

# WEEKEND BRUNCH MENU

# GROUNDSTONE

Available ALL Day Menu, 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.

**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**

## Toasted Sourdough

Toasted sourdough (2) served with Groundstone Jam. Agrestic Grocer Peanut Butter. Vegemite or Local Honey **\$10.50**

## Eggs on Sourdough

Poached or Fried eggs (2) served on toasted sourdough (2) with house seed mix. (Eggs Poached or Fried) **\$15.50**

## Bacon and Eggs

Poached eggs (2) and bacon served on toasted sourdough (2) and topped with house seed mix. (Eggs Poached or Fried) +hollandaise sauce \$4 **\$21.50**

## Bacon and Egg Roll

With Groundstone tomato relish served on a toasted potato bun. +cheese \$2 +hashbrown (3) \$5.50 +avocado \$6.00 **\$16.50**

## Groundstone Brekkie Roll

Housemade sausage patty. bacon. fried egg (1). spinach. caramelised onion. cheese. Groundstone espresso bbq sauce. served on a toasted potato bun. **\$22.50**

## The Feast

With bacon, chorizo sausage, poached eggs (2), slow roasted tomato, hashbrowns and field mushrooms. Served on toasted sourdough (2). +hollandaise sauce \$4 **\$28.50**

## Corn Fritters

Corn fritters (2). heirloom tomatoes. pico de gallo. avocado crema. fetta. coriander (GF, can not be Vegan) +bacon \$6.00 +poached egg \$2.50 **\$19.50**

## Seasonal Smoothie Bowl

Our Seasonal Smoothie bowl is Gluten Free and Dairy Free. Please see our menu board for this week's flavour. **\$POA**

## Groundstone Benny

Two (2) poached eggs. spinach. bacon and house hollandaise sauce. Served on toasted sourdough (2). (swap to smoked salmon \$27.50 or to ham \$23.50) **\$27.50**

## Sweet Waffles

Groundstone House Gluten Free Waffle (1). poached local apple and rhubarb. cinnamon. creme patissiere. shortbread crumble. Canadian maple syrup (GF) +bacon \$6.00 **\$22.50**

## Savoury Waffle

Groundstone Gluten Free Waffle (1). bacon. fried eggs (2). house espresso bbq sauce. bacon crumb. Canadian maple syrup. (GF/DF) +chorizo \$6.00 **\$21.50**

## Tomato Bruschetta

John's balsamic roasted heirloom tomatoes, lemon ricotta. basil. toasted pepitas. served on SugarMill toasted ciabatta (1). (available GF/DF on request, Veg) **\$22.00**

## Veggie Health Bowl

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). (Veg) +halloumi \$5.50 +hashbrown (3) \$5.55 **\$26.50**

## The Rosie - BLT

Crispy bacon. lettuce. tomato, aioli. relish. on toasted SugarMill ciabatta. +cheese \$2 +chicken \$6.00 +add fries \$21.50 **\$17.50**

## Groundstone Burger

Beef patty. cheese. caramelised onions. bread and butter pickles. tomato. lettuce. GS burger sauce. served on a potato bun. (available GF or DF on request) +add fries (\$26.50) **\$22.50**

## Groundstone does Caesar

Grilled chicken. cos lettuce greens. soft poached eggs (2). crisp pancetta. garlic ciabatta. parmesan. anchovy dressing. (available GF or DF on request) **\$23.90**

## Fries (GF available)

Small with Aioli \$7.50  
Large with Aioli \$9.00

## Sweet Potato Fries

(GF available)  
One Size with aioli \$9.80

### Extras:

Prices and produce availability may vary depending on seasonal availability  
Mushroom/Roast Tomato \$4.50,  
Bacon/Grilled Chicken/Smoked Salmon/Avo \$6.00, Halloumi/Hashbrown (3) \$5.50,  
Poached/Fried egg \$2.50ea (NO Scramble). Hollandaise Sauce \$4  
Extra bread/toast/aioli/sauce/relish/syrup/gluten free alternate \$2

**Dietaries: GF (Gluten Free). DF (Dairy Free). Veg (Vegetarian)**

# DRINKS MENU

We are a licenced venue and serve alcohol from 10am daily.

Please see our counter display board for soft drink , local wine, cider and beer availabilities.

## COFFEE

	CUP	MUG
Cappuccino, Flat White, Latte, Chai Latte, Hot Chocolate	\$4.50	\$5.00
Long Black	\$4.00	\$4.50
Espresso	\$3.50	
Piccolo, Machiatto	\$4.00	
Cold Brew (1 size)		\$6.50
	SMALL	LARGE
Iced Latte (with cold milk and vanilla syrup)	\$5.00	\$7.50
Babychino	\$3.00	

## TAKEAWAY

	SMALL	MEDIUM	LARGE
Cappuccino, Flat White, Latte, Hot Chocolate	\$4.50	\$4.80	\$5.00
Bring your own take away cup	Save \$0.20		
Milk Alternative - Soy, Almond, Lactose Free, Oat	Add \$1.10		
Syrups - Vanilla, Caramel, Hazelnut	Add \$0.80		
Extra shot of coffee	Add \$0.80		
Change to Decaf	Add \$0.50		

## TEA

English Breakfast, Earl Grey, Lemongrass & Ginger, Green, Peppermint	\$4.50
• Groundstone x StressFree Tea Co - 'The Motivator' blend (Orange apples, Cowra oranges, lemon balm, elderflower and raspberry leaf)	
Chai brewed with honey & milk	\$5.50

## MILKSHAKES

Chocolate, Vanilla, Caramel, Hazelnut, Strawberry	\$9.00
Kids Flavored Milk (Chocolate, Vanilla, Caramel, Hazelnut, Strawberry)	\$4.50

## JUICE (FRESHLY SQUEEZED)

	KIDS	LARGE
Orange or Apple		
Green (made with - Apple, Cucumber, Celery, Kale, Lemon, Ginger)	\$5.00	\$9.00
	\$6.00	\$9.50

## SMOOTHIES (ONE SIZE ONLY. SERVED ON ALMOND MILK)

1. BananaRama - banana. dates. honey (add cocoa/almond butter/espresso +\$2)	\$10.00
2. BerryCool - berries. banana. mint. lemon	

## SOFT DRINKS

	\$4.80-\$6.00
Mixed varieties (please see front counter display)	\$4.50/\$6.50
Mineral Water 250ml/500ml	\$3.50
Still Spring Water	