

Serving Lunch from 11:45am.

SMALL PLATES

TODAY'S FRESHLY SHUCKED OYSTERS . . . 6.5 ea Served natural, mignonette (DF)	BURRATA 22 Macerated cherry tomatoes, capers, basil, ciabatta toast (V)
200G JUMBO TIGER PRAWNS 26 Marie Rose sauce (GF/DF)	ALASKAN CRAB LEGS 34 Butter lettuce, mayonnaise, artichoke hearts, lemon (DF/GF)
RAW ABROLHOS SCALLOP 11 ea Tomato, Bloody Mary essence, red sorrel (GF/DF)	BABY GEM SALAD 21 Pancetta, brioche croutons, anchovies, gribiche, parmesan
SMOKED RAINBOW TROUT RILLETTES 24 Celeriac & apple slaw, shiraz caviar, toast (DF)	CHICKEN LIVER PARFAIT 23 Sauce gribiche, pickles, frisee salad
HAND CUT BEEF TARTARE 26 Spring vegetables, horseradish cream (GF/DF)	WHITE ASPARAGUS 28 Ricotta, parma ham, lemon, sauce vierge (GF)
ZUCCHINI FLOWERS 24 Sheep's ricotta, saffron aioli, chilli oil (V)	PERUVIAN SWORDFISH CEVICHE 25 Tiger's milk, karkalla, red onion, corn, jalapeno, coriander, finger lime (DF/GF)
LOBSTER ROLL Dill aioli, Marie Rose (DF) 16 ea	

MAINS

STEAK BAGUETTE Mustard seared wagyu tri tip, fried onions, roquette, garlic aioli, mushrooms, provolone & swiss cheese, shoestring fries, horseradish cream 29
STEAMED PATAGONIAN TOOTHFISH Mussels, abalone sauce, fennel, leeks, Vadouvan butter (GF) . . . 36
FLATHEAD & CHIPS Fennel remoulade, hand cut chips, chunky tartare 34
GRILLED LAMB FILLETS Capers, lemon, spring peas, cos lettuce, radishes, mint labne (GF) 34
ROASTED 1/2 CHICKEN Cabbage, mushrooms, onion puree, dijon pan jus (GF) 32
MAFALDINE PASTA 29 Stracciatella, peas, mushrooms, zucchini, fennel, rapa, taleggio, tarragon, sour cream (V)
SAFFRON GNOCCHETTI SARDI 38 Scampi, sand crab, pippies, cherry tomato confit, mascarpone, chilli oil
WHOLE GRILLED LOBSTER Lemon, basil & caper butter, parsley, shoestring fries (GF) 88
BEEF BURGER & FRIES 28 Cheddar, tomato, onions, lettuce, pickles, smokey bbq mayo ADD: Extra pattie +5 Bacon +3

BOWLS

MEZZE BOWL 28 Peppers, cherry tomatoes, feta, grilled zucchini, cucumber, tahini, eggplant, crispy chickpeas, fresh herbs, hummus, grilled halloumi, flatbread (V/GF/DF on request)
PROSCIUTTO & BURRATA BOWL 29 Summer peach, heirloom tomatoes, shaved fennel, fennel pollen, fresh mint, toasted almonds, flatbread ADD: Poached chicken, smoked brisket, hot smoked salmon, halloumi +5.5

FROM *the* GRILL

220G MINUTE STEAK 38 Pasture fed scotch fillet, chips, bearnaise (GF)
300G WAGYU RUMP CAP 46 Cafe de Paris, Lyonnaise potatoes, broccolini (GF)
300G CHARGRILLED RANGERS VALLEY WAGYU SIRLOIN MB5+ 58 Beans, garlic butter, mushrooms, horseradish cream (GF)
500G GRILLED RIB EYE STEAK 85 Bone marrow butter, triple cooked chips, watercress (GF)

SIDES

ROAST BABY CARROTS Truffle honey & sesame vinaigrette (V/GF/DF) 12	FRENCH FRIES Tarragon mayonnaise (GF/DF) 9
ROAST POTATOES Duck fat, lemon, capers (DF) 12	PAN ROASTED BEANS 12 Celery, creme fraiche, pine nuts (V/GF)
GRILLED FIORETTO Parmesan, lemon oil, anchovy crumbs. 12	CHOPPED COS SALAD 10 Green onion, green olives, feta, lemon oil (V/GF)

*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	12
Still or sparkling water	

Juices &
SMOOTHIES

Available until 5pm.

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!	

SIGNATURE COCKTAILS

MIMOSA

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

~ 12 ~

MARIONETTE MIMOSA

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

~ 19 ~

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

Please ask to see our full wine & cocktail list

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.