



OAKOVER
grounds

THE GROUNDS JOURNAL

ISSUE 01
SPRING 2026

A place for gathering beneath open skies.

OAKOVER GROUNDS
SWAN VALLEY, WESTERN AUSTRALIA

WELCOME

Welcome to the Grounds.

The best mornings
begin slowly.

Fresh coffee.

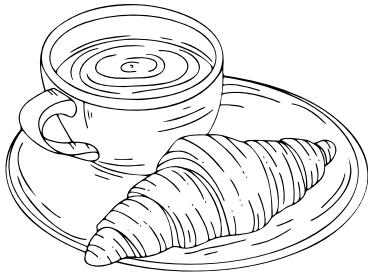
Good food.

Conversations that
linger long after the
plates are empty.

Whether you're
joining us before
work or settling in
for a long lunch by
the lake, we're glad
you're here.



MORNINGS AT THE GROUNDS



*Slow mornings
Great coffee
Better company*

Eggs your Way	
Scrambled, poached or fried eggs on toasted sourdough. (GFO)	17
Eggs Benedict	
Two poached eggs on an English muffin with bacon & spinach.	24
<i>Add salmon</i>	+3.5
Avocado Smash	
Two poached eggs, smashed avocado with feta cheese, cherry tomato, spinach on toasted sourdough. (GFO)	26
The Grounds Big Breakfast	
Two eggs, bacon, sausage, baked beans, grilled tomatoes, sautéed mushrooms, hash browns, on toasted sourdough. (GFO)	31
The Full Fold Omelette	
Cheese, mushroom, spinach, ham, bell pepper, sundried tomato, chilli flakes on toasted sourdough. (GFO)	23
	24
Breakfast Crepes	
With bacon and egg, maple syrup topping. (GF)	
A Stack of Happiness	
Pancakes served with mixed berry compote, maple syrup, whipped cream, vanilla ice cream.	22
Sweet Crepes	
With Nutella, whipping cream, chocolate sauce, vanilla ice cream. (GF)	21
Choose from:	
Banana	
Strawberries	
Mixed berry compote	
Fruit Toast	
With butter	8.5
With a sweet ricotta berry mix	12.5

EXTRAS

Extras are available as additions to a main meal only and cannot be ordered as standalone dishes.

Half avocado	4	Bacon	5.5
Sautéed Spinach	3.5	Sausage	5.5
Grilled tomato	3	Egg	2.5
Hash brown	4	Toast	2

THE DAILY RITUAL

Single origin espresso,
locally roasted by our
friends at Fiori.

Made with love.

Enjoy slowly.



COFFEE

Espresso	4/5
Single/Double	
Macchiato	4.5/5.5
Short/Long	
Flat White	5.5
Latte	5.5
Cappuccino	5.5
Long Black	5.5
Mocha	6
Matcha Latte	6
Chai Latte	6
Dirty Chai	6.5
Turmeric Latte	6
Hot Chocolate	5.5
Babyccino	2.5

EXTRAS

Full cream Skim Oat Soy Coconut Almond	+1
Extra shot	+1
Mug	+1
Flavoured syrup Vanilla Caramel Hazelnut	+1

TEA

English Breakfast	5
Classic full-bodied black tea	
Earl Grey	5
Black tea with bergamot	
Green Tea	5
Light, grassy and refreshing	
Peppermint	5
Cooling and fresh	
Chamomile	5
Gentle floral	



COLD BEVERAGES

ICED DRINKS

Iced Coffee	8
Iced Chocolate	8
Iced Mocha	8
Iced Latte	7
Iced Chai	7
Iced Matcha Latte	9.5
Matcha, cold oat milk, ice	
Strawberry Matcha	10
Layered strawberry purée, matcha, cold milk	

MILKSHAKES

Vanilla Chocolate Strawberry Spearmint Caramel Banana	8.5
Add Cream	+1
Add Icecream	+1

COLD PRESSED JUICES

Funk Drinks Co, Swan Valley. All served 300ml.

Traditional OJ	6
Gingin oranges	
Cloudy Apple	6
WA apples (Manjimup, Karragullen)	
Strawberry Lemonade	6
Strawberry, lemon, apple	
Living Green	6
Kale, lemon, apple and spirulina.	

SMOOTHIES

Bulky Berry	11
Mixed berries, banana, chia seeds, honey	
Summer Sunset	11
Strawberry, pineapple, banana, kiwi	
Let Your Man-Go	11
Mango, banana, passionfruit	
Blind Date	12
Banana, rolled oats, cinnamon, Persian dates	
Mark Cacoawan	13
Peanut butter, vanilla whey protein, raw cacao, banana, rolled oats, honey	
Melonyl Monroe	11
Watermelon, mint leaves, strawberry, cucumber, dragonfruit	

**TO SHARE**

Four Cheese Arancini 20
Rich tomato sauce, garnish. (GF, Vego)

Chorizo, Feta, Olives 20
Red wine mint reduction. (GF)

Orange & Quinoa Salad 23
Mixed lettuce, pomegranate, onion, shaved
parmigiano, green cabbage, apple cider vinaigrette.
(Vego, GF, VO)

Polenta & Wild Mushroom 21
Stuffed mushroom, walnuts, grilled polenta, rocket,
shaved parmesan. (Vego, GF)

Grilled Whiting 22
Sourdough bread/baguette, confit roma tomato,
mixed herb pangriatata.

Burrata 20
Caramelized onion, confit cherry tomato, chili
shallot dressing, crostini. (Vego)
Add prosciutto +5

Melon & Prosciutto 23
Rocket, boeconcini, walnut. (Vego, GF)

Roasted Cauliflower 21
Warm coriander hummus, roasted pinenuts & mixed
seeds, romesco sauce, basted in butter, fresh herbs.
(GF, Vego)

SIDES

Bowl of Chips 12
With Harissa Mayo

Sweet Potato Fries 14
With aioli

Garden Salad 12
Balsamic Dressing

Basket of Bread 10
With herbed garlic butter

**MAIN EVENT**

Creamy Dijon Chicken Thighs	29
With bacon, spinach, sauteed stringless beans, herbed potato. (GF)	
Pan Fried Parmesan Crusted Salmon	33
With dill lemon sauce, chips & salad. (GF)	
Seafood Marinara Spaghetti	35
Mixed seafood cooked in white wine tomato sauce, or rich creamy sauce.	
Lamb Meatball Parmigiana	31
Cooked in a rich red wine onion reduction & chill tomato sauce. Served with crispy potatoes, salad. (GF)	
Smoked Brisket Sandwich	29
Smoked brisket, rocket, fresh tomato, caramelized onion, aioli, mustard, cheese. Served with chips.	
Rigatoni alla Bolognese	29
Slow braised minced meat in an aromatic mild tomato sauce, parmesan cheese	

FROM THE SMOKEHOUSE

A feast, by fire. Our meats are smoked low and slow, until time has done its thing.

The Smokehouse Feast	60
Serves 2. Smoked brisket, smoked sausages, smokey corn, four cheese arancini, pickled onion, marinated olives, maple vinaigrette slaw, chips, harissa mayo, BBQ sauce, toasted garlic bread.	
The Big Smoke	90
Serves 2. Smoked brisket, smoked sausages, chicken wings, smoked pulled pork, smokey corn, four cheese arancini, pickled onion, marinated olives, feta, maple vinaigrette slaw, harissa mayo, BBQ sauce, honey mustard dip, toasted garlic bread.	

FROM THE TAP, VINE & STILL



ON TAP

Beelzebub Brewing Co was born from the depths of our wildest imaginations. With its name derived from the iconic line in Queen's legendary song Bohemian Rhapsody, our beer range pays homage to this rebellious spirit of mischief & temptation

Lager	11/14
Hoppy Mid	11/14
Hazy	12/15
Pale Ale	11/14
Wheat Beer	11/14
IPA	12.5/15.5
Stout	12/15
Red Devil	11/14
Beelzebub Sour	11/14
Chapel Apple Cider	12/15
Orchard Burst Hard Lemon	12/15
Bad Donkey Ginger Beer	12/15
The Passion Passionfruit Seltzer	12/15

TASTING PADDLES

A selection of our seasonal produce.

Beer Series	18
<i>Beelzebub Brewing Co.</i>	
Fruit Series	20
<i>Beelzebub Brewing Co.</i>	
Gin Series	25
<i>Collector of Souls Distillery</i>	
Liqueur Series	22
<i>Collector of Souls Distillery</i>	

It's all in the family.

Our wines, beers and
spirits are produced by
Uncommon Ground
Group for the venues
we call home.

FROM THE STILL

Proudly crafted by Collector of Souls Distillery, part of the Uncommon Ground Group family. Visit our Tasting Lab & Cellar door for take-away.

Holy Water Vodka	11
Gin Reaper Dry Gin	11
Psychopomp Pink Gin	11
Poet's Old Vine Shiraz Gin	11
Lovers Yuzu Gin	11
Aristocrat's Single Malt Moonshine	15
Malone's White Cane Spirit	12
Malone's Molasses Spirit	12
Nomad's Blue Agave Spirit	12
Jester's Butterscotch Schnapps	11
Romantic's Black Raspberry Liqueur	11
Cosmopolitan's Coffee Liqueur	11
Frenchman's Limoncello	11



SPECIALTY COCKTAILS

Golden Fields 20

Like Swan Valley sunshine in a glass. Bright, fresh and easy-drinking.

House yuzu, fresh lemon juice, honey syrup, soda water

Smoke on the Water 23

The quiet haze that settles over the valley comes to rest on the lake at Oakover Grounds.

House molasses, coffee liqueur, aromatic bitters

Swan Valley Sour 22

Bright as a Swan Valley afternoon, with just the right amount of bite.

House butterscotch schnapps, fresh lemon juice, honey syrup, plant-based foam

Vineyard Garden 20

The Swan Valley in garden-party form — bright, botanical and beautifully refreshing.

House vodka, elderflower, lavender, lemon, apple juice, soda water

Paddock Blush 20

Sweet, bright and a little indulgent — just like an afternoon in the Valley.

House black raspberry liqueur, watermelon, fresh lime juice, cream

ON TAP COCKTAILS

Strawberry Lime Caprioska 19

House vodka, strawberry, lime, sugar, soda

Pink Gin Grapefruit Soda 19

House pink gin, grapefruit, soda

Margarita 19

House blue agave spirit, lime, agave

Long Island Iced Tea 23

House vodka, rum, gin, agave, triple sec, cola

Espresso Martini 19

House vodka, espresso coffee liqueur

Mojito 19

House rum, lime, soda

Tropical Yuzu Gin Punch 19

House yuzu gin, guava, passionfruit, lime



WINE

Wines by Chapel Farm Estate, part of the Uncommon Ground Group family, made right here in the Swan Valley.

FIZZ

Stained Glass Series Sparkling Rosé	14/54
NV. Violets, Cranberries.	
Temple Processo	11/44
NV. Crisp apple, fresh & dry.	
Temple Sparkling White	11/44
NV. Semi sweet, crisp.	
Stained Glass Series Sparkling Chardonnay	44
2024. Citrus, brioche	

WHITE

Temple Moscato	11/44
NV. Sweet, floral	
Temple Classic White	12/46
NV. Light, refreshing	
Sacred Series Sauvignon Blanc Semillon	13/49
2024. Tropical, zesty.	
Sacred Series Chardonnay	44
2026. Stone fruit, oak.	

PINK

Temple Classic Rosé NV	12/46
Pomegranate, glazed cherries, Turkish delight	

RED

Temple Classic Red	11/44
Shiraz/Cabernet, candied dark fruits, sour plum & rhubarb	
Back Block Field Blend Shiraz	13/50
Pepper, dark berry. 2022	
Jane Brook Cabernet Sauvignon	16/59
Bold blackcurrent. 2017.	

FOR THE SWEET TOOTH & LITTLE APPETITES



Please visit our display counter for our seasonal Sweet Treats,

KIDS BREAKFAST

Served with a glass of fresh juice

Pancakes	
Whipped cream, strawberries, maple syrup	16
Bacon and Eggs	
One egg, bacon, slice of toast	15

KIDS LUNCH

Chicken nuggets & chips	12
Tommy Sauce	
Fish & chips	12
Tommy sauce	
Spaghetti napolitana	14
With Parmesan cheese	
Spaghetti bolognese	16
With Parmesan cheese	

KIDS DESSERT

Kids Sundae	4.5
Vanilla ice cream and your choice of syrup	

A little something
for them.

A little something
sweet for you.



@oakovergrounds



THE AFTERNOON GRAZE

AVAILABLE 3PM - 4:30PM

*A little
something for the
table.*



Three cheeses, cured salami,
marinated olives, stuffed
baguettes, seasonal fruit and
dips — made for sharing over
a glass or two.

\$15pp. Minimum 2 x guests.



@oakovergrounds

ISSUE 01



SPRING EDITION