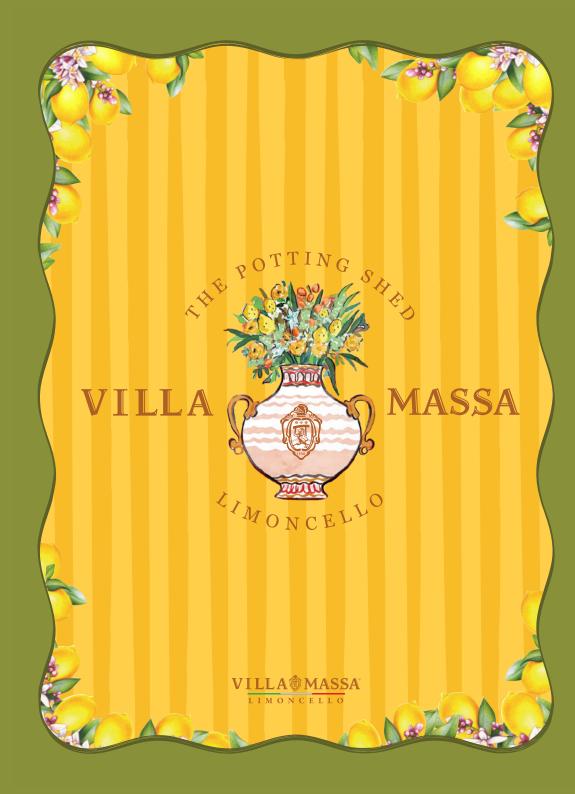
# Immerse yourself in the true taste of Sorrento with Villa Massa's authentic Limoncello Spritz!

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.



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





### Starters

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

### 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



## Solado

### PEAR, GOATS FETA & **WALNUT SALAD**

Farro, radicchio, green beans, charred onions, ranch dressing SPRING SALAD (GF on reg) 26 Crispy prosciutto, romaine, eggplant, capsicum, olives, artichokes, balsamic, stracciatella, olive crostini, pistachio pesto

**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

50

#### FISH 'N' CHIPS

Beer battered gurnard, chips, salad, tartare (NF)

#### WAGYU RUMP FRITES

CHIPS Burger sauce (DF/V)

GRILLED BROCCOLINI

Almond cream, currants, lemon (GF/V)

Crème fraiche, parmesan, lemon (NF/V)

Shoestring fries, black garlic butter, red wine jus (nf)

#### THE SHED BEEF BURGER

Tomato jam, cheese, burger sauce, lettuce, tomato, onion rings, pickles, chips VEGGIE ON REQ

ADD ON: Bacon +3 | Make it a double +6

28

12

### Sides

**CITRUS SALAD** 

Fennel, ruby grapefruit, oranges, ricotta, chilli (GF/NF)

**ROOUETTE PARMESAN ROSEMARY & LEMON** & SHAVED PEAR ROAST POTATO 12

14

Vincotto (GF/NF)

## Drinks & Dessert

## L'imoncello Spritz

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

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

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

### lavender Haze SUNDAE

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

