

Immerse yourself in the true taste of Sorrento with Villa Massa's authentic Limoncello Spritz!

From sun-kissed lemon groves to your glass, every sip captures the rich flavours of this traditional family recipe. Experience the vibrant, refreshing essence of Villa Massa Limoncello and toast to a genuine taste of Italy.



THIS SPRING, WE'RE PARTNERING WITH VILLA MASSA TO GIVE YOU THE CHANCE TO WIN AN UNFORGETTABLE TRIP FOR TWO TO ITALY!

Simply scan the QR code on your bill and complete your details to enter the draw. One lucky winner will receive a voucher for return flights, two nights in stunning Sorrento, and a visit to the Villa Massa Distillery.

They'll also enjoy a culinary experience with a lunch and a dinner, and get to choose an extra adventure - a cooking class, boat tour, visit to Mount Vesuvius, or Pompeii - to complete their getaway!

TERMS & CONDITIONS

Hurry, this competition closes at 11pm (AEDT) on Sunday, 27 October 2024. Limit of one entry per bill / transaction made at The Potting Shed. Visit thegrounds.com.au/villa-massa for the full terms & conditions.

At The Grounds, we are passionate about creating beautiful experiences for you to enjoy. Please help us maintain our spaces by respecting our decor. Kindly note that our venue is under 24-hour surveillance. We appreciate your cooperation and ask that you leave our items where they belong.

Thank you from The Grounds family



VILLA MASSA
LIMONCELLO



Starters

WARM MARINATED OLIVES	9	HONEY ROAST PUMPKIN	24
<i>Lemon, chilli (VG)</i>		<i>Whipped labne, pomegranate, tahini, nuts & seeds</i>	
PACIFIC OYSTERS	6.5 ^{EA}	BURRATA (NF/V/GF on req)	24
<i>Freshly shucked, cabernet vinegar (DF/NF/GF)</i>		<i>Tomato & chilli compote, basil, focaccia</i>	
CHARRED LAMB SKEWER	15 ^{EA}	FRITO MISTO	26
<i>Harissa, garlic labne, flatbread (NF)</i>		<i>Fried squid, prawns, white bait, lemon aioli (NF)</i>	
HUMMUS	16	SNAPPER CRUDO	28
<i>Date bahrat, flatbread (DF/NF/VG on req)</i>		<i>Chilli, lime, dill, capers, citrus (GF/DF/NF)</i>	
PISTACHIO & MORTADELLA ARANCINI	24	CRUMBED CHICKEN TENDERLOIN	19
<i>Fior de latte, saffron aioli</i>		<i>Chilli aioli, lemon (NF)</i>	

THE ITALIAN BOARD 75
Prosciutto, chilli & fennel salami, mortadella, buffalo mozzarella, lemon ricotta & honey, white anchovies, olives, pickled yellow tomatoes, artichokes, grissini, focaccia, gnocco fritto, almonds



Salads

PEAR, GOATS FETA & WALNUT SALAD	25	SPRING SALAD (GF on req)	26
<i>Farro, radicchio, green beans, charred onions, ranch dressing</i>		<i>Crispy prosciutto, romaine, eggplant, capsicum, olives, artichokes, balsamic, stracciatella, olive crostini, pistachio pesto</i>	

ADD ON: Poached Chicken +5 | Halloumi +5 | Avocado +5



GF- Gluten Free | DF - Dairy Free | NF - Nut Free | VG - Vegan | V - Vegetarian

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.

The Classics

FISH 'N' CHIPS	35	THE SHED BEEF BURGER	28
<i>Beer battered gurnard, chips, salad, tartare (NF)</i>		<i>Tomato jam, cheese, burger sauce, lettuce, tomato, onion rings, pickles, chips VEGGIE ON REQ</i>	
WAGYU RUMP FRITES	50	ADD ON: Bacon +3 Make it a double +6	
<i>Shoestring fries, black garlic butter, red wine jus (nf)</i>			



Sides

CHIPS Burger sauce (DF/V)	9	CITRUS SALAD	14
GRILLED BROCCOLINI	14	<i>Fennel, ruby grapefruit, oranges, ricotta, chilli (GF/NF)</i>	
<i>Almond cream, currants, lemon (GF/V)</i>		ROQUETTE PARMESAN & SHAVED PEAR	
ROSEMARY & LEMON ROAST POTATO	12	<i>Vincotto (GF/NF)</i>	12
<i>Crème fraiche, parmesan, lemon (NF/V)</i>			



Drinks & Dessert

Limoncello Spritz COCKTAIL

With Villa Massa Limoncello, prosecco & soda water, topped with lemon slices & basil leaves for a zesty burst of sunshine!

22

Spring Fling COCKTAIL

Combining Villa Massa Limoncello & gin with fragrant violets & lemonade, this is a celebration of flavour in every sip!

25

Floral Fizz MOCKTAIL

As refreshing as a cool breeze on a warm spring day, this combines grape lemonade with citrus & a hint of lavender.

16

Lavender Haze SUNDAE

Made with blackcurrant sorbet, blackberry compote, blueberry sponge & mascarpone whipped cream, this is the bee's knees!

19