Food

10am til Close

Fries $11

Sweet Potato Scallops $12

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

Arancini Trio $12
Olive - Three cheese - Chicken & Pesto

Grounded Wings $15
(hot AF)

Leg Ham & Gruyere Sambo $18
Grilled with asparagus & pimento relish on Turkish Bread

Croquette Trio $18
Pork & Prawn - Kangaroo & shiitake - Pumpkin & Sage

Skewer Selection $21
Plum mustard Chicken - Lamb, halloumi & tzatziki - Sesame beef with rice

Antipasto for Two $22
Mixed meats, dips & accompaniments

Mediterranean Vege Tart - V $23
Goats cheese, asparagus & cauliflower purée

Pan Fried Aussie Salmon Omelette $25
Pan-fired on a herbed rösti with Manuka honey carrots & dill cream cheese

Billy Burger $25
Chilli & garlic topside beef, onion, roasted peppers, tomato, cheese & chilli aioli with fries

Stuffed Mushrooms - V $28
Pea & capsicum purée

Duck Stroganoff $32
Asparagus & shaved parmasan

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

Eye Fillet $45
Cognac mash & pepperberry jus

Pizza

10am til Close

Roast Garlic, Herb & Cheese $18

Leg Ham, Pineapple & Fior di Latte $22

Mediterranean Vegetables - V $23

Chicken, Red Vodka & Pesto $23

Prawn, Pear & Rocket $25

Lamb, Halloumi, Pine Nuts & Tzatziki $28

Dessert

All $18

Chocolate Espresso Pudding
Amaretto anglaise

White Chocolate & Mascarpone Spring Rolls
Berry compote

Drinks

10am til Close

Beers

Peroni.....$9.00
Peroni 3.5.....$8.50
Asahi.....$9.00
Asahi Zero.....$8.00
Corona.....$9.00
V.B.....$9.00
Guinness 500ml.....$12.00
IPA.....$10.00
Ginger Beer.....$9.00
Monsuto 500ml.....$12.00
Grounded Lager.....$9.00

Soft Drinks

Coke, Coke Zero, Lemonade, Lemon Squash,
Sparkling Water, Still Water.....$6.00
Red Bull.....$7.50

Hard Drinks

Hard (AF) Hard Squash.....$12.00

Cocktails - $20

Espresso Martini
Vodka, Soldada, Baileys, Coffee, Sugar syrup

Pink Minge
Gin, Triple Sec, Cointreau, Sugar syrup, Mango Nectar, Mango / Coconut Cordial

The Hot Cock
Dark Rum, Cognac, Cointreau, Peach Iced Tea

Yuzu Daiquiri
White Rum, Lime Juice, Yuzu Syrup

Burnt Peach Paloma
Tequila, Burnt Peach Syrup, Grapefruit Cordial, Lime Juice, Soda Water

Pickled Pineapple Cosmo
Vodka, Curacao, Pineapple Juice, Lime Juice, Cranberry Juice

Peanut Butter Old Fashioned
Whiskey, Vermouth, White Cane, Butterscotch Syrup

Macy Marie Mojito
White Rum, Triple Sec, Blueberry Puree

El-Chocola
White Rum, Chocolate Liquor, Grenache Syrup, Cream

grounded
BAR
MENTALLY STABLE | ADMIRABLY SENSIBLE | UNPRENTENTIOUS

wine list

SPARKLING		Glass	Bottle
The Duchess Sparkling Cuvée	Hunter Valley NSW	12	38
Villa Fresco Prosecco	King Valley VIC	14	44
WHITE			
Petal & Stem Sauvignon Blanc	Marlborough NZ	15	45
Aloft Pinot Gris	Adelaide Hills SA	13	42
Jericho Fiano	Adelaide Hills SA	17	55
Geoff Merrill Pimpala Road Chardonnay	South Australia	10	35
Rosily Organic Chardonnay	Margaret River WA	20	60
ROSÉ			
Bouchard Aîne & Fils	Burgundy FRANCE	15	45
RED			
Paracombe Pinot Noir	Adelaide Hills SA	15	48
Paringa Coronella Pinot Noir	Mornington VIC	20	60
Barwang Tempranillo	Hilltops NSW	13	45
Jack Estate Cabernet Sauvignon	Coonawarra SA	15	48
Geoff Merrill Pimpala Road Shiraz	South Australia	10	35
Greenock Creek Moppa Shiraz	Barossa Valley SA	20	65