

HIGHER GROUNDS



B R E A K Y T I M E
7 A M - 1 2 P M D A I L Y

CHECK OUR CHEFS DAILY SPECIALS-VEGAN & ALLERGY OPTIONS AVAILABLE

TAKE IT EASY

\$6.00 TOASTS

Traditional White Sour Dough / Quinoa & Soy Linseed / Raisin Turkish Toast / Gluten Free Toast (\$7) / White Or Wholemeal Toast
2 slices with Butter. Your choice of Vegemite, Peanut Butter, Marmalade or Strawberry Jam

\$7.50 GROUNDS BAKED BANANA & WALNUT LOAF W/ Whipped Honey Butter

\$9 HG BACON & EGG ROLL-Grilled Bacon & Free Range Egg On a Seeded Milk Bun

Your choice of HG Tomato & Onion Relish, Aoli, Tomato or BBQ sauce

ADD - Cheese / Avocado / Grilled Tomato / (1) Hash-Brown / Tortilla or Gluten Free Bun (\$1.50 Extra Per Item)

\$12 VEG DELIGHT ROLL (V)- Baby Spinach, Grilled Haloumi, Mushrooms, Avocado, Fried Egg & Basil Pesto on a Seeded Milk Bun

ADD - Tortilla or Gluten Free Bun (\$1.50 Extra Per Item)

GET IN MY BELLY

\$10 EGGS YOUR WAY (V)

2 Local Free Range Eggs Fried, Scrambled or Poached, Served with Sour Dough Toast

EXTRAS - Add any of the below EXTRAS to your meal, CHARGED PER ITEM.

\$4 Avocado / Baby Spinach (Fresh or Saute) / Blistered Vine Cherry Tomatoes / Hollandaise Sauce / Grilled Haloumi /

Saute Balsamic Glaze Mushrooms / Eggs your way Poached, Fried or Scrambled

\$5 Bacon, Chipolata Sausages / Smoked Salmon / Hash Browns

BREAKFAST DELIGHTS

\$15 GOOD MORNING BRUSHETTA (V) - Great topped with Poached Eggs (Extra \$4.00)

Soy & Linseed Sour Dough, Avocado Mash, Blistered Vine Cherry Tomatoes, Marinated Feta Cheese, Basil & Citrus Balsamic Glaze

\$16 GROUNDS GRANOLA & SEASONAL POACHED FRUITS (V)

Our blend of slow baked Oats with Coconut Flakes, Cranberries, Apricot, Chai Seeds & Almonds topped with Poached Fruits & Yogurt

\$17 BELGUIM WAFFLES

W/ GRILLED BANANA, Warm Caramel Sauce, Berries Compote & Vanilla Ice Cream (V)

OR BACON, Maple Syrup & Vanilla Ice Cream

\$19 HG CLASSIC CORN FRITTER STACK (V)

Fresh Corn, Capsicum & Dill Fritters stacked on a bed of wilted Baby Spinach, Avocado, Grounds Tomato & Onion Relish, Creme Fraiche

1 Free Range Poached Egg ADD - BACON OR SMOKED SALMON (\$5.00 EXTRA)

\$20 EGGS BENEDICT TWIST

A twist on a classic. 2 Hash-Browns, wilted Spinach, GRILLED HAM or SMOKED SALMON, 2 Poached Free Range Eggs w/ Hollandaise

\$24 HG BREAKFAST PLATE

Local Free Range Eggs your way Poached, Fried or Scrambled with Grilled Bacon, Chipolata Sausages,

Blistered Vine Tomatoes, Hash Browns, Balsamic Glaze Mushrooms & Sour Dough Toast

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

HIGHER GROUNDS



LUNCH TIME
12 PM TO 3 PM DAILY

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

STARTERS & SIDES

\$10.00 TOASTED HERBED FOCOCIA BREAD FINGERS - Your choice of Herb Garlic & Cheddar Butter or Chilli Parmesan Butter

\$6.00 BOWL OF FRIES W/ HG seasoning

\$2.00 SIDE FOR FRIES- GARLIC AIOLI- SWEET CHILLI- SOUR CREAM

HIGHER GROUNDS BURGERS & FRIES

\$19.00 CLASSIC GRILLED CHICKEN CAESAR BURGER

Grounds Marinated Chicken Breast, grilled Bacon, Crisp Iceberg Lettuce, Parmesan Cheese & Caesar Sauce on a Seeded Milk Bun Served with a side of Fries

\$19.00 PULLED PORK BURGER

Chef's 24hr slow cooked Pork w/ Apple Slaw, Aioli & Chilli Jam on a Seeded Milk Bun Served with a side of Fries

\$20.00 SWISS WAGYU BURGER

Wagyu Beef Patty, grilled Bacon, Swiss Cheese, crisp Iceberg Lettuce, Tomato, Beetroot & Grounds Tomato & Onion Relish on a Seeded Milk Bun Served with a side of Fries

\$17.00 LENTIL BURGER

Grounds Spiced Sweet Potato & Lentil Patty with Rocket, Tomato, Beetroot, Haloumi, Sweet Chilli & Sour Cream on a Seeded Milk Bun Served with a side of Fries

HG CHEF'S LUNCHTIME CLASSICS

\$12.50 MELTS

Your choice of Turkish or Focaccia Bread w/ HAM, CHEESE & TOMATO or CHICKEN CHEESE & AVOCADO served with a petite salad.

\$20 LIGHTLY CRUMBED MACADAMIA CALAMARI

Tender Calamari hand crumbed w/ Asian Noodle Salad & Sweet Potato Fries & Chilli Lime Mayo

\$22 PANKO CRUMBED BARRAMUNDI FILLET

W/ Piko Salad, Fries & Chef's Tartar Sauce

\$22 PRAWN & CHORIZO PASTA

In a White Wine Basil Cream sauce with Semi Dried Tomato, Marinated Feta & Baby Spinach

\$15 GROUNDS MEXICAN BOWL

Avocado, Baby Rocket, Smoked Paprika Chickpea's, Roasted Capsicum, Corn Cob, Steamed Rice, Mexican Salsa & Spiced Pumpkin
ADD/ \$5.00 for Grilled Chicken Or Grilled Prawns

\$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

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

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

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

HIGHER GROUNDS



DINNER TIME
5.30PM TO 8.30PM
EVERY THURS & FRI

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

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



KIDS Under 12 BREAKFAST \$9.00

7am-12pm

Toad in a Hole & Bacon

Scrambled Eggs & Bacon on Toast

Waffle topped with ice cream & Maple Syrup,

Seasonal Fruit Bowl

Ham & Cheese Toastie with 2 mini hash-browns

KIDS Under 12 LUNCH \$10.50

12-3pm

Chicken Tenders W/ Chips & Sauce

Cheeseburger W/ Chips & Sauce

Crumbed Barramundi W/ Chips & Aioli

KIDS DRINKS

Served All Day

\$4.00 KIDS SHAKE

Chocolate, Strawberry, Caramel, Vanilla

\$6.00 KIDS SMOOTHIE or FRESH JUICE

Check Our Special Board

HIGHER GROUNDS



DRINKS ALL DAY

OUR BEAUTIFUL BEANS ARE SOURCED
FROM NO LABEL COFFEE-HABITUAL BLEND-ORGANIC & SUSTAINABLE

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.

COLD DRINKS \$7.50

CHOCOLATE DELIGHT- Chocolate Syrup, ice cream, milk & whipped cream

ICED COFFEE-Caramel Syrup, ice cream, espresso, milk & whipped cream

ICED MOCHA- Chocolate Syrup, ice cream, espresso, milk & whipped cream

SMOOTHIE OF THE DAY \$8.00

Please check our daily specials board for today's combo

FRESH JUICE OF THE DAY \$7.00

Please check our daily specials board for today's combo

ICED LATTE \$5-milk, NO LABEL ESPRESSO & ice

ICED LONGBLACK \$4-cold water, NO LABEL ESPRESSO & ice

MILKSHAKE BAR \$6.00 KIDS \$4.00

Choice Of : Chocolate, Strawberry, Caramel & Vanilla with Ice Cream & Milk

ADD MALT 50cents

COLD BOTTLE VARIETIES AVAILABLE IN OUR DRINK FRIDGE

COKE-SPRITE-NOAH'S-SPARKLING WATER-BUNDABERG