

# BRUNCH MENU

From 8:00am Weekends, until 30min prior to close.

- 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 any dietary requirements. Items can be made GF unless stated otherwise.

## GROUNDSTONE

**PLEASE ORDER AND PAY AT THE COUNTER OR VIA THE QR CODE ON YOUR TABLE.  
SEE DISPLAY FRIDGE FOR CAKES, SANDWICHES AND SPECIALS AVAILABLE ALL DAY**

<b>Toasted Sourdough</b> Toasted sourdough (2) served with Groundstone Jam, Agrestic Grocer Peanut Butter, Vegemite or Local Honey	<b>\$8.50</b>	<b>Croissant Benny</b> Grilled asparagus, prosciutto. poached eggs (2). spinach. house hollandaise sauce. Served on a SugarMill croissant. (Available on GF Toast)	<b>\$27.60</b>
<b>Eggs on Sourdough</b> Poached or Fried eggs (2) served on toasted sourdough (2) with house seed mix. (Eggs Poached or Fried only)	<b>\$15.50</b>	<b>Groundstone Benny</b> Two (2) poached eggs. spinach. bacon and house hollandaise sauce. Served on toasted sourdough (2). (or change to ham \$23.50)	<b>\$27.50</b>
<b>Bacon and Eggs</b> Poached eggs (2) and bacon served on toasted sourdough (2) and topped with house seed mix. (Eggs Poached or Fried only) +hollandaise sauce \$4	<b>\$19.50</b>	<b>Pavlova Yoghurt PannaCotta</b> Meringue toasted coconut. yoghurt panna cotta. seasonal fruit. house made granola. (Gluten Free, Not available Dairy Free)	<b>\$18.50</b>
<b>Bacon and Egg Roll</b> With Groundstone tomato relish served on a toasted potato bun. +cheese \$2 +hashbrown \$4.95 +avocado \$6.00	<b>\$15.50</b>	<b>Sweet Crumpet</b> House made sourdough crumpet (2). blueberry compote. honeycomb butter. local honey. +bacon \$6	<b>\$21.80</b>
<b>Savoury Crumpet</b> House made sourdough crumpet (1). bacon. fried egg (1). spiced honey. hashbrowns. bacon crumb. +chorizo \$6, +extra egg \$2.50	<b>\$20.80</b>	<b>Brunch Burrito</b> Grilled chorizo. fried egg (1). black beans. tomato. hash brown. avocado. pickled onion. rocket. wrapped in a burrito.	<b>\$19.50</b>
<b>The Feast</b> With bacon, chorizo sausage, poached eggs (2), slow roasted tomato, hashbrowns and field mushrooms. Served on toasted sourdough (2). +hollandaise sauce \$4	<b>\$28.50</b>	<b>Veggie Health Bowl</b> Our seasonal and local mixed vegetarian 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	<b>\$25.50</b>
<b>Avocado Bruschetta</b> Seasonal avocado with confit tomato. garlic butter. feta. basil. served on toasted sourdough (1). (Vegetarian)	<b>\$18.50</b>	<p style="text-align: center;"><b>Extras:</b> 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 (NO Scramble). Hollandaise Sauce \$4 Extra bread/toast/aioli/sauce/relish/syrup/gluten free alternate \$2</p>	

## Available from 11:30am

<b>Son-in-law Egg Salad</b> Fried Son-in-law eggs (1). spiced tamarind sauce. pickled vegetables. rice noodles. coriander. mint. nahm jim dressing. Served in lettuce cups (2). +add extra son-in-law egg \$2.50	<b>\$17.80</b>	<b>Moroccan Chicken Salad</b> Grilled chicken. spiced cauliflower. capsicum. pearl cous cous. feta. currants. rocket. pomegranate vinaigrette. (*substitute jackfruit for chicken to make vegetarian).	<b>\$22.50</b>
<b>Peri Peri Chicken Burger</b> Grilled chicken. pineapple salsa, lettuce. Peri Peri mayo. Served on a potato bun. +add fries (\$26)	<b>\$22.00</b>	<b>Falafel Burger</b> Housemade spinach falafel. cucumber. pickled onion. rocket. garlic toum sauce. served on a potato bun. +add fries (\$22.50) (Vegan)	<b>\$18.50</b>
		<b>Sweet Potato Fries (GF alternate)</b> One Size only \$9.80	
		<b>Shoestring Fries (not available GF)</b> Small with Aioli \$7.50 Large with Aioli \$9.50	