

BREAKFAST All day

ACAI BOWL (GF, VE, DF)..... \$16.5
Acai topped with granola, coconut, peanut butter, strawberries, banana, kiwifruit, blueberries & chia

HONEY & MAPLE GRANOLA (V, VE, DF)..... \$14.5
served with strawberry, raspberry, blueberry, mango & passionfruit infused Coyo

BUTTERSCOTCH FRENCH TOAST (V)..... \$18
Served with poached pears, honeycomb, lemon curd, fresh berries, mascarpone & house butterscotch

TOAST WITH SPREADS

Sourdough or Seeded \$7
Gluten Free or Fruit Loaf \$8

EGGS ON TOAST..... \$10.5
Poached, Scrambled or Fried

SIDES

Bacon, Salmon or Cotechino Sausage \$5
Spinach, Fresh Tomato or Mushroom \$4
Minted Avocado Mash, Halloumi or Feta Cheese \$5
Hash Brown \$4
Corn Fritter \$5

CORN, ZUCCHINI & POTATO FRITTERS (GF, V)..... \$19
Served with cabbage slaw, two poached eggs and our house made beetroot relish, with your choice of either bacon, smoked salmon or mushrooms

CHILLI SCRAMBLED EGGS (V)..... \$17.5
Served with whipped feta, crispy shallots, green chilli jam and fresh Asian herbs on sourdough toast
+ Add Bacon \$5

BREAKFAST ROLL..... \$12
Toasted turkish with scrambled eggs, bacon, rocket, house relish, aioli and cheese
+ Add Hash Brown \$4

GRANGER

GRANGER BREAKFAST..... \$20.5
Two poached eggs on sourdough toast with house-made cotechino sausage, bacon, hash brown, grilled peppers, basil and house relish

SMASHED AVOCADO EGGS (V)..... \$19
Mint, dill, feta & avocado smash on sourdough toast, with heirloom tomatoes, a poached egg, dukkah, radish & balsamic
+ Add maple candied bacon \$6

BREAKFAST BOWL (GF, V)..... \$18.5
A salad of quinoa, shredded kale, seasoned greens, goji berries, toasted almonds and fresh herbs, with a lemon vinaigrette, avocado, grilled halloumi and a poached egg
+ Bacon \$5

LUNCH All day

PULLED BEEF BRISKET BURGER..... \$19.5
Spiced, shredded and grilled beef brisket with cheddar, fresh tomato, pickles, butter lettuce & horseradish cream served with a side of fries & dill aioli

MUSHROOM BAGEL (V)..... \$18.5
Huff toasted bagel with herb crusted field mushrooms, cream cheese, fresh rocket, pickled red onion, served with a side of sweet potato fries & chipotle dipping sauce

CHICKEN SCHNITZEL SANDWICH..... \$15.0
Parmesan crumbed chicken, shaved cabbage, carrot & parsley served with house made ranch dressing on a toasted turkish
+ Add chips \$4

THE BURRITO BOWL (V, VE*)..... \$17
Twice cooked black beans, cos lettuce, fresh tomato, corn, jalapenos, smashed avocado, white bean puree & finished with green goddess dressing
+ Add spiced chicken \$6

THE LUNCHTIME SALAD..... \$17.5
Pearl barley & tuna mixed with diced cucumber, crumbled greek feta, fresh mint & coriander tossed with lemon, olive oil dressing
+ Avocado \$5

COCONUT CHICKEN SALAD..... \$19
Shredded coconut chicken, kale, pickled carrot, fresh mint, red cabbage, charred corn & daikon with coconut & lemongrass dressing

SALMON NOURISH BOWL (GF)..... \$19
Beetroot & dill cured salmon, red cabbage, pickled carrot, cucumber, colusari rice, seaweed & edamame beans

BOWL OF FRIES (GF)..... \$7.5

Check the cabinet for sandwiches and other goodies

DRINKS

COFFEE

Espresso or Long Black .. \$4
Flat White, Cappuccino,
Café Latte, Piccolo,
Short Mac or Long Mac.. \$4.2

Bottomless Batch Brew \$5
Turmeric Latte \$5
Matcha Latte \$5
Chai Latte \$5
Hot Chocolate \$4.5

Iced Chocolate \$6
Iced Coffee \$6
+ Mug 50c
+ Soy Milk 50c
+ Almond Milk \$1

JUICE BY SUNZEST \$5
Orange or Grapefruit

SMOOTHIES

Banana, honey & cinnamon.. \$9
Mixed berry \$9
Blueberry, coconut, dates, chia,
protein & coconut milk..... \$9.5

TEA..... \$4.5
English Breakfast, Earl Grey,
Green, Peppermint or
Lemongrass & Ginger

SHAKES \$6
Chocolate, Vanilla, Caramel,
Blue Heaven or Strawberry
Maltesers or Snickers \$7

FIZZY \$4
Coke, Diet Coke, Sprite,
Fanta, Sparkling Mineral Water

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No modifications or split bills please. 15% Surcharge on Public Holidays.
We will do our best to accommodate most dietary requirements