

Serving Breakfast 'til 11:30am. Also open for Lunch & Dinner.

RISE & SHINE**BUTTERMILK PANCAKES** 23
Apple & blackberry compote,
vanilla yoghurt, warm maple (V)**FRENCH TOAST** 23
Cardamon, pistachio & pomegranate,
stewed rhubarb, lemon ricotta (V)**TOASTED CRUMPETS** 21
Blackberry compote, organic Blue Mountains
honey, clotted cream (V)**QUINOA & CHIA PORRIDGE** 20
Autumn dried fruit salad, banana, pecans, seeds (V)**EGGS ON TOAST** 17
The Grounds sourdough (GF on request)**FRESH CUT FRUIT** 22
Maple toasted granola, coconut yoghurt (DF/GF)**TURKISH POACHED EGGS** 24
Whipped organic yoghurt, cauliflower rice,
Aleppo pepper, dill, toasted olive focaccia (GF on request)**AVOCADO ON TOAST** 24
Grounds sourdough, poached egg, avocado, tomatoes,
radish, feta, mint, lime, salsa verde (V/GF/VG on request)**BAKED EGGS** 24
Eggs En Cocotte, cannellini beans, mushrooms,
tomatoes, parsley, herbed sourdough (V/GF on request)**MORTADELLA &
FRIED EGG TOASTIE** 26
Mozzarella, pistachio pesto, taleggio,
focaccia, tomato jam**ZUCCHINI & SPINACH FRITTERS** 26
Ricotta, citrus-cured salmon,
poached eggs, hollandaise (GF)**POACHED EGGS &
TOASTED CRUMPETS** 26
Spring onion, pine nut hollandaise
ADD: Hot Smoked Salmon or Bacon +4**GRILLED SALT BEEF ON
TOASTED CROISSANT ROLL** 26
Fried egg, sprout slaw, parmesan**KING CRAB OMELETTE** 29
Crème fraiche, caviar, parsley, lemon, caper butter**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, pepper jam, garlic, spinach,
gruyère, cheddar, scrambled eggs,
pork sausage, potato gems, chipotle aioli**STEAK 'N' EGGS** 29
Seared Wagyu, fried eggs,
sautéed Andean potatoes,
Jerusalem artichokes & aioli (GF)**HEALTHY BOWLS****BREKKIE MEZZE BOWL** 26
Peppers, tomatoes, feta, zucchini,
cucumber, tahini, eggplant, crispy chickpeas,
avocado, herbs, hummus, fried egg, pickles,
sesame bread (V/GF/DF on request)**HONEY HALLOUMI BOWL** 23
Greens, sesame, 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

Ask our friendly staff for our coffee menu.

Perhaps Something with Bubbles

House-Made

SODA

Water, Juices &

SMOOTHIES

Available until 5pm.

THE GROUNDS CLASSIC LEMONADE	9
A traditional recipe made fresh	
THE GROUNDS RASPBERRY LEMONADE	9
I hear it's berry good!	
LEMON, LIME & BETTER	9
Kaffir lime leaf, lime, lemon, orange bitters, aromatic bitters	
LYCHEE LEMONADE	10
Lychee, lemon, orgeat	
ALOE FLOE SODA	10
Aloe vera, pandan, lime, cucumber	
PEACHY ICED TEA	10
White peach, The Grounds Earl Grey Tea	

ANTIPODES 1L	12
Still or sparkling water.....	
MORNING SUNSHINE	10
Watermelon, pineapple, orange, passionfruit	
TRUSTY RUSTY	10
Carrot, strawberry, red apple, ginger	
CLEAN GREEN	10
Green apple, celery, pineapple, cucumber	
STRAIGHT UP	8
Orange juice	
CLASSIC BANANA SHAKE	10
CREAMY MANGO	10
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

~ 14 ~

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

~ 21 ~

BREAKFAST MARTINI

Four Pillars Rare Dry Gin, marmalade, orange, lemon

~ 22 ~

BREAKFAST MARGARITA

Blanco Tequila, Triple Sec, marmalade, agave, lime

~ 22 ~

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.