



GROUND

culinary centre

Lunch Options

Ground's Original Gourmet Sandwiches \$12 ph

Made with artisan breads. Each sandwich contains home-made aioli, salad and one of the following examples,

Carved ham & mustard

Artisan salami & cheese

House-cured gravlax salmon

Char-grilled eggplant & parmesan

Tea-smoked free-range chicken

Roast capsicum, olive and chutney

A selection of sandwiches is provided. Vegan options are possible.

Plus sweets and slices

Noodle Box Salad Meals \$12 ph

Moroccan Chicken & Couscous- Tagine chicken with preserved lemon and olives on a bed of vegetable studded spiced couscous

Thai Beef Salad - Thai spiced sliced beef with mixed fresh herbs & toasted rice on glass-noodle salad

Scandinavian Salmon- house cured juniper & dill salmon served on potato salad with capers, greens and horseradish cream

Roast Seasonal Vegetable- Seasonal vegetables roasted with pomegranate and served with bocconcini or haloumi

A minimum of 6 people per salad choice.

Plus sweets and slices

Ground's Gourmet Pie & Salad \$10 ph

This option is available only at venues with facilities for heating food. Ground is famous for its gourmet pies and unique pastry.

A selection of gourmet pies served with bowls of salad

Flavours are seasonal but include such fillings as:

Beef, Bacon and Red Wine

Broccoli, Blue Cheese & Walnut

Arabica Venison

Creamy Mushroom & Thyme

Chicken Mushroom & Coriander

Eggplant Parmigiana

Moroccan Beef

Pork & Fennel

Red Harissa Chicken

Roast Rabbit & Herb

Bowls of Salads are seasonal but could include:

- Tunisian couscous and chickpea salad with toasted almonds
- Leafy Green Salad with feta and tomato or roast pumpkin
- Tabouli- Bulgur salad with fresh herbs, roast eggplant and tomato