

ALL-DAY AUTUMN MENU

GROUNDSTONE

Available 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	\$12.50	Seasonal Panna Cotta Pandan and coconut panna cotta. sesame granola. young coconut. mango pineapple salsa. (Vegetarian, Gluten Free on Request). *Seasonal Availability	\$18.50
Eggs on Sourdough Poached or Fried eggs (2) served on toasted sourdough (2) with house seed mix. (Eggs Poached, Fried or Scramble +\$3)	\$17.50	Vegetarian Magic Roll Fried egg (1). tomato. hash brown. spinach. avocado. chili crisp aioli. served on a toasted milk bun. (Vegetarian & Gluten Free upon Request) +halloumi \$6.50 +mushrooms \$5.50	\$17.50
Bacon and Eggs Poached eggs (2) and bacon served on toasted sourdough (2) and topped with house seed mix. (Eggs Poached, Fried or Scrambled +\$3) +hollandaise sauce \$4	\$23.50	Oreo French Toast Groundstone French toast. Oreo crumb, cream cheese glaze, fresh fruit, mint (Vegetarian, Not available Gluten Free). +bacon \$6.50	\$25.50
Bacon and Egg Roll With Groundstone tomato relish served on a toasted milk bun. +cheese \$2 +hashbrown (3) \$6.50 +avocado \$6.00	\$16.50	Groundstone Fritters Tomato herb fritters (2). lemon dill labne. rocket salad. fried egg. olive crumb. (Gluten Free, Vegetarian) +add bacon \$6.50	\$21.50
Groundstone Benny Two (2) poached eggs. spinach. ham and house hollandaise sauce. Served on toasted sourdough (2). (swap to bacon OR smoked salmon \$27.50)	\$24.00	Greek Lamb Yeros House lamb kofta. tomato. rocket. cucumber. sumac onions. labne. served in a toasted yeeros. +add halloumi \$6.00 +chilli crisp oil \$3 *With fries \$25.80 ** Order as a salad bowl (Gluten Free)	\$21.80
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	Autumn Salad Nashdale Fruit Co. Granny Smith apple & kale. rocket. fetta. candied pecan. pepita, Spanish onion. crispy prosciutto. (Gluten Free)	\$24.50
Poke Bowl Avocado. edamame. carrot ribbons. cabbage. cucumber. fried tofu. nori. brown rice. quinoa. peanut dipping sauce. (Vegan and Gluten Free) +poached egg \$3 +halloumi \$6.50 +katsu chicken \$7	\$24.50	Chicken Katsu Sambo Panko crumbed chicken. cabbage. tonkatsu sauce. aioli. served on thick toast. (Gluten Free Available upon Request) +avocado \$6 +add fries \$25.50	\$21.50
Nashdale Fruit Co. Bruschetta Heirloom tomato. romesco sauce. feta. chives. served on toasted sourdough. (Vegetarian). +bacon \$6.50 +poached egg \$3 *Seasonal Availability	\$17.80	Fries (GF available) One Size with Aioli \$7.50	Sweet Potato Fries (GF available) One Size with aioli \$9.80

**Smoothie Selection now available.
Please see our Smoothie Board or Online App for selection.**

Please Note that we have a 10% Surcharge on Weekends

Extras: prices and produce availability may vary depending on seasonal availability
Bacon/Chorizo/Avo \$6.50, Katsu (Panko Crumbed) Chicken \$7, Smoked Salmon \$8.00,
Mushrooms \$5.50, Hollandaise Sauce/Feta \$4, Roast Tomato \$4.50
Halloumi/Hashbrown (3) \$6.50, Add Extra Fried or Poached Egg/Chilli Crisp Oil \$3
Extra bread/toast/aioli/sauce/relish/maple syrup/gluten free alternate \$2

Feb'25