grounded
BAR

BAR & DRINKS MENU

10AM – CLOSE

BAR FOOD

Marinated Mixed Olives **$12**
Balsamic vinegar & extra virgin olive oil

Antipasto for Two **$21**
Mixed meats, dips & accompaniments

Arancini Trio **$9**
Olive · Three Cheese · Chicken & Pesto — $3 each

Skewer Trio **$15**
Plum mustard chicken · Lamb, halloumi & tzatziki · Sesame beef — $5 each

Croquette Trio ..... **$6 ea**
Pork & prawn · Kangaroo & shiitake · Pumpkin & sage

grounded Wings *(hot AF)* **$15**

Fries **$11**
With sweet chilli aioli

Sweet Potato Scallops **$11**
Basil aioli

All Day Chocolate High Tea for 2 ..... **$45pp**
Sweet & savoury chocolate treats, with your choice of chocolate, espresso martini or liqueur coffee

7 DAYS

MENTALLY STABLE · ADMIRABLY SENSIBLE · UNPRETENTIOUS

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BAR

DRINKS

SOFT DRINKS

Juice of the Day $8

Coke, Squash or Lemonade $5

Red Bull $6.5

Sparkling Water $6

Bissap $7.5

Hibiscus — the aphrodisiac one

BEER — BOTTLED

Peroni $8.5

Peroni 3.5% $8

Asahi $8.5

Asahi Zero $8

Great Northern $8

Guinness (can) $10

IPA $10

Ginger Beer $9

BEER — ON TAP

Draught Lager, Schooner $7

WINE & SPIRITS

Ask your host for our current wine list and full spirits selection behind the bar

COCKTAILS

All $20 · every cocktail available as a mocktail

Espresso Martini

Peanut Butter Old Fashioned

Burnt Peach Paloma

Pickled Pineapple Cosmo

Passionfruit Caramel-tini

Yuzu Daiquiri

Pink Ming Mule

Aperol Spritz

LIQUEUR COFFEE

All $15

French ..... **Brandy**

Irish ..... **Whiskey**

Jamaican ..... **Rum**

Mexican ..... **Tequila**

Baileys

COFFEE

Espresso $4

With Milk $5

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BRUNCH · 9AM – 3PM

Patisserie & Fruit Platter **$18**
Lush seasonal fruit with mixed danishes, Portuguese tarts & Davos plum doughnuts

All-Time Crispy B&E Roll **$12**
Two free-range eggs, bacon & rösti with bbq aioli on Turkish bread

Aussie Smoke Salmon Omelette **$22**
Pan-fried on a herbed rösti with Manuka honey carrots & dill cream cheese

Leg Ham & Gruyère Sambo **$18**
Pan-fried, with asparagus & pimento relish on Turkish bread

Mediterranean Vegetable Tart **$23**
Marinated, with goats cheese, asparagus & cauliflower purée

Billy Burger **$23**
Chilli & garlic topside beef, onion, roasted peppers, tomato, cheese & chilli aioli with shoestring fries

Tempura Whiting Fillets **$25**
With medley fries, tomato, mango & citrus salsa and tartare

All Day Chocolate High Tea for 2 ..... **$45pp**
Sweet & savoury chocolate treats, with your choice of chocolate, espresso martini or liqueur coffee

MON TO FRI

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A LA CARTE · 6PM – 9PM

ENTRÉE

Wild Mushroom & Soft-Shell Crab Risotto $17

Skewer Selection
Plum mustard chicken · Lamb, halloumi & tzatziki · Sesame beef with rice $18

Pig Fish Panna Cotta
Salmon & pork with mango salsa & crackle $22

Mediterranean Vege Tart
Goats cheese, asparagus & cauliflower purée $21

Garlic Prawns
Sea urchin butter & wattle seed croûtes $24

MAINS

Duck Stroganoff
Asparagus & shaved parmy $32

Stuffed Mushrooms – V
Pea & capsicum purée $28

Wasabi Tuna Steak
Davidson plum aioli & dill pepper frites $38

Eye Fillet
Cognac mash & pepperberry jus $45

Free-Range Chicken Breast
Seasonal stuffing, veg medley, beurre blanc $36

PIZZA

Roast Garlic, Herb & Cheese $18

Leg Ham, Pineapple, Fior di Latte $22

Chicken, Red Vodka & Pesto $23

Prawn, Pear & Rocket $25

Mediterranean Vegetable $23

Lamb, Halloumi, Pine Nuts, Tzatziki $25

DESSERT

All $17.50

Chocolate Espresso Pudding
Amaretto anglaise

Raspberry & Mango Vanilla Butter Tart
Homemade macadamia ice cream

White Chocolate & Mascarpone Spring Rolls
Berry compote

THU, FRI & SAT

MENTALLY STABLE · ADMIRABLY SENSIBLE · UNPRETENTIOUS