

ALL DAY BREAKFAST

Avo Smash Two Ways (GFO) (V) (VEO) (N) 15.50
Smashed Avo on toasted Sourdough, Whipped Persian Fetta, Rocket, Dukka, Olive Oil, Heirloom Tomatoes, Lemon Wedge

OR

Smashed Avo on toasted Sourdough, Roast Pumpkin, Toasted Pine Nuts, Crispy Kale, Chilli Oil

Eggs Your Ways (GFO) (V) 10.00
2 Eggs - Poached, Fried or Scrambled with Toast (Sourdough, White, Multigrain)

SIDES – priced per serve

Braised Beef	9.00	Grilled Bacon	6.50
Persian Fetta	5.50	Avocado	6.50
Mushrooms	5.50	Sausage	6.50
Roasted Tomatoes	5.50	1 Egg	3.25
Spinach	5.50	Smoked Salmon	6.50
Golden Haloumi	5.50	Ham off the Bone	6.50
Hash Browns (2)	5.50		

3-Egg Omelette on Sourdough (GFO) (V) 19.00
Choose 3 Fillings:

Grilled Bacon, Smoked Ham, Garlic Herbed Mushroom, Golden Haloumi, Tomato, Avocado, Spanish Onion, Spinach, Shallots, Cheese, Persian Fetta, Sausage

Bacon & Egg Roll (GFO) 12.50
Grilled Bacon Rashers, Fried Egg, Cheese on a Toasted Milk Bun with choice of Sauce

House Toasts (GFO) 7.00
Two Slices of Toast (Sourdough, White, Multigrain, Gluten-Free) served with Butter and a Condiment (Jam, Vegemite, Peanut Butter, Honey)

INSTA WORTHY SIGNATURE DISHES

House Beef Cheeks (GFO) (DF) 21.00
Slow Cooked Beef Cheeks in Rich Red Wine Gravy with a Soft Poached Egg on Sourdough Toast

Signature Benedict Rosti (GF) 19.50
Home-Made Potato Rosti on wilted Spinach with a Soft Poached Egg, Hollandaise, Roasted Tomatoes

Choose 1 topper:

Smoked Ham off the Bone, Grilled Bacon, Garlic Herbed Mushroom, Golden Halloumi, Smoked Salmon or Braised Beef (+\$3 applies to Beef only)

European Breakfast Board For 2 people (GFO) 46.00
2 Serves of *Eggs Your Way*, Grilled Bacon, Sausages, Home-Made Potato Rosti, Grilled Field Mushrooms, Roasted Tomatoes, Avocado, Tomato Relish, Sourdough Toast

SOMETHING SWEET

Acai Bowl (GFO) (V) (VEO) 16.50
Organic Acai Sorbet, Fresh Seasonal Fruit, Shaved Coconut, Granola, Mango Jelly
+ Peanut Butter **3.00**

Belgian Waffles 17.50
Candied Pistachios, Chantilly Cream, Maple Syrup, Seasonal Berries
+ Vanilla Ice Cream or Nutella **3.00**

Toasted Banana Bread (GF) (N) 10.00
Maple Cinnamon Cream, Butter, Honey, Fresh Berries

Homemade Granola (VE) 14.00
Selection of Fresh Seasonal Fruit, Homemade Granola, Shaved Coconut, Mango Jelly with Milk
+ Speciality Milk **2.00**
+ Yoghurt **3.00**

(V) Vegetarian Friendly (VO) Vegetarian Option Available (VE) Vegan Friendly (VEO) Vegan Option Available (GF) Gluten-Free Recipe (GFO) Gluten-Free Options (N) Contains Nuts (SF) Contains Seafood

NOTE – 15% surcharge applies for Public Holidays
Visit www.thegrazingplate.com.au or call (07) 5564 2380 to book

the GRAZING PLATE cafe

BURGERS & SANDWICHES (available from 11am)

The Cuban Sandwich (GFO) (N)	18.50
Roast Pork Belly, Ham Off The Bone, Swiss Cheese, Pickles, Mustard on Turkish Roll	
The Braised Beef Cheek Sandwich (GFO) (N)	18.50
Tender Braised Beef in Red Wine Gravy, Cheese, Sauerkraut, Wilted Spinach on Turkish Roll	
Buttermilk Chicken Burger (GFO)	17.00
Southern Fried Chicken Tenderloins, Melted Cheese, Crunchy Slaw, Pickles, Sriracha Mayonnaise in a Toasted Milk Bun	
Portobello Mushroom Burger (GFO) (V) (VEO)	17.00
Juicy Portobello Mushroom with Salsa Verde, Tomato, Cheese, Lettuce, Vegan Aioli	
Toastie or Open Grill (GFO)	15.00
Smoked Ham Off the Bone, Tomato, Cheese Chicken, Cheese and Avocado Available on sourdough, white, multigrain or gluten free	

TAPAS & SIDES

Striploin Beef Steak (GF) (DF)	21.00
200g Striploin, Chimichurri with Jus Cooked to Your Preference	
Black Bean Prawns (GF) (DF)	18.00
Pan Fried Prawns, Black Beans, Lime, Sriracha Mayo	
Calamari (GF)	14.00
Crispy Calamari, Wasabi Mayo, Furkake, Lemon	
Sticky Pork Belly Bites (GF) (DF)	17.00
Coleslaw, Crispy Noodles	
Garden Salad (VE)	9.00
Lettuce, Heirloom Tomatoes, Edamame Beans	

SALADS

Poke Bowl (GFO) (DF)	19.00
Fresh Sashimi Grade Tuna in Ponzu Dressing, Pickled Cabbage, Radish, Sushi Rice, Avocado, Edamame Beans	
House Salad (V) (GF) (N) (VEO)	18.00
Golden Haloumi, Sliced Avocado, Roasted Pumpkin, Marinated Beetroot, Heirloom Tomatoes, Mixed Lettuce, House Dressing	
Goodness Salad (VE) (GF)	18.00
Broccolini, Herbed Hummus, Crispy Kale, Toasted Almonds, Avocado	

SALAD TOPPERS

Sashimi Grade Tuna (GF)	9.00
Pork Belly Bites (GF)	8.00
Broccolini (GF)	
Beef Strips (GF)	8.50
Grilled Chicken Tenderloins x 2 pieces (GF)	6.50
Southern Fried Buttermilk Chicken x 2 pieces (GF)	7.50
Herbed Tiger Prawns x 4 pieces (SF)	8.50
Calamari Lime Pepper x 5 pieces (GF) (SF)	6.50
Smoked Ham off the Bone (GF)	6.50
Smoked Salmon (GF)	6.50
Golden Halloumi (V)	5.50
Avocado (VE)	6.50
Soft Poached Egg (GF)	3.25

Crunchy Fries

Side Serve **4.00**, Small Serve **6.00**, Large Serve **9.00**

Sauce

BBQ, Tomato, Worcestershire, Chilli	0.50
Aioli, Mustard, Tartare, Relish, Hollandaise	1.00
Jus	3.00

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BAKERY – ALL DAY

Croissant

Plain / Nutella or Jam (V) 5.50
Ham and Cheese / Cheese and Tomato (V) 9.50

Fresh Muffin (V) 6.50

With Maple Cinnamon Cream Cheese, Berries

Scones (V) 10.00

2 Fresh Scones with Chantilly Cream, Jam, Butter

Carrot & Walnut Cake (V) (N) 8.50

With Citrus Cream Topping, Fresh Berries

Almond & Orange Cake (GF) (V) (N) 8.50

With Maple Cinnamon Cream Cheese, Fresh Berries

Amaretti (GF) (V) (N) 5.00

With Maple Cinnamon Cream Cheese, Fresh Berries

KIDS MENU

Available for 12 years and Under

Toast (GFO) (V) 5.50

2 Slices of Toast served with either Jam, Honey, Nutella or Vegemite. White or Multigrain Toast

Egg on Toast (GFO) (V) 7.00

1 Egg - Poached, Fried or Scrambled on Toast

Bacon on Toast (GFO) 7.00

Grilled Bacon Rasher with either White or Multigrain Toast

Waffle (V) 9.00

Belgium Waffle, Maple Syrup, Cream

Calamari (GF) (SF) 9.00

6 Golden Calamari Strips served with a side of Crunchy Fries

Chicken Tenders (GF) 9.00

Grilled Chicken Tenderloins served with a side of Crunchy Fries

Chicken Burger (GFO) 11.00

Southern Fried Buttermilk Chicken Tenderloins, topped with Cheese, Mayonnaise in a Toasted Milk Bun

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