

We strive to gather high quality ingredients, prepare from scratch, and design food that is inherently simple yet modestly complex. We promise what we are offering is beautiful and delicate and made with a whole heap of delicious, delicious love. Eggs are Pasture-raised, Honey is from the bees next door, Meat is from Billy's in Ashgrove, and Love is grown in-house.

gramps

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



@grampsCafe

(Warm your Heart Edition)

BRUNCH TIME EATS (ALL DAY)

COFFEE

House Blend: KillerBee by Single O

Short/Small/Large	3.8/4.3/5.3
xShot/Decaf	+0.5
Mocha/Dirty	+0.5
Turmeric Latte/Dirty Root	+0.5
House Caramel Syrup	+0.7
Full cream/Skinny	free
Lactose Free	+0.5
Bonsoy/ Oat Milk	+0.5
Housemade Almond	+1.0
Housemade Chai	4.2/4.8
Housemade Choc	4.2/4.8
Housemade Spiced Choc	4.2/4.8
Filter Batch Brew (Hot/Iced)	5.0
Babychino	1.0

TEA

Specialty Single Origin Tea
Provided by The Steepery Tea Co.

Harrington Estate w/ Milk (Sri Lanka)	4.5
Arakai (Black) (Queensland)	4.5
Hojicha Green (Japan)	4.5
Lapsang Souchong (China)	4.5
Lemon, Ginger & Honey (Housemade)	4.5

CAKES

Baked in House

Ch-ch-check the cabinet

<<Yo, It's free to swap Egg for 1 Slice Haloumi or Grilled Brussel Sprouts>>

/But probs no other swapsies./

Simple Toast- w/ Butter (Jam/Vegemite/Local Honey/Almond Butter). \$7

Toast & Poach- Toast w/ Poached Eggs, House Herbed Labna, & Butter. \$11

Pumpkin Spice & All things Nice- Sweet Spiced & Butter Fried French Toast, Sweet Pumpkin Puree, Poached Pear, Almond Butter, & Creme Fraiche. \$18 (+Bacon \$5.5)

Granny's Granola-Bowl- Buckwheat, Coconut, & Almond Granola. w/ Coconut Yoghurt, Almond Butter, & Fresh Seasonal Fruit. \$14 >vgn,gf<

Turmeric Warm-Winter Porridge -Spiced Oat Turmeric Porridge, Rhubarb Compot, Toasted Hemp Seeds, Raspberry Coulis & Candied Cashews. \$15 >vgn<

Avo on Toast- Smashed Avo, House Lemon Myrtle Dukkah, Kiss Peppers, Pickled Galangal, & Red Onion. 1 slice/2 slice \$9/\$17.5 >vgn< (+Persian Feta \$2.5)

Pumpkin Bruschetta - Roast Pumpkin, Goats Cheese, 2 Poached Eggs, Red Onion Jam, Watercress, & a side of Yemini Zhug on Toasted Sourdough. \$18 (+Haloumi \$4.5)

Keen as Beans- Two eggs Baked in a Rich House Tomato Bean Sauce, w/Cream Cheese Pesto, Crispy Almond Crumble, & Parmesan Toast Soldiers \$19 (+Morcilla Sausage \$7)

Vegan Brekky Tacos(3)- Housemade Walnut Meat, Black Beans, Avocado, Green Salsa, Coconut Yoghurt, & Vegan Cheese. \$18 >vgn<

Folded Eggs & Shrooms- Folded Eggs on Buttered Toast, w/ Slow-Cooked Mushroom Ragu, Pecorino, Pesto Cream Cheese, & Watercress. \$18.5

Mince & Beans- Slow Cooked Savoury Mince with Labna & Capsicum Chilli Jam, Asian Slaw, Poached Egg, & Toasted Sourdough. \$21

Goopy Cheese and Ham Toastie- Double Cheese Bechamel, House Pickles, & Leg Ham. Grilled. \$14

Vegan Toastie- Vegan Meatloaf, Roast Sweet Potato, Onion Jam, & House-Made Vegan Cheese. \$14 >vgn<

LUNCH TIME EATS (11AM ONWARDS)

Open Style Lamb Souvlaki- Pulled Lamb Shoulder, Beetroot Tahini Cream, Persian Feta, Slow-cooked Tomato, Roast Pumpkin, Dill, & Rocket, Served on Spiced Souvlaki \$18.5

Luva Da Baba- House-made Babaganoush, Green Salsa, Red Cabbage Pickles, Grilled Brussels, & Rocket w/ Toasted Flatbread \$16 >vgn<

Soup of the Day- Check that Letterboard! \$17

COOL DRINKS

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

Cold-Press Seasonal Juice	\$7.5
Smoothie of the Season	\$8.0
Grandpa's Mint Lemonade	\$7.0
Milkshakes	\$7.5
(Choc/ DblMalt/ SaltedCaramel/ Vanilla/ Raspberry)	
Kids Milkshakes (as above)	\$5
Vegan Milkshake (as above)	+\$1
Extra Ice cream	+\$1
Iced Long Black/Latte	\$5.3
Iced Choc/Chai/Turmeric	\$5.3
Cold Brew Black/White/Oat	\$6.0
Housemade Iced Tea	\$6.0
Sparkling Water w/ Lemon	\$2.0

EXTRAS

+Poached Eggs	\$3/\$5
+Hash Brown	\$2.5
+Grilled Ham	\$4.5
+Haloumi	\$4.5
+Morcilla Sausage	\$7.0
+Bacon	\$5.5
+Pumpkin	\$4.0
+Oven Baked Tomato	\$3.0
+Gluten Free/Swap/	+\$1
+Extra Toast	\$2.5
+Pickles	\$2.0
+Cap Chilli Jam	\$2.0
+House Tomato Relish	\$2.0
+Persian Feta	\$2.5
+Grilled Brussels	\$3.0
+Vegan Walnut Meat	\$4.5