

Serving Lunch from 11:45am.

## SMALL PLATES

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

## MAINS

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

## BOWLS

<b>MEZZE BOWL</b> . . . . .28 Peppers, cherry tomatoes, feta, grilled zucchini, cucumber, tahini, eggplant, crispy chickpeas, fresh herbs, hummus, grilled halloumi, sesame bread (V/GF/DF on request)
<b>PROSCIUTTO &amp; BURRATA BOWL</b> . . . . .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

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

## SIDES

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

*Perhaps Something  
with Bubbles*

*House-Made*  
**SODA**

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

*Soft*  
**DRINKS**

<b>COKE/COKE NO SUGAR</b> .....	5
<b>ANTIPODES 1L</b> .....	12
Still or sparkling water	

*Juices &*

**SMOOTHIES**

Available until 5pm.

<b>MORNING SUNSHINE</b> .....	10
Watermelon, pineapple, orange, passionfruit	
<b>TRUSTY RUSTY</b> .....	10
Carrot, strawberry, red apple, ginger	
<b>CLEAN GREEN</b> .....	10
Green apple, celery, pineapple, cucumber & lime	
<b>STRAIGHT UP</b> .....	8.5
Orange juice	
<b>CLASSIC BANANA SHAKE</b> .....	9.5
<b>CREAMY MANGO</b> .....	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.