

HIGHER GROUNDS



DINNER

5.30PM TO 8.30PM
EVERY THURS & FRI

CHECK OUR CHEF'S DAILY SPECIALS VEGAN & ALLERGY OPTIONS AVAILABLE
ENTREE

\$9.90 GARLIC, HERB & CHEDDAR FOCACCIA FINGERS OR CHILLI PARMESAN BUTTER FOCACCIA FINGERS

\$14 VEGETARIAN ARANCINI BALLS

Mushroom, Thyme, Semi Dried Tomato & Parmesan Risotto Balls W/ Baby Rocket, Truffle Oil & Roasted Capsicum Salad & Garlic Aioli

\$16 GROUNDS SALT & PEPPER SQUID

On a Soba Noodle, Coriander & wombok Salad W/ Chilli Lime Aioli

\$17 SAGANAKI PRAWN SKEWERS W/ FOCACCIA FINGERS

Spiced Tomato, Ginger, Garlic & Chilli Sauce W/ Steamed Rice & Marinated Fetta

\$14 SATAY CHICKEN WINGS

Satay Chicken Wings, Quinoa & Wilted Baby Spinach W/ a Satay Dipping Sauce

MAIN

\$17 GROUNDS VEGO PIZZA

Basil Pesto OR Chickpea Hommus Base W/ Mushrooms, Spanish onion, Roasted Garlic Thyme & Capsicum Confit, Baby Spinach, Sweet Potato & Marinated Feta ADD// CHICKEN \$5.00

\$18.50 VEGETARIAN PASTA

Mushrooms, Baby Spinach, Sweet Potato, Roasted Garlic Thyme & Capsicum Confit & Marinated Feta Simmered in Pesto Cream Sauce ADD// CHICKEN \$5.00

\$20.00 GROUNDS PULLED PORK BOWL

Chef's 24hr Slow Cooked Pork, Spiced Roasted Pumpkin, Poached Apple, Baby Spinach and Marinated Feta, Maple Walnuts Chilli Onion Jam tossed in a Seeded Mustard Honey and Cider Vinaigrette

\$25 MATT'S MARSALA CHICKEN

Pan fried Chicken Medallions Simmered In a Creamy Marsala Sauce, Grilled Asparagus, Wilted Baby Spinach & Sweet Potato & Lentil Rosti

\$25 GRILLED SALMON FILLET

Served on a bed of steamed Jasmine Rice W/ a Coconut Curry sauce and Green Beans

\$28 300GM GRILLED SCOTCH FILLET W/ GARLIC CREAM SAUCE, MUSHROOM SAUCE OR DIANNE SAUCE

Your choice of steak chips & piko salad OR Garlic Mash & Seasonal Vegetables

\$35 HG SURF & TURF 300gm SCOTCH FILLET W/ PRAWNS SIMMERED IN A GARLIC CREAM SAUCE

W/ Choice of Chips & Piko Salad or Garlic Mash & Seasonal Vegetables

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KIDS

\$12.00

Crumbed Chicken Tenders W/ Chips & Sauce
Cheesy Pasta
Crumbed Fish Fillets W/ Chips & Mayo

DESSERT

\$12 WARM STICKY DATE PUDDING

W/ Butterscotch Sauce & Vanilla Ice-Cream

\$12 POACHED PEAR

W/ A scoop of ice cream, HG crumble, Caramel Sauce & Berries Compote

\$12 CREME BRULEE

W/ Fresh Blueberries, Strawberries & Caramelized Banana

BEVERAGES

COFFEE 12OZ/LARGE \$4.80 OR 8OZ/SMALL \$4.30

Cappuccino, Flat White, Latte, Mocha, Long Black

SHORTS \$ 3.50 Espresso, Piccolo, Macchiato, RI stretto

BLACK & GOLD ORGANIC 12OZ \$5.00 OR 8OZ \$4.50

Hot Chocolate or Chai Latte

PREMIUM MILK ALTERNATIVES 80 Cents- , Milk Lab Almond, Lactose Free, Coconut or Bon Soy

SYRUPS 50 Cents- Caramel, Vanilla and Hazelnut

TIPPTY TEA- BY THE POT \$5.00 Proud to say we source our tea ethically

English Breakfast, Earl Grey, Lemongrass & Ginger,

Peppermint, Sencha Green, Sticky Chai, Camomile.

H O M E O F F I N E F O O D & E S P R E S S O