Sezving Quality Coffee AND HONEST MEALS



THE GROUNDS COFFEE FACTORY CAFETERIA & ROASTERY

BREAKFAST

CONTINENTAL BREKKIE

Macadamia butter, raspberry compote (V) THE GROUNDS GRANOLA 19.00 Hazelnut, blood orange, coconut yoghurt, pomegranate (VG) FRESH CUT FRUIT OF THE DAY......18.00 Your choice of yoghurt (GF) WARM OAT & CHIA PORRIDGE19.00 Greek yoghurt, kumquats, honey, caramelised pecans

QUINCE & RICOTTA TOAST......21.00 Quince, fresh ricotta, wild honey, toasted almonds

MORNING EGGS

Soft-boiled free range eggs, smoked salmon & dill

Blistered tomatoes, chilli oil, basil, toast EGGS FLORENTINE CROISSANT..... 24.00 Mushrooms, greens, chive & hollandaise in a croissant roll

Stracciatella, chilli oil, poached eggs

Ham, cheese, spinach, mushrooms, crème fraîche, toast

MAPLE & CITRUS CURED SALMON28.00

Poached eggs, buttered crumpet

SAUSAGE & EGG MUFFIN 19.00 Sausage, fried egg, cheese on an English muffin with a hash brown

BACON & EGG ROLL22.00 Hash brown, bbg sauce, onion, aioli, cheese, tomato chutney

Dijon mustard, pickled & buttered mushrooms, mozzarella & provolone cheese on toasted sourdough (V) CUMBERLAND SAUSAGE 26.00 Spinach, roast tomatoes, poached eggs, fried potatoes, hollandaise STEAK & EGGS32.00 Chargrilled sirloin steak, fried egg, hash browns, green sauce THE FACTORY BREAKFAST29.00 Sausage roll, bacon, mushrooms, roast tomato, scrambled eggs, greens, ricotta, relish & toast - Add Black pudding +4.00

GRIDDLE

SOURDOUGH CRUMPETS.....

EGGS SOLDIERS.....

FROM THE

WILD MUSHROOM MELT

WE SERVE HONEST MEALS



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Fluffy & golden, served with rich

PASTRY TROLLEY

SOURDOUGH TOAST 4.ºº
CRISPY BACON6.00
HALF AVOCADO4.ºº
ROASTED TOMATOES6.00
CLASSIC HASH BROWN6.00
GRILLED HALLOUMI6.00
SAUTÉED MUSHROOMS6.ºº
EXTRA EGG3.ºº Poached <i>OR</i> fried

ROASTING	& SER	VING (COMM	UTERS
se note a 1.5% surcharge applies to card pa	ayments. A 15% su	rcharge applies o	n public holidays.	A 10% service fee w

Dietacies (V) Vegetarian; (VE) Vegan; (GF) Gluten Free; (DF) Dairy Free







REFRESHMENTS ALC. & FINE DRINKS CAFETERIA & ROASTERY

ALC.DRINKS MENU ISSUED. From 10:00am

BEVERAGES
SINCERELY MADE

Shaken MORNING NOT STIRRED MARTINI

CLASSIC MARTINI......20.00

Vodka, honey, espresso

Non alcoholic *Available* 15.00

CARAMEL MARTINI. 20.00

Vodka, caramel, espresso

Spiced rum, brown sugar, espresso

COLA OR RASPBERRY Vanilla ice cream topped with your choice of Cola or Raspberry soft drink & a cherry on top Plont Back TO YOUR CHILDHOOD!

COCKTAILS

ROULEVARDIER

Coffee whiskey, Campari, vermouth
THE COLLINS22.00 Gin, citrus, soda, lemongrass
MATCHA COLLADA 22.00 Dark rum, coconut.

Tequila, citrus, vanilla, Kahlua, grapefruit

SUNSHINE MIMOSA

CLASSIC 12.00
Start your morning
juice off with some
extra kick & have our
classic mimosa



ASK YOUR WAITER

SOMETHING YOU LIKE!



HAVE A GLASS & SHARE A LAUGH,
GREAT DRINKS MAKE GOOD TIMES LAST

POURING 10 AM

ALC. DRINKS From

FAMOUS DESSERTS



CAFETERIA BANANA SPLIT. . . . 17.00

We've brought back a timeless classic. Ripe, sweet banana is paired with creamy macadamian & caramel ice creams, topped with chocolate sauce, whipped cream & a cherry on top!

TRY IT TODAY! **CLASSIC DINER** VANILLA SLICE 16.00

TOP TREAT

A local favourite. Flaky pastry is layered with velvety vanilla cream & drizzled with salted caramel anglaise, offering a sweet taste of nostalgia.

Pairs perfectly with a Piccolo for a delightful treat!



CLASSICS

LOCOMOTIVE LAMINGTON
FRESH PROFITEROLES
WARM STICKY DATE MADELEINES
PASTRIES FROM THE SWEET TREAT CART MP A mobile treasure trove of sweet indulgences that will be wheeled directly to your table for you to choose from

ROASTERY AFFOGATO With or without Liquoz

. 12.00 / 18.00 VANILLA..... Vanilla ice cream, almond syrup - Add Chambord

Chocolate ice cream, caramel syrup - Add Frangelico

TIRAMISU12.00 / 18.00 Tiramisu ice cream, hazelnut syrup - Add Baileys



WHAT'S ON THE **FACTORY FLOOR**

THE House Baked

PASTRY CART

ASK ABOUT OUR PASTRIES!

A mobile treasure trove of sweet indulgences that will be wheeled directly to your table for you to choose from.

Factory Experiences COFFEE CLASSES

We offer a diverse range of training & experiences to enhance your coffee experience! From Factory tours & beginner workshops to coffee cuppings & advanced home barista classes, each session provides hand-on learning & expert insights.

Visit The Grounds website or scan the QR code to explore all our experiences & book your place, or ask our friendly venue team for assistance.

> SCAN HERE



The Grounds CATERING

LIKE ANY OF OUR CAKES OR MEALS?

Experience our diverse catering options - ideal for events, corporate functions & intimate gatherings.

