

Lunch

Serving Daily
from 11.45am

ALL DAY BREKKIE

AVO ON TOAST 23.0

Poached egg, heirloom tomatoes, stracciatella, feta
lemon oil, chilli, dukkah (V/DF/GF ON REQ + 2)

SWEET POTATO & CHICKPEA FRITTERS . . . 24.0

ADD ON: BACON OR SALMON + 4
Poached eggs, halloumi, peperonata, hummus (GF)

BIG BREKKIE 33.0

Shakshuka poached eggs, eggplant, cherry
tomatoes, chicken chipolatas, turkey bacon,
avocado, halloumi, hash brown, hollandaise,
chilli, coriander, grilled pita (GF ON REQ)

BREKKIE BURGER 24.0

Fried egg, bacon, tomato relish, pork sausage,
three cheeses, bbq sauce, polenta chips

GARDEN BOWLS

LEMONGRASS CHICKEN BOWL. 25.0

Rice noodles, cucumber, pickled carrot, radish,
cabbage, coriander, sticky peanuts & fried egg (GF/DF)

MEDITERRANEAN BOWL 24.0

Avocado, charred broccolini, beans, white quinoa,
roasted & raw beets, herbs, chilli oil, ricotta,
dukkah, poached egg (GF)

HERBY PEARL COUSCOUS BOWL. 24.0

Sweet potatoes, avocado, sweetcorn, chickpeas,
feta, grilled kale, pomegranate, red wine
vinegar dressing (DF)

CAESAR SALAD 25.0

Fried chicken bites, pesto croutons, crispy turkey bacon

ADD PROTEIN +5.0

Grilled Chicken · Hot Smoked Salmon · Halloumi
Seared Beef Rump · Slow Cooked Brisket · Chilli Tofu

FROM THE KITCHEN

THE GROUNDS BEEF BURGER 25.0

Grounds Wagyu beef patty, cheese, lettuce, dill & cornichons mayo, brioche bun, served with fries

BUTTERMILK FRIED CHICKEN SANDWICH 25.0

American cheese, iceberg lettuce, sweet chilli mayo, baby gem, shoestring fries

BRAISED BEEF MAFALDINE 27.0

Red wine ragu, roast tomato, basil pesto, cavolo nero, parmesan

PRITTO MISTO 28.0

Lightly battered whiting, prawns & squid, chunky tartar sauce, baby gem salad

FOLDED DELI SANDWICH 26.0

Salted beef, turkey, onion, stracciatella, pesto, parmesan

SPICED LAMB LOIN 29.0

Hummus, labneh, kefir potatoes, roasted roots salad, salsa verde (GF/DF)

PHILLY CHEESE STEAK BAGUETTE 27.0

Provolone cheese, caramelised onion, green pepper, truffle mayo, gravy, shoestring fries

BRAISED BRISKET TACOS 24.0

Pickled onion, coriander, avocado, pico de gallo, jalapeño, sour cream, lime

SIDES

FRIED POLENTA CHIPS
Jalapeño mayo (GF) 7.0

BACON 6.0

AVOCADO & LEMON 4.0

SAUTÉED SPINACH 6.0

HALLOUMI 5.0

GARLIC BREAD 8.0

FRIES Chilli aioli (NOT GF) 8.0

POACHED EGG 3.0

SIDE OF TOAST 3.0



THE GROUNDS OF ALEXANDRIA CAFE

Drinks

Serving Daily
from 11.45am

JUICES

- STRAIGHT UP OJ.** 8.0
Freshly squeezed orange juice
- TROPICAL** 9.0
Pineapple, watermelon, passionfruit, OJ
- IMMUNE BOOSTER** 9.0
Green apple, cucumber, celery, kale, broccoli, ginger

SHAKES & SMOOTHIES

- PASSION STATEMENT** 9.5
Pineapple, passionfruit, lime, agave, lemon sorbet (DF)
- BLUES BROTHERS** 9.5
Mixed berries, coconut sorbet, lime, honey (DF)
- CREAMY MANGO** 9.5
Mango, vanilla ice cream, mango nectar
- THE BIG BANANA** 9.5
Here since the beginning & here to stay
- SUPER CHOCOLATE & HAZELNUT** 9.5
The chocciest, hazelnuttiest shake in town

SODAS & WATER

- PINEAPPLE SODA** 8.0
with fresh lime
- ALOE MATE SODA** 8.0
with aloe vera, cucumber, lime & honey
- ANTIPODES WATER** 9.0
Still or Sparkling

BEERS

Available from 10am

- YOUNG HENRYS NEWTOWNER PALE ALE** . . 10.0
New South Wales
- ROCKS BREWING ALEXANDRIA LAGER** . . . 10.0
New South Wales
- YOUNG HENRYS APPLE CIDER** 10.0
New South Wales

GROUND'S WINES

Available from 10am

- SPARKLING** 120ML GLS BTL
- THE GROUNDS BRUT.** 11.0 | 50.0
South Eastern Australia
- WHITES** 150ML GLS BTL
- THE GROUNDS SAUVIGNON BLANC** . . 10.0 | 45.0
Goulburn Valley, NSW
- NUGAN ESTATE**
- "ANNELISE" PINOT GRIGIO** 11.0 | 50.0
Riverina, NSW
- MARGAN SINGLE**
- VINEYARD CHARDONNAY** 12.0 | 60.0
Hunter Valley, NSW
- ROSÉ** 150ML GLS BTL
- THE GROUNDS ROSÉ** 10.0 | 45.0
Riverina, NSW
- REDS** 150ML GLS BTL
- THE GROUNDS CABERNET MERLOT** . . 10.0 | 45.0
South Eastern Australia
- MAXWELL**
- "SILVER HAMMER" SHIRAZ** 12.0 | 60.0
McLaren Vale, SA
- TALINGA PARK PINOT NOIR** 11.0 | 50.0
Goulburn Valley, NSW

COCKTAILS

Available from 10am

- PEACH BELLINI** 12.0
Sparkling wine & peach purée
- MIMOSA** 12.0
Sparkling wine & orange juice
- BLOODY MARY** 16.0
with vodka or tequila
- VIRGIN MARY.** 10.0
Tomato juice with our own spice mix

GF - Gluten Free | DF - Dairy Free | VG - Vegan | V = Vegetarian

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.

