

Serving Lunch from 11:45am.

SMALL PLATES

GREMOLATA CRUMBED MOOLOOLABA HONEY BUG TAIL .. 16 ea Served on toast, tartare	BAKED BRIE & WILD HONEY 25 Garlic confit, grilled ciabatta
FRESHLY SHUCKED APPELLATION OYSTERS 6.5 ea Finger lime, pepperberry dressing	ROASTED FIGS & BURRATA 26 Honey, raw pistachios, pomegranate, toast
GOLD COAST TIGER PRAWNS 26 200gm, lemon, dill aioli (GF/DF)	SHAVED BEEF CARPACCIO 26 Ossau Iraty, baby turnips, almonds, chive aioli (GF)
SEARED SCALLOPS 29 Pine nut brown butter, cauliflower purée, saltbush (GF)	FEUILLETE 25 Wood mushrooms, raclette, tarragon, hazelnuts
SEMOLINA FRIED SQUID 26 Lemon & dill aioli, pickled onion, persillade (DF)	HAND CUT BEEF TARTARE 25 Classic accompaniments, toast
KINGFISH CRUDO 20 Grapefruit, jalapeño peppers, ponzu dressing (GF/DF)	CHICKEN LIVER PARFAIT 26 Candied kumquats, brioche
	GOOLWA PIPPIS E 26 / M 45 Baby fennel, scampi bisque, toasted brioche, rouille

MAINS

WAGYU PURE BLACK TRI TIP MB 8+ SANDWICH 30 Onion rings, aged cheddar, garden radish salad, horseradish
CORNED BEEF BAGUETTE 30 Baby gem, slaw, Dijon, Swiss cheese, pickles, guindillas, parsley sauce, shoestring fries
BALLINA SPANNER CRAB BUCATINI PASTA Chilli, garlic, roast tomato, basil, parsley .. 39
MUSHROOM & TRUFFLE LINGUINE Burnt onion, raclette, fennel, tarragon, parsley 32
GREMOLATA CRUMBED CHICKEN BREAST SCHNITZEL SANDWICH 26 Pretzel bun, stracciatella, celeriac remoulade, green goddess, cos salad (GF/DF on request)
ROASTED KINROSS STATION LAMB LOIN & BRAISED SHANK 36 Buttered lettuce & courgette, mint, lemon, chervil yoghurt (GF)
HERB BUTTER GRILLED BLUE EYE COD Silverbeets, roast tomato sauce, almonds (GF) . . . 42
FISH & CHIPS Lemon & parsley crumbed snapper fillet, celeriac salad, handcut chips (DF) 35
GRAIN FED BEEF BURGER Cheddar cheese, onion marmalade, pickles (GF/DF on request) 29

SALAD BOWLS

TUNA NIÇOISE SALAD 32 Seared spiced tuna, confit tomato, beans, baby gem, soft boiled egg, potato, asparagus, olives, Ortiz anchovies, Dijon dressing (GF/DF)	HONEY GRILLED HALLOUMI 25 Kale, sprouts, zucchini, green apple, Job's tears, pickled red onion, chopped broccoli, avocado, flax, hemp seeds (GF/DF on request)
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FROM *the* GRILL

350GM GOORALIE FREE RANGE PORK T-BONE 34 Hand cut chips, tarragon béarnaise (GF)
250G ROST BIFF MINUTE STEAK 40 Chips, béarnaise (GF)
320GM CHARGRILLED FAIRLIGHT VEAL CHOP 47 Green beans, anchovy, lemon oil, almonds, aioli (GF)
300GM RANGERS VALLEY BLACK MARKET SIRLOIN MB5+ 65 Potato gratin, broccolini, café de Paris (GF)
600GM WAGYU BONE SIRLOIN MB3+ .. 85 Roast potatoes, buttered green beans, bordelaise sauce, café de Paris (GF)

SIDES

SHOESTRING FRIES 11 Tarragon mayo, parmesan
BROCCOLINI, SPINACH & SALTBUSH SAUTÉE 14 Garlic butter
HEIRLOOM TOMATOES 16 Brioche croutons, basil, stracciatella
ROASTED ANDAEN POTATOES 12 Thyme, bone marrow, burnt onion
AVOCADO, COTTAGE CHEESE, CUCUMBER & RADISH SALAD 13
GEM HEARTS 16 Green goddess, anchovy, olives, shaved pecorino

Ask our friendly staff for our coffee menu.

Perhaps Something with Bubbles

House-Made

SODA

THE GROUNDS

CLASSIC LEMONADE9
A traditional recipe made fresh

THE GROUNDS

RASPBERRY LEMONADE9
I hear it's berry good!

LEMON, LIME & BETTER9
Kaffir lime leaf, lime, lemon,
orange bitters, aromatic bitters

LYCHEE LEMONADE10
Lychee, lemon, orgeat

ALOE FLOE SODA10
Aloe vera, pandan, lime, cucumber

PEACHY ICED TEA10
White peach, The Grounds Earl Grey Tea

Water, Juices &

SMOOTHIES

Available until 5pm.

ANTIPODES 1L
Still or sparkling water.....12

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 SHAKE10

CREAMY MANGO.....10
Back by popular demand!

SIGNATURE COCKTAILS

ESPRESSO MARTINI

A classic that never grows old, combining our
love of coffee & the love of ending the
day in the best possible way
~ 19 ~

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
~ 21 ~

CELLOS AT DUSK

Sit back & unwind with this sweet symphony
of zest & zing. A blend of vodka, limoncello,
lime, passionfruit & vanilla
~ 24 ~

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

➤ 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.