

BREAKFAST

FRUITS and GRAINS

- YOGHURT PARFAIT**16
- Mango, banana, chia seeds & macadamia yoghurt **GF | DF**
- Mixed berries, granola & vanilla yoghurt **GF | DF ON REQUEST**
- Stonefruit, passionfruit & coconut yoghurt **GF | DF**
- HOUSEMADE BIRCHER MUESLI**19
DF ON REQUEST
Green apple, nectarine, raspberry, raisins, almonds, & vanilla yoghurt
- HOUSEMADE GRANOLA** **GF | DF ON REQUEST** .19
Greek yoghurt, honey, bananas & summer berries
- CHILLED MELON, BLOOD ORANGE & RUBY GRAPEFRUIT** **GF | DF**19
Toasted coconut & coconut yoghurt

Quick and easy

- TOASTED CRUMPETS (2)**12
Raspberry jam & butter
- HOT SMOKED SALMON CRUMPET (1)** . . .12
Cream cheese & chives
- APPLE, PEAR & RASPBERRY TURNOVER** . .14
Served warm with crème fraîche
- TOASTED BANANA BREAD**12
Macadamia butter & blackberry jam
- HOUSEMADE SAVOURY DANISHES**16
- Cherry tomato, feta & basil
- Wood mushroom, tarragon & chive crème fraîche

THE Classics

- AVO ON TOAST** **V | DF | GF ON REQUEST +2**22
Poached egg, beetroot, tomato, cucumber, capers, labneh, za'atar, Spanish onion, feta, nuts & seeds
- 3 STACK BUTTERMILK PANCAKES**23
Bananas, pomegranate, mascarpone & vanilla chantilly, date syrup & pistachio
- GARDEN BREKKIE BOWL** **DF**22
Heritage tomatoes, cauliflower blossoms, roasted summer squash, farro, ajo blanco & pine nuts
ADD - BACON OR SALMON +4
- SWEET CORN & ZUCCHINI FRITTERS** **GF** . . .23
Halloumi, poached eggs, avocado, lemon hollandaise & aleppo pepper
ADD - BACON OR SALMON +4
- GRILLED CHEESE & MUSHROOM TOASTIE** .23
Housemade sourdough, aged Victorian cheddar, dijon & crème fraîche, oyster mushrooms, chives & fried egg
ADD - BACON +4

SIDES

- CHERRY TOMATOES, FETA & BASIL** . .6
- CHILLI BAKED BEANS** **GF | DF**6
- SAUTEED SPINACH**6
Pine nuts & parmesan
- HALLOUMI** Honey & sesame6
- HASH BROWNS** Chilli mayo5
- FRIED POLENTA CHIPS** **GF**7
Jalapeño mayo
- ½ AVOCADO** Lemon oil & mint4
- POACHED EGG**3
- BACON**6

FREE RANGE EGGS



- ASPARAGUS & SPINACH HOUSEMADE CRUMPET**22
Breakfast radishes, poached eggs & vadouvan butter
ADD - BACON OR SALMON +4
- BREKKIE SANDWICH**22
Housemade ciabatta, Kinross station lamb patty, swiss cheese, onion, pickles, hommus, spinach, chilli baked beans & fried egg
- EGGS YOUR WAY** **V | GF & DF ON REQUEST +2** . .15
Sourdough toast & cultured butter
- 3 EGG OMELETTE** **GF**28
Crab & tomato mayo, fennel confit
- EGG BENEDICT**26
Poached eggs, hot smoked salmon, brioche, greens, cream cheese, caper butter & hollandaise
- BREKKIE BURGER**24
Fried egg, bacon, tomato compote, pork sausage, roasted field mushrooms, 3 cheeses & polenta chips

BIG BREKKIE29

Turmeric spiced zucchini & corn fritters, potatoes, cannellini bean stew, maple roast pork loin, pork sausage, field mushrooms, roasted tomatoes, 2 poached eggs, crumpet, honey roast halloumi, avocado & hollandaise **GF ON REQUEST**



Fresh juices

STRAIGHT UP OJ.	8
Freshly squeezed orange juice	
TROPICAL	9
Pineapple, watermelon, passionfruit & OJ	
IMMUNE BOOSTER	9
Green apple, cucumber, celery, kale, broccoli & ginger	

SHAKES AND SMOOTHIES

PASSION STATEMENT DF	9
Pineapple, passion fruit, lime, agave, lemon sorbet	
BLUES BROTHERS DF	9
Mixed berries, coconut sorbet, lime & honey	
CREAMY MANGO	9
Mango, vanilla ice cream & mango nectar	
THE BIG BANANA	9
Here since the beginning & here to stay	
SUPER CHOCOLATE & HAZELNUT.	9
The chocciest, hazelnuttiest shake in town	

DRINKS

GROUNDS wines

AVAILABLE FROM 10AM

SPARKLING	120ML GLASS	BOTTLE
BRUT	11	55
The Grounds & Talinga Park South Eastern Australia		
WHITES	140ML GLASS	BOTTLE
SAUVIGNON BLANC	10	45
The Grounds & Talinga Park Goulburn Valley, NSW		
PINOT GRIGIO	11	52
Nugan Estate, 'Annelise' Riverina, NSW		
CHARDONNAY.	12	60
Margan, Single Vineyard Hunter Valley, NSW		
ROSÉ	140ML GLASS	BOTTLE
ROSÉ	10	45
The Grounds & Talinga Park Riverina, NSW		
REDS	140ML GLASS	BOTTLE
CABERNET MERLOT	10	45
The Grounds & Talinga Park South Eastern Australia		
SHIRAZ	12	60
Maxwell 'Silver Hammer' McLaren Vale, SA		
PINOT NOIR	11	52
Talinga Park Goulburn Valley, NSW		



HOUSE COCKTAILS

AVAILABLE FROM 10AM

PEACH BELLINI	12
Sparkling wine & peach pureé	
MIMOSA	12
Sparkling wine & orange juice	
BLOODY MARY.	16
With vodka or tequila	
VIRGIN MARY	10
Tomato juice with our own spice mix	

BEERS AND CIDERS

355ML

YOUNG HENRYS	9.5
Newtown Pale Ale, NSW	
ROCKS BREWING CO	10
Alexandria Lager, NSW	
YOUNG HENRYS	10
Apple Cider, NSW	

Sodas and water

PINEAPPLE SODA	8
With fresh lime	
ALOE MATE SODA	8
With aloe vera, cucumber, lime & honey	
ANTIPODES WATER	9
Still or Sparkling	

Our menus are subject to change without notice. A 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A 15% surcharge applies on public holidays. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering. Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.