



# morning tea

selection of sweet pastries, muffin, scones, banana bread \$8pp

Fruit platter S/L \$60/\$90

coconut chia pudding with seasonal berries \$9ea

The Grounds gf granola, yogurt \$9ea

# lunch

All sandwiches are made on The Grounds sourdough  
(GF on request additional +\$3)

## SANDWICH \$16ea

ham, cheese, caramelised onion, mixed leaves  
salami, rocket pesto, sliced tomato, cheese  
smoked salmon, sliced cucumber, dill cream cheese  
crumbed chicken, chilli, tomato, kale slaw, aioli

## WRAPS \$13ea

grilled mixed veg, romesco, mixed leaves, haloumi  
grilled chicken, avocado, mixed leaves, cheese, tomato  
falafel, hummus, pickled cabbage and carrot, salsa verde


## SALADS \$18ea

roast cauliflower, coriander dressing, seeds and grains,  
currants  
slow cooked lamb, cous cous salad, pickled cabbage, chilli,  
almonds, mint yoghurt  
grilled chicken, quinoa, tabouleh, hummus, pickled carrot  
kale, fried chickpeas  
baked salmon, soba noodles, miso dressing, edamame,  
avocado, firukake, smoke mayo

# afternoon tea

selection of savoury pastries - sausage rolls, pies,  
quiche, tartlets \$9pp

lemon meringue tartlets, chocolate brownies \$8pp



# Upgrade breakfast

smashed avocado on sourdough, heirloom tomato,  
goats curd, radish, dukkah \$16ea


double bacon and egg muffins, hash brown \$14ea

smoked salmon, sauce gribiche on house made crumpet  
\$16ea

## lunch

Pesto linguine, seasonal greens, parmesan \$17ea

Penne Bolognese, basil, ricotta \$18ea





*to share*

\$69pp

*entree*

The Grounds sourdough, butter  
marinated olives

heirloom tomato salad, buffalo mozzarella  
salmon tartare, elderflower, apple, avocado

*main*

choose any 2

1/2 roast chicken, harissa, garlic  
slow cooked lamb shoulder, salsa verde, jus  
whole market fish, lemon caper butter

*sides*

cos salad, chardonnay vinaigrette, radish  
crispy chat potatoes, confit garlic, sage  
broccolini, chilli, preserved lemon, almonds

*dessert*

add dessert for \$10pp

pavlova, passionfruit curd, mango, chantilly  
chocolate delice, brandy, fermented cherries