BREAKFAST MENU

From 7:30am-until 11:30am Monday-Friday

Groundstone source and use the best quality ingredients that are in season and available locally where possible.

Please inform our team upon ordering if you have specific dietary requirements. Items can be made or alternated to be Gluten Free (GF) unless stated otherwise.

Toasted Sourdough Toasted sourdough (2) served with Groundstone Jam, Agrestic Grocel Butter, Vegemite or Local Honey		Croissant Benny Grilled asparagus, prosciutto. poached eggs (2). spinach. house hollandaise sauce. Served on a SugarMill croissant.	\$27.60
Eggs on Sourdough Poached or Fried eggs (2) served of toasted sourdough (2) with house mix. (Eggs Poached or Fried only)		(Available on GF Toast) Groundstone Benny Two (2) poached eggs. spinach. bacon and house hollandaise sauce. Served on toasted	\$27.50
Bacon and Eggs Poached eggs (2) and bacon serve toasted sourdough (2) and topped house seed mix. (Eggs Poached or Fried only) +hollandaise sauce \$4		Pavlova Yoghurt PannaCotta Meringue toasted coconut. yoghurt panna cotta. seasonal fruit. house made granola. (Gluten Free, Not available Dairy Free)	\$18.50
Bacon and Egg Roll With Groundstone tomato relish s on a toasted potato bun. +cheese \$2 +hashbrown \$4.95 +avocado \$6.00	served \$15.50	Sweet Crumpet House made sourdough crumpet (2). blueberry compote. honeycomb butter. local honey. +bacon \$6 Brunch Burrito	\$21.80
Savoury Crumpet House made sourdough crumpet (1). bacon. fried egg (1). spiced honey. hashbrowns. bacon crumb. +chorizo \$6, +extra egg \$2.50	(1). \$20.80	Grilled chorizo. fried egg (1). black beans. tomato. hash brown. avocado. pickled onion. rocket. wrapped in a burrito.	\$19.50
		Veggie Health Bowl Our seasonal and local mixed vegetarian	pecials board for this th toasted \$25.50 ched eggs (2).
The Feast With bacon, chorizo sausage, poaceggs (2), slow roasted tomato, hashbrowns and field mushrooms on toasted sourdough (2). +holland sauce \$4	\$28.50 s. Served	bowl, please see our specials board for this weeks bowl. Served with toasted sourdough (2) and poached eggs (2). (Vegetarian) +halloumi \$4.95 +hashbrown \$4.95	
Avocado Bruschetta Seasonal avocado with confit toma	ato. \$18.50		

Although we do not have a delegated children's menu, many of our dishes can be made at a smaller size for children. Alternatively we are happy to arrange a dish based around our menu for your child. Please chat to our team.

> Extras: prices and produce availability may vary depending on seasonal availability Mushroom / Roast Tomato \$4.50, Bacon / Chorizo / Grilled Chicken / Avo \$6.00, Halloumi / Hashbrown \$4.95,

Poached/Fried egg \$2.50ea. Hollandaise Sauce \$4
Extra bread / toast / aioli / sauce / relish / maple syrup / gluten free alternate \$2

PLEASE ORDER AND PAY AT THE COUNTER. SEE DISPLAY FRIDGE FOR CAKES, SANDWICHES AND SPECIALS AVAILABLE ALL DAY

garlic butter. feta. basil. served on toasted

sourdough (1). (Vegetarian)