

# gramps

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

We strive to gather 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 free-range, Honey is from the bees next door, Meat is from Billy's in Ashgrove, and Love is grown in-house.

## BRUNCH TIME EATS (ALL DAY)

Simple Toast- w/ Butter (Jam/Vegemite/Local Honey). \$6

Toast & Poach- Toast w/ Poached Eggs,  
 House Herbed Labna, & Butter. \$9.5

The French Smore- Sweet Spiced & Butter Fried Sourdough, Fudge Brownie,  
 Marshmallows, Roasted Almond Cacao Crumble, Creme Fraiche. \$18 (+Bacon \$5)

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

Chia Pudding -House Chia Coconut Pudding. W/ Season Fruits,  
 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)

Not your Grandma's Shakshuka- Two eggs in a Rich & Spicy Tomato Capsicum  
 Sauce, w/ Persian Fetta, Beetroot Cream, Crispy Almond Crumble,  
 & Parmesan Toast \$19 (+Morcilla Sausage \$7)

Pumpkin Dreams- Roast Pumpkin, 2 Poached Eggs, Walnut & Barberry Crumble,  
 Pickled Red Cabbage, Watercress & a side of Yemini Zhug on Toasted Sourdough.  
 \$18 >df, vgn on request< (+Haloumi \$4)

Vegan Brekky Nachos- Housemade Walnut Meat, Black Beans, Green Salsa,  
 Avocado, Coconut Yoghurt, Rich Tomato Sauce & Vegan Cheese.  
 Served on Oven Baked Corn chips. \$17 >vgn< (+Chorizo Crumble \$4)

Spicy Grandad- Folded Eggs on Buttered Toast w/Spicy Chorizo Crumble,  
 Nigella Seeds, Capsicum Jam, & House Labna. \$18.5

Mince & Beans- Slow Cooked Savoury Mince with Labna & Capsicum  
 Chilli Jam, Asian Slaw, Poached Egg, & Toasted Sourdough. \$19

Goopy Cheese and Ham Toastie- Double Cheese Bechamel,  
 House Pickles, & Leg Ham. Grilled. \$13

Vegan Toastie- Roast Pumpkin, Candied Walnuts, &  
 House-made Vegan Cheese. \$13 >vgn<

## LUNCH TIME EATS (11AM ONWARDS)

Goddess of Gramps- Poached Egg, Roasted Chilli Kale, Roasted Chickpeas,  
 Brussels Sprouts, Pickled Red Cabbage, House Seed Loaf, Roast Beetroot,  
 Goddess Dressing. \$18 >df, gf/vgn on Request<

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

Salad 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	\$5.0
Iced Choc/Chai/Turmeric	\$5.0
Cold Brew Black/White/Oat	\$6.0
Housemade Iced Tea	\$6.0
Sparkling Water w/ Lemon	\$2.0

## COFFEE

<i>House Blend: KillerBee by Single O</i>	
Short/Small/Large	3.5/4.2/4.8
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)	4.5
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./

## EXTRAS

+Poached Eggs	\$3/\$5
+Hash Brown	\$2.5
+Grilled Ham	\$4.0
+Haloumi	\$4.0
+Morcilla Sausage	\$7.0
+Bacon	\$5.0
+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