

GREAT IDEAS *Are* CREATED OVER COFFEE

Serving Quality Coffee
AND HONEST MEALS

Welcome To

**THE GROUNDS
COFFEE FACTORY
CAFETERIA & ROASTERY**

LUNCH
MENU ISSUED. *From 11:45am*

ANOTHER ENGINEERED EXPERIENCE *By* THE GROUNDS

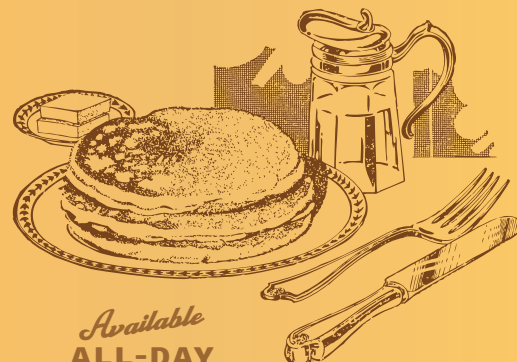
Welcome To

THE GROUNDS COFFEE FACTORY CAFETERIA & ROASTERY

LUNCH
MENU ISSUED. *From 11:45am*

WE SERVE
HONEST MEALS

TRY OUR
F A M O U S



Available
ALL-DAY

**TRADITIONAL
HOTCAKES** 19.00

Fluffy & golden, served with rich maple syrup - *Add Crispy bacon +4.00*

TRY SOMETHING FANCY . . . 24.00

Golden kiwi, mixed berry compote, maple & crème fraîche

B U R G E R S

FRIED CHICKEN BURGER . . . 26.00

Cabbage slaw, cheese, hot sauce, aioli, shoestring fries

SMASHED BURGER 25.00

Smashed patty, 3 cheeses, onion, pickles, ketchup, mustard, shoestring fries
Add Bacon +4.00

SIDES 'N' S N A C K S

CHICKEN SALT CHIPS 9.00

LITTLE GEM SALAD 12.00

Macadamia, onion, chilli oil, parmesan

ROAST ZUCCHINI 14.00

Chilli, mint, lemon, stracciatella

HOUSE MADE H E R O E S

HASH BROWN 12.00

FRIED ONION RINGS 12.00

POTATO SCALLOPS 12.00

BREKKIE ALL - DAY

Add Crispy bacon +4.00

AVOCADO ON TOAST 23.00

Stracciatella, chilli oil, poached eggs (V)

EGGS FLORENTINE 24.00

Folded eggs, wilted greens, oyster mushrooms, chive & lemon hollandaise in a croissant roll (V)

THE FACTORY BREAKFAST 29.00

Sausage roll, bacon, mushrooms, roast tomato, scrambled eggs, greens, ricotta, relish & toast - *Add Black pudding +4.00*

M A I N P L A T E S

CHICKEN MINISTRONE SOUP 18.00

Free range chicken with parmesan & herb bread

VEAL PARMY 36.00

Leaf salad, basil & pinenut pesto

BEEF RAGU PAPPARDELLE 28.00

Slow braised beef, cavolo nero, parmesan & horseradish cream

VODKA PASTA 27.00

Tortiglione pasta, vodka sauce, artichokes, eggplant, taleggio (V)

STEAK & FRIES 45.00

Chargrilled sirloin steak, fried onions, shoestring fries, béarnaise (GF)

S A N D W I C H E S & S A L A D S

LUNCHBOX SALAD SANDWICH 18.00

Beetroot, carrot, cucumber, rocket, tomato, alfalfa, cos, ricotta, chilli, onion rings (V)

FISH FINGER SANDWICH 24.00

Chunky cocktail sauce, gem lettuce, pickles, parmesan, potato scallops

TRIPLE DECKER CLUB SANDWICH 22.00

Chicken, bacon, avocado, egg, mozzarella, baby cos, white bread *with* shoestring fries

MORTADELLA & HONEY FOCACCIA 22.00

Pistachio, red onion, stracciatella, endive, chilli

CHICKEN & BACON SALAD 25.00

Chicken, bacon, greens, soft egg, brioche croutons, vinaigrette (DF)

GLAZED PUMPKIN SALAD 24.00

Fermented cabbage, pickles, macadamia purée, yellow chilli, toasted sourdough (VGO, DF)

THE WORKERS PLATE 26.00

Leg ham, soft egg, pickles, cheddar, relish, fresh baguette

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

ROASTING & SERVING COMMUTERS

Please note a 15% surcharge applies to card payments. A 15% surcharge applies on public holidays. A 10% service fee will apply to groups of 10 or more. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.

BAY 4/2 LOCOMOTIVE ST

OPEN **7** DAYS

*All Drinks
MADE TO ORDER*

REFRESHMENTS

ALC. & FINE DRINKS

CAFETERIA & ROASTERY

ESPRESSO MARTINIS



From The
**COFFEE
BAR**

CLASSIC MARTINI 20.00
Vodka, honey, espresso
Non alcoholic *Available* 15.00

CARAMEL MARTINI 20.00
Vodka, caramel, espresso

SPICED MARTINI 20.00
Spiced rum, brown sugar, espresso

ALC.DRINKS
MENU ISSUED. *From* 10:00am

BEVERAGES

SINCERELY MADE

All Juices
FRESHLY SQUEEZED MARKET JUICES

STRAIGHT UP OJ 10.00

GREEN 10.00
Pear, broccoli, mint, celery, lemon

CARROT 10.00
Carrot, pineapple, grapefruit, orange

BETROOT 10.00
Beetroot, strawberry, raspberry, apple, lemon

SIGNATURE COCKTAILS

BOULEVARDIER 22.00
Coffee whiskey,
Campari, vermouth

MATCHA COLLADA . 22.00
Dark rum, coconut,
pineapple, matcha

THE COLLINS 22.00
Gin, citrus, soda,
lemongrass

PALOMA NIGHTS . . . 22.00
Tequila, citrus, vanilla,
Kahlua, grapefruit

WINE, BEER & CIDER

SPARKLING

The Grounds Sparkling *SE Australia* 13.00 / 60.00
NV Farina Prosecco *Valpolicella, Italy* 13.00 / 75.00

WHITE

The Grounds Sauvignon Blanc *Goulburn, NSW* 12.00 / 21.00 / 50.00
Le Pezze Pinot Grigio *Veneto, Italy* 13.00 / 21.00 / 60.00
Bleasdale Chardonnay *Adelaide Hills, SA* 15.00 / 24.00 / 70.00

ROSÉ

The Grounds Rosé *Riverina, NSW* 12.00 / 21.00 / 55.00
Unico Zelo Esoterico Orange *Riverland & Clare Valley, SA* 15.00 / 24.00 / 65.00

RED

The Grounds Cabernet Merlot *SE Australia* 12.00 / 21.00 / 55.00
Coates Syrah *McLaren Vale, SA* 15.00 / 24.00 / 70.00
In Dreams Pinot Noir *Yarra Valley, VIC* 16.00 / 26.00 / 75.00

BEER / CIDER / NON ALC

Yulli's - Lager 4.2% 12.00 Yulli's - Cider 5.0% 12.00
Yulli's - Pale ale 4.9% 12.00 Heaps Normal - Non Alc 0.5% 9.00
Brookvale - Ginger Beer 4.0% 11.00

Float Back
TO YOUR CHILDHOOD ICE-CREAM FLOATS

COLA OR RASPBERRY 8.00
Vanilla ice cream
topped with soft drink

SMOOTHIES

MANGO 12.00
Mango, pineapple, banana, coconut,
orange marmalade

BANANA 12.00
Banana, raw honey, cinnamon,
vanilla, coconut

CHOC BROWNIE 12.00
Dark & white chocolate, chocolate
ice cream, milk, chocolate brownie

ALL-DAY BREKKIE 12.00
Grounds granola, banana, coconut,
chia, blueberries, blackberries,
almond milk (GF)

Engineered **ICED-TEAS**

PASSIONFRUIT 9.00

MANGO 9.00

PEACH 9.00

LYCHEE 9.00

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



ALWAYS SAVOURED NEVER RUSHED

DESSERT
MENU ISSUED. *All Day*

FAMOUS DESSERTS



The Factory
**TOP TREAT
TRY IT TODAY!**

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!

Paiz With
**OUR HOUSE
BLEND COFFEE!**



CLASSIC DINER VANILLA SLICE 16.00

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!

SWEET CLASSICS

S&C KNICKERBOCKER GLORY 16.00
Strawberry & cream with broken meringue

WARM APPLE & RHUBARB CRUMBLE 16.00
Enjoy our homemade crumble with vanilla ice cream

LOCOMOTIVE LAMINGTON 15.00
Classic lamington with Davidson plum jam, crème anglaise

FRESH PROFITEROLES 15.00
Chantilly cream & topped with warm chocolate fudge sauce

WARM STICKY DATE MADELEINES 17.00
Baked to order - burnt butter caramel, whipped cream

ROASTERY AFFOGATO

With or without *Liquor*

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

CHOCOLATE 12.00 / 18.00
Chocolate ice cream, caramel syrup - *Add Frangelico*

TIRAMISU 12.00 / 18.00
Tiramisu ice cream, hazelnut syrup - *Add Baileys*

WHAT'S ON THE FACTORY FLOOR

FROM 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.

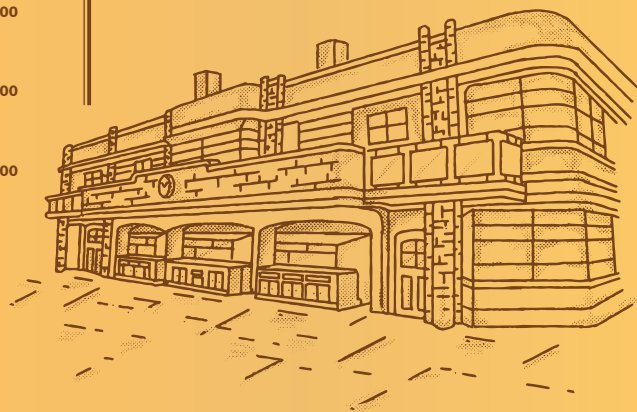
SCAN
HERE



The Grounds CATERING

LIKE ANY OF OUR CAKES OR MEALS?

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



Thank You For
Dining At

The Grounds
EST. 2012

COFFEE FACTORY CAFETERIA & ROASTERY