ground
GOURMET ESSENTIALS & CULINARY CENTRE

Hand-made Gourmet Pies

Our pies are made fresh in small batches by hand. The pastry is a savoury shortcrust. The fillings are seasonal and as such, some fillings are only available at some times of the year. We use free-range chicken & crate-free pork whenever possible.
The following are a sample of some of our more popular flavours. We can also design a pie filling to suit your business.

Vegetarian

Rumpy Pumpy- a vegetarian's aphrodisiac pie loaded with known mood-enhancers including almonds, pomegranate & truffle hidden in layers of caramelised onion, feta and pumpkin

Eggplant Parmigiana- a rich Italian style pie with layers of crumbed eggplant, rich tomato passata & parmesan

La Muncha- a smoky lentil and vegetable pie with Spanish flavours from the La Mancha area

Broccoli, Blue Cheese & Walnut- a classic favourite with chunks of broccoli surrounded with creamy blue cheese and studded with walnuts

Sienipürakka- a delicious Finnish pie loaded with mushrooms in a rich creamy sauce with thyme & pepper

Mexicano- a spicy number packing a Mexican flavour punch; loaded with beans, corn, capsicum, jalapeño and spices

Gardner's Pie-a vegetarian version of a shepherd's pie containing a meaty layer of lentils & mushrooms topped with a creamy mash

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Moorish Potato, Spinach & Bulghur- our Moroccan pie using Ras al Hanout infused potato and spinach topped with a citrus & walnut bulghur

New England Pot Pie- a Massachusetts classic with creamy Dijon mustard & cheese sauce loaded with vegetables & herbs

Russian Carrot- a popular carrot pie with origins in Russia including dill & cottage cheese

Pork Based Pies

Pork & Fennel- our most popular pork pie with a sweet and mild Italian pairing of garlic & fennel with pork chunks

Pork & Apple Cider- a classic British flavour with pork slow—cooked in a crisp cider with a hint of mustard

Chorizo Pork- a smoky dark red pork pie with Spanish flavours of smoked paprika and garlic

Pork & Watercress- based on traditional Maori "boil up" with the flavours of pork, watercress & kumara

Guilty Pleasure- oh so bad it's good! The perfect breakfast pie with crispy bacon, egg, shredded potato and a spike of chutney

Beef Based Pies

Moroccan Beef- an earthy pie featuring Ras al Hanout with large pieces of steak in a rich sauce

Lebanese Beef- a spicy minced beef pie with pinenuts, Baharat & pomegranate

Beef Bourguignon- based on the traditional French recipe with beef slow-cooked in red wine with lardons, mushrooms & onion

Beef & Guinness- bringing together Ireland's best; a hearty, chunky beef pie in a thick luscious sauce

Beef, Bacon & Blue Cheese- sharp blue cheese crumbled through a chunky steak filling with smoky bacon

Thai Beef- beef slow-cooked in classic Thai flavours of coconut cream, lemongrass, ginger and spices

Beef Wellington- based on the traditional English dish; steak with pate, cognac & mushroom duxelle

Beef Stroganoff- Russian classic of sautéed beef with mushrooms & sour cream

Tex Mex- a Southern style chilli beef & bean pie with Mexican flavours scattered with grated cheese

Bolognese- traditional Italian rich tomato ragu with a touch of parmesan

Chicken Based Pies

Chicken Mushroom & Coriander- Ground's most popular pie with large chunks of peppery chicken mixed with generous pieces of mushroom & coriander

Harissa Chicken- a chunky chicken pie flavoured with Tunisian Harissa paste, roast capsicum & cream (mild)

Persian Chicken- a subtle saffron chicken filling with fresh herbs

Chicken & Chorizo- a Spanish classic with spicy pieces of chorizo sausage mixed in with the creamy cumin-spiked chicken

Cajun Chicken-large pieces of chicken marinated in Cajun spice blend mixed with okra in a spicy dark sauce

Jerk Chicken- the Jamaican classic turned in to a pie with jerk seasoning rubbed on the chicken- spicy & hot

Picnic Pie- a dense chicken pie that can be eaten cold or hot; with layers of creamy shredded chicken, wilted spinach & spicy salami

Seafood, Lamb & Game Pies

Creamy Seafood- a Ground classic of house-smoked salmon, prawns & fish in a creamy white wine & dill sauce

Retro Seafood- due to customer demand; smoked fish in a creamy curry sauce with chopped hard-boiled eggs

Lamb Tagine- chunks of lamb slow-cooked in our Baharat spice blend in a rich sauce

Greek Lamb- minced lamb with cumin & mint as a fresh take on souvlaki

Lamb Rogan Josh- based on classic Kashmiri cuisine this is an aromatic lamb filling that is spicy & fragrant rather than hot

Venison & Juniper-a brilliant combination of venison in a rich sauce flavoured with juniper & rosemary

Arabica Venison- venison marinated in our own Arabic blend of coffee beans, peppers and star anise mixed with kumara and a hint of Za'atar

North African Goat- hugely popular; an earthy goat pie with lentils and our own hand-ground Berbere spice blend