

THE GROUNDS OF ALEXANDRIA CAFE

Breakfast

Serving Daily
from 7.30am

QUICK & EASY

YOGHURT & CHIA PARFAIT	16.0
<i>Citrus salad, macadamia yoghurt, toasted macadamia (GF/DF)</i>	
HOUSEMADE GRANOLA	19.0
<i>Vanilla yoghurt, seasonal fruit salad (GF/DF ON REQ)</i>	
OAT & GRAIN PORRIDGE	19.0
<i>Roasted apples, pear, date syrup, pomegranate, vanilla yoghurt, toasted almond</i>	
HOT SMOKED SALMON CRUMPET (1)	14.0
<i>Cream cheese, chives</i>	
TOASTED CRUMPETS (2)	12.0
<i>Raspberry jam, butter</i>	
TOASTED BANANA BREAD	12.0
<i>Macadamia butter, blackberry jam</i>	

FREE RANGE EGGS

BREAKFAST TACOS	24.0
<i>Scrambled egg, spring onion, chicken chorizo, cheese, tomato salsa & chilli mayo (GF)</i>	
SALMON BENEDICT	26.0
<i>Poached eggs, citrus cured salmon, buttered crumpet, sautéed greens, hollandaise sauce</i>	
EGGS YOUR WAY	15.0
<i>Sourdough toast, cultured butter (V/GF/DF ON REQ + 2)</i>	
TURKISH POACHED EGGS	23.0
<i>Hummus, roasted tomatoes, labne, chilli oil, Aleppo pepper, sesame bagel (GF ON REQ)</i>	
FRENCH TOAST	25.0
<i>Scrambled egg, bacon, Swiss cheese, chilli mayo, breakfast radish, maple syrup</i>	
3 EGG OMELETTE	28.0
<i>Buttered oyster mushrooms, crème fraîche, wilted greens, parmesan, seeded toast (GF ON REQ)</i>	

THE CLASSICS

BREKKIE BURGER	24.0
<i>Fried egg, bacon, tomato relish, pork sausage, three cheeses, bbq sauce, polenta chips</i>	
AVO ON TOAST	23.0
<i>Poached egg, heirloom tomatoes, stracciatella, feta, lemon oil, chilli, dukkah (V/DF/GF ON REQ + 2)</i>	
WHITE BEAN & TOMATO STEW	24.0
<i>Chicken chorizo, charred kale, soft boiled eggs, crème fraîche, salsa verde, toasted ciabatta (GF ON REQ)</i>	
BREKKIE SALAD ADD ON: BACON OR SALMON + 4	23.0
<i>Roasted Autumn veggies, avocado, farro, labneh, ricotta, pomegranate, fried egg, charcoal bread</i>	
THE GROUNDS McMUFFIN	23.0
<i>Smoked chicken, turkey bacon, scrambled egg, cream cheese, tomato chilli jam, hash brown</i>	
SWEET POTATO & CHICKPEA FRITTERS ADD ON: BACON OR SALMON + 4	24.0
<i>Poached eggs, halloumi, peperonata, hummus (GF)</i>	
3 STACK BUTTERMILK PANCAKES	24.0
<i>Orange & rhubarb compote, vanilla yoghurt, pomegranate, maple syrup</i>	

BIG BREKKIE	33.0
<i>Shakshuka poached eggs, eggplant, cherry tomatoes, chicken chipolatas, turkey bacon, avocado, halloumi, hash brown, hollandaise, chilli, coriander, grilled pita (GF ON REQ)</i>	

SIDES

HALLOUMI <i>Honey, sesame</i>	6.0	HASH BROWNS <i>Chilli mayo</i>	5.0	POACHED EGG	3.0
CHERRY TOMATOES, PETA, BASIL	6.0	FRIED POLENTA CHIPS <i>Jalapeño mayo (GF)</i>	7.0	SAUTÉED SPINACH <i>Pine nuts, parmesan</i>	6.0
CHILLI BAKED BEANS (GF/DF)	6.0	1/2 AVOCADO <i>Lemon oil, mint</i>	4.0	BACON	6.0

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Drinks

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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.



KIDS MENU

Breakfast

Suitable for ages 12 and under

MANGO & BLUEBERRIES with vanilla yoghurt	14
MINI RAINBOW PANCAKES with berries & maple syrup	14
SCRAMBLED EGGS with toast	14
AVOCADO & CREAM CHEESE on toast	14
OMELETTE with mushroom & cheese	14
KIDS BREKKIE BURGER with bacon, scrambled egg & a hash brown	14
SAUSAGE & FRIED EGG with beans & toast	14



Drinks

Kids Orange Juice	6.5
Kids Apple Juice	6.5
Kids Banana Shake	7
Kids Chocolate & Hazelnut Shake	7

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THE GROUNDS OF ALEXANDRIA CAFE

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



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SNACK PLATE croutons, veggie sticks, hommus, cheese, rice crackers, strawberries, dried apricots, cranberries, grapes & apples	15
CHICKEN & VEGGIE SPRING ROLLS with plum sauce & salad.....	15
TOASTED CHEESE & SWEETCORN QUESADILLAS with salsa, guacamole & sour cream.....	15
MINI HOMEMADE PIZZA tomato & mozzarella or ham & pineapple	15
CRUMBED FISH & CHIPS with aioli.....	15
MINI CHEESEBURGER with chips & tomato sauce	15
KIDS SCHNITTY PARMIGIANA with steamed green veggies	15
WAGON WHEEL PASTA NAPOLITANA with parmesan & garlic bread.....	15

Sweets

Mango popsicle	3.5
Strawberry popsicle	3.5
Watermelon popsicle	3.5
Cut watermelon & strawberries ^{DF/GF} ...	4
Freshly cut fruit skewers ^{DF/GF}	4

Drinks

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Kids Apple Juice	6.5
Kids Banana Shake	7
Kids Chocolate & Hazelnut Shake	7

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