

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 <i>Lemon, chilli (VG)</i>	9	CRUMBED CHICKEN TENDERLOIN <i>Chilli aioli, lemon (NF)</i>	19
PACIFIC OYSTERS <i>Freshly shucked, cabernet vinegar (DF/NF/GF)</i>	6.5^{EA}	HONEY ROAST PUMPKIN <i>Whipped labne, pomegranate, tahini, nuts & seeds</i>	24
WOOD FIRED BREAD <i>Lemon oil, garlic (NF)</i>	13	BURRATA (NF/V/GF on req) <i>Tomato & chilli compote, basil, focaccia</i>	24
CHARRED LAMB SKEWER <i>Harissa, garlic labne, flatbread (NF)</i>	15^{EA}	FRITO MISTO (NF) <i>Fried squid, prawns, white bait, lemon aioli</i>	26
HUMMUS <i>Date bahrat, flatbread (DF/NF/VG on req)</i>	16	BEEF TAGLIATA <i>Tonnato aioli, pickled mushrooms, parmesan, eschallots (GF/NF)</i>	27
HONEY GRILLED MORTADELLA <i>Focaccia, stracciatella, fig (NF)</i>	20	SNAPPER CRUDO <i>Chilli, lime, dill, capers, citrus (GF/DF/NF)</i>	28
PISTACHIO & MORTADELLA ARANCINI <i>Fior de latte, saffron aioli</i>	24	ROASTED KING PRAWNS <i>Soffritto, lime aioli (GF/DF/NF)</i>	29

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



The Classics

GNOCCHI ALLA SORRENTINA <i>Cherry tomatoes, buffalo mozzarella, basil, parmesan (NF)</i>	26	FISH 'N' CHIPS <i>Beer battered gurnard, chips, salad, tartare (NF)</i>	35
LAMB RAGOUT PAPPARDELLE <i>Cavolo nero, stracciatella (NF)</i>	34	PESCE ALL'AQUA PAZZA <i>Snapper fillet cooked in a light fragrant broth, tomatoes, fennel, fresh herbs (DF/NF)</i>	42
SWIMMER CRAB, VONGOLE & SQUID INK SPAGHETTI <i>Calabrian chilli, lemon, tomato (NF)</i>	35	THE SHED VEAL CHOP MILANESE <i>Panzanella, parmesan, capers, brown butter (NF)</i>	60

Salads

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

Charcoal Oven

THE SHED BEEF BURGER <i>Tomato jam, cheese, burger sauce, lettuce, tomato, onion rings, pickles, chips VEGGIE ON REQ</i>	28	KINROSS STATION LAMB RUMP 250GM <i>Green beans, pepita salsa verde, roast pearl onions, lemon (GF/DF/NF)</i>	52
ADD ON: Bacon +3 Make it a double +6		WAGYU RUMP FRITES <i>Shoestring fries, black garlic butter, red wine jus (NF)</i>	50
CHARCOAL ROAST CHICKEN THIGHS <i>Lemon rosemary potato, sauteed greens, salmoriglio, charred lemon (GF/DF/NF)</i>	28	THE SHED BISTECCA 700GM GRAIN FED T-BONE <i>Salmoriglio sauce, roquette & parmesan salad, rosemary & lemon roast potato (NF)</i>	105
CHARCOAL ROAST PORK CHOP <i>Caponata, nduja aioli, almonds</i>	42		

Sides

CHIPS <i>Burger sauce (DF/V)</i>	9	CITRUS SALAD <i>Fennel, ruby grapefruit, oranges, ricotta, chilli (GF/NF)</i>	14
GRILLED BROCCOLINI <i>Almond cream, currants, lemon (GF/V)</i>	14	ENSALATA CAPRESE (GF/NF) <i>Heirloom tomatoes, buffalo mozzarella, basil</i>	15
ROSEMARY & LEMON ROAST POTATO <i>Crème fraiche, parmesan, lemon (nf/v)</i>	12	ROQUETTE PARMESAN & SHAVED PEAR <i>Vincotto (GF/NF)</i>	12



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

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

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

25

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

19