



gramps

ALL DAY MENU

Kitchen Open: 7am-2:00pm

Coffee Until 2:30pm

1.1% Card Surcharge Applies

15% Surcharge on Public Holidays



@grampscave

COFFEE

House Blend: KillerBee by Single O

Short/Small/Large	4.3/4.8/5.8
Extra Shot/Decaf	+0.5
Housemade Choc	4.8/5.8
Housemade Spiced Choc	4.8/5.8
Mocha	+0.5
Housemade Chai	4.8/5.8
Turmeric/Matcha Latte	4.8/5.8
(make it dirty)	+0.5
Filter Batch Brew (Hot/Iced)	5.5
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

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!)

Summer-Sweet Frenchie - Sweet Spiced & Fried Sourdough, Mint, Macerated Stone Fruit, Almond Butter, Maple Toasted coconut Flakes, & Creme Fraiche. \$19 (+Bacon \$5.5)

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

Chia Puds - Coconut Chia Pudding, Maple Roasted Coconut, Mango Coulis, Cocoa Nibs, Fresh Seasonal Fruit, & Mint. \$16 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)

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

Old-Time Eggs - Folded Eggs on Buttered Toast w/ House Capsicum Jam, Herbed Labna, Pecorino, Toasted Nigella Seeds & Tarragon Salad. \$20.5 (+Bacon \$5)

Homely Hummus Bowl - House-Made Butter Bean Hummus, Toasted Flatbread, Pickled Fennel, Maple Roasted Carrots, Falafel, Grilled Brussels & Rocket. \$19 vgn (+Poached Egg \$3)

Mince & Beans - Slow Cooked Savoury Mince with Capsicum Chilli Jam, Labna, Asian Style Slaw, & Poached Egg on Toasted Sourdough. \$22 (+ Haloumi \$4.5)

Good Morning Greens - House-Made Butter Bean Hummus, Flash Grilled Asparagus, Tarragon Salad, & Almonds on Toasted Sourdough w/ 2 Poached Eggs. \$20 df (vgn option available!)

Goey Cheese and Ham Toastie - Double Cheese Bechamel, House Pickles, & Leg Ham. \$15 (+Hash Brown \$3.5)

Roastie Toastie - Roasted Pumpkin, Marinated Capsicum, Vegan Basil Pesto, & Rocket. \$15 vgn (+Hash Brown \$3.5)

LUNCH TIME EATS (11AM ONWARDS)

Open Style NY Rueben - Slow Cooked NY-Style Pastrami, Swiss Cheese, & Russian Dressing on Toasted Rye. Served w/ Pickled Fennel & Rocket. \$22

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

Salad of the Day - It's actually a Sandwich! Check that letterboard! \$17

EXTRAS

+Poached Eggs	\$3/\$5
+Hash Brown	\$3.5
+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

CAKES

All Freshly Baked in House
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.
-Bacon is Free Range.
-Honey is from local bees.
-The Love is grown in-house.

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	\$5.8
Iced Choc/Chai/Turmeric	\$5.8
Cold Brew Black/White/Oat	\$6.5
Housemade Iced Tea	\$6.0

TEA

<i>Specialty Single Origin Tea</i>	
<i>Provided by The Steepery Tea Co.</i>	
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