



gramps

ALL DAY MENU

Kitchen Open: 7am-2:00pm
Coffee Until 2:30pm
15% Surcharge on Public Holidays

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@grampscfe

COFFEE

House Blend: KillerBee by Single O

Short/Small/Large	4/4.5/5.5
Extra Shot/Decaf	+0.5
Housemade Choc	4.5/5.5
Housemade Spiced Choc	4.5/5.5
Mocha	+0.5
Housemade Chai	4.5/5.5
Turmeric/Matcha Latte	4.5/5.5
(make it dirty)	+0.5
Filter Batch Brew (Hot/Iced)	5.0
House Vanilla Syrup	+0.7
Caramel/Hazelnut Syrup	+0.7
Lactose Free	+0.5
Bonsoy/ Oat Milk/ Almond	+0.5
Babychino	1.0
Puppychino	1.5

COOL DRINKS

We're proudly making all our drinks in-house.

Cold-Press Seasonal Juice	\$7.5
Smoothie of the Season	\$8.5
Grandpa's Mint Lemonade	\$8.0
Milkshakes	\$7.5
(Choc/ Double Malt/ Caramel/ Vanilla/ Raspberry)	
Kids Milkshakes (as above)	\$5
Vegan Milkshake (as above)	+\$1
Extra Ice cream	+\$1
Iced Long Black/Latte	\$5.5
Iced Choc/Chai/Turmeric	\$5.5
Cold Brew Black/White/Oat	\$6.5
Housemade Iced Tea	\$6.0

TEA

Specialty Single Origin Tea Provided by The Steepery Tea Co.

Harrington Breakfast Tea (Sri Lanka)	\$5
Arakai Breakfast Tea(Black) (QLD)	\$5
Hojicha Green (Japan)	\$5
Lapsang Souchong (China)	\$5
Lemon, Ginger & Honey (Housemade)	\$5

EXTRAS

+Poached Eggs	\$3/\$5
+Hash Brown	\$3.5
+Grilled Ham	\$4.5
+Haloumi	\$4.5
+Bacon	\$5.5
+Pumpkin	\$4.0
+Oven Baked Tomato	\$3.0
+Gluten Free/Swap/	+\$1
+Extra Toast	\$2.5
+Pickles	\$2.5
+Cap Chilli Jam	\$2.5
+House Tomato Relish	\$2.5
+Almond Butter	\$2.5
+Persian Feta	\$2.5
+Grilled Brussels	\$4.0
+Smashed Avo	\$5.0
+Morcilla Sausage	\$7

CAKES

Baked in House!

Ch-ch-check the cabinet

We strive to gather quality ingredients, prepare from scratch, and design food that is simple, rustic and homely. We promise that what we are offering is kept delicate, heartfelt & made with a whole heap of delicious, delicious love.

-Eggs are pasture raised.
-Honey is from local bees.
-The Pork is free-range.
-Meat is from Meat at Billy's, Ashgrove.
-The Love is grown in-house.

Simple Toast - w/ Butter & Jam/Vegemite/Local Honey/Almond Butter. \$8

Toast & Poach - Toasted Sourdough, Two Poached Eggs w/ House Herbed Labna & Butter. \$13 (+add extras!)

Black Forest Frenchie - Sweet Spiced & Fried Sourdough, Stewed Cherries, Dark Chocolate Ganache, Almond Butter & Creme Fraiche. \$19 (+Bacon \$5.5)

Granny's Granola Bowl - Buckwheat, Coconut, & Almond Granola. w/ Coconut Yoghurt, Rhubarb Compote, & Fresh Seasonal Fruit. \$16 **vgn, gf**

Rice Pudding - Creamy Chilled Rice & Chia Pudding w/ Coconut Yogurt, Seasonal Fruits, Mango Coulis, Coconut Flakes & Cacao Nibs. \$17 **vgn, gf**

Avo on Toast - Smashed Avo, Pickled Red Onion, Kiss Peppers, & House Dukkah. 1 slice/2 slice \$12.5/\$19.5 **vgn (+Feta \$2.5)**

Smashing Beets - Slow Roasted Beetroot Smash, Two Poached Eggs, Goats Cheese, House Dukkah, Rocket, & a side of Spicy Yemini Zhug on Toasted Sourdough. \$19.5 (**vgn option available!**)

Not your Grandma's Shakshuka - Two Baked Eggs in a Rich & Spicy Tomato, Capsicum & Butter Bean Sauce, w/ Persian Fetta, Chimichurri Dressing, Crispy Almond Crumble, & Parmesan Toast. \$19 (+**Morcilla Sausage \$7**)

Turkish Eggs - Two Poached Eggs on a bed of Herbed Yoghurt, Persian Feta, House Garlic Chili Oil, Crunchy Falafel, Seeds, Chili Threads, & Spices. Served w/ Toasted Sourdough. \$20 (+**Hash Brown \$3.5**)

Kimchi Folded Eggs - on Toasted Sourdough, w/ Asian Style Slaw, Kimchee, Snow Pea Sprouts, Pickled Apple, Kewpie Mayo & Hickory BBQ Sauce. \$20.5

Mince & Beans - Slow Cooked Savoury Mince with Capsicum Chili Jam, Labna, Asian Style Slaw & a Poached Egg on Toasted Sourdough. \$22

Goey Cheese and Ham Toastie - Double Cheese Bechamel, House Pickles & Leg Ham. \$15

Roastie Toastie - Roasted Pumpkin, Marinated Capsicum, Vegan Basil Pesto, & House-Made Vegan Cheese. \$15 **vgn**

LUNCH TIME EATS (11AM ONWARDS)

Open Style Lamb Souvlaki - Pulled Lamb Shoulder, Beetroot Tahini Cream, Persian Feta, Chimichurri, Roast Pumpkin, Dill, Rocket, & Pickled Fennel, Served on Spiced Souvlaki Bread. \$23

Asian Tacos (3) - Black-Bean Tofu & Choy Sum on Toasted Soft Flour Tacos w/ Pickled Ginger, Red Cabbage Salsa, Coriander, Fried Shallots, & Vegan Sriracha Mayo. \$20 **vgn (gf option available!)**

Salad of the Day - check that letterboard! \$17