

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 (V)  
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 egg, avocado, tomatoes,  
radish, feta, mint, lime, salsa verde (V/GF/VG on request)

**AUBERGINE & FETA TOAST** ..... 24  
Avocado, pomegranate, lemon oil, molasses, sesame  
(V/GF/DF/VG 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, HAM & CHEESE TOASTIE** ..... 26  
Sourdough, maple leg ham, cheddar, leek,  
mushrooms, truffle paste, parmesan, fried egg

**EGGS ON TOAST** Grounds sourdough ..... 17

## 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.