

AT YOUR SERVICE

BREAKFAST

SETTLE IN & SAVOUR

Serving Breakfast 'til 11:30am. Also open for Lunch & Dinner.

RISE & SHINE

BUTTERMILK PANCAKES 23
Vanilla chantilly, berries, nectarines (V)

CARAMELISED BANANA BREAD 24
Pistachio, pomegranate, greek yogurt, date syrup (V)

NUTELLA FRENCH TOAST 23
Strawberries, mascarpone chantilly, toasted hazelnuts (V)

FRESH SUMMER FRUIT SALAD 20
Passionfruit yoghurt, toasted macadamia granola
(V/GF/DF on request/VG on request)

ENGLISH MUFFIN & EGGS 24
Grilled artichoke, mushrooms, greens,
lemon hollandaise & aleppo pepper
ADD: Hot Smoked Salmon or Bacon +4

SMOKED TROUT OMELETTE 25
Asparagus, creme fraiche, chives, trout caviar,
caper, lemon beurre noisette (GF)

AVOCADO ON TOAST 24
Grounds sourdough, poached eggs, avocado,
tomatoes, radish, mint, lime, salsa verde (V/GF/DF on request)

AUBERGINE & FETA TOAST 24
Avocado, pomegranate, lemon oil, molasses, sesame
(V/GF/DF/DF on request)

BUTTERED SARDINES 24
White asparagus, ciabatta toast, onions,
parsley, lemon, pine nuts, capers

MUSHROOM ROYALE CROISSANT 22
Mushrooms, chive creme fraiche, gruyere,
spinach, shallot, fried egg, lemon hollandaise (V)

EGG BACON & CHEESE TOASTIE 26
Sourdough, maple leg ham, cheddar, leek,
mushrooms, truffle paste, parmesan, fried egg

CONTINENTAL BREAKFAST

The Grounds mini pastry selection with condiments,
vanilla bean yoghurt & fresh fruit salad (V/NF)

~ 21 ~

THE CLASSICS

BREKKIE BURGER 24
Brioche bun, roasted red pepper jam, garlic,
wilted spinach, gruyere, aged cheddar, scrambled eggs,
pork sausage, potato gems, chipotle aioli

STEAK 'N' EGGS 29
Wagyu tri tip, cherry tomato, guindillas,
sour cream, chimichurri sauce,
sourdough toast

HEALTHY BOWLS

BREAKY MEZZE BOWL 26
Peppers, cherry tomatoes, feta, zucchini, cucumber,
tahini, eggplant, crispy chickpeas, avocado, herbs,
hummus, fried egg, pickles, sesame bread (V/GF/DF on request)

SESAME & HONEY HALLOUMI BOWL 23
Chopped greens, grains, green apple,
French radishes, avocado, white quinoa,
pomegranate, pickled chillies & a poached egg (V)

SIDES

STREAKY BACON 6

AVOCADO 4.5

MUSHROOMS 5.5

POACHED EGG 3.5

ROASTED TOMATO 5.5

ITALIAN PORK SAUSAGE 6.5

SOURDOUGH TOAST 3.5

HOT SMOKED SALMON 6

AT YOUR SERVICE

DRINKS

SETTLE IN & SAVOUR

Ask our friendly staff for our coffee menu.

Perhaps Something with Bubbles

House-Made SODA

- THE GROUNDS CLASSIC LEMONADE**8.5
A traditional recipe made fresh
- THE GROUNDS RASPBERRY LEMONADE**8.5
I hear it's berry good!
- LEMON, LIME & BETTER**8.5
Kaffir lime leaf, lime, lemon, orange bitters, aromatic bitters
- LYCHEE LEMONADE**10
Lychee, lemon, mint, Orgeat
- ALOE FLOE SODA**10
Aloe vera, pandan, lime, cucumber
- PEACHY ICED TEA**10
White peach, The Grounds Earl Grey Tea, lemon

Soft DRINKS

- COKE/COKE NO SUGAR**5
- ANTIPODES 1L**
Still or sparkling water.....12

Juices & SMOOTHIES

- MORNING SUNSHINE**.....10
Watermelon, pineapple, orange, passionfruit
- TRUSTY RUSTY**.....10
Carrot, strawberry, red apple, ginger
- CLEAN GREEN**.....10
Green apple, celery, pineapple, cucumber & lime
- STRAIGHT UP**.....8.5
Orange juice
- CLASSIC BANANA SHAKE**9.5
- CREAMY MANGO**.....9.5
Back by popular demand!

BREAKFAST COCKTAILS

MIMOSA

A refreshing combo of sparkling wine & OJ, a perfect partner in crime for a lazy brunch

~ 12 ~

PEACH BELLINI

Sparkling wine & peach purée, an elegant way to start your day

~ 12 ~

THE GROUNDS BLOODY MARY

Our own house recipe, where you get to choose your spice level

~ 20 ~

Add an oyster garnish +4.5

MARIONETTE MIMOSA

A mimosa with a dose Marionette Orange Curacao with oranges sourced from 3rd generation citrus farmers

~ 19 ~

BREAKFAST MARTINI

Four Pillars Rare Dry Gin, marmalade, orange, lemon

~ 20 ~

BREAKFAST MARGARITA

Blanco Tequila, Triple Sec, marmalade, agave, lime

~ 20 ~

Try Our
Cocktails



Serving From
10:00am

Please note, a 5% surcharge applies on the weekend.

Please note that our menus are subject to change without notice. Please note that 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.