Cream Sauce and Walnuts

MAINS

GREENSTONE CREEK BEEF CHEEKS \$29 Soft Herbed Polenta, Truffle Oil & 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, Parsnip Puree, Grilled Asparagus and Gremolata & Dukkha

SIDES

FRENCH FRIES \$6

CRISPY SMASHED POTATOES & MUSTARD BUTTER \$10

GARDEN SALAD \$11

SEASONAL SPRING 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
BILL'S MOJITO <i>SPICED RUM, LIME, MINT & GINGER BEER</i>	18

CAN/BOTTLE

ZEFFER <i>CIDER</i>	8
CITIZEN <i>PALE ALE</i>	13
CITIZEN <i>PILSNER</i>	13
BRB <i>APA</i>	10
BRB <i>LIGHT BEER</i>	10
PERONI <i>0% ALCOHOL</i>	9

NON – ALCOHOLIC

ANTIPODES <i>SPARKLING 500mls</i>	7
SANTA VITTORIA <i>STILL & 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 (NOT SOLD AFTER 4PM)

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