

HOT DRINKS

COFFEE

3.3	espresso short macchiato
3.5	piccolo long macchiato
4 cup	flat white latte cappuccino
4.5 mug	long black mocha
4.5 cup	batch filter
5 mug	

ALTERNATE DRINKS

	hot or over ice
4.5 cup	golden latte red velvet latte
5 mug	matcha latte "bondi st" spiced chai
	"mofo" hot chocolate beetroot latte

COLD DRINKS

3.5 small	
6 large	sparkling water
5	affogato
6.5	iced coffee iced mocha
	iced chocolate iced chai
7	iced red velvet iced matcha

COLD DRIP

5.5 reg	
6.5 large	
	cold drip is a slow extraction that brings out the best quality flavours, producing a specialty chilled coffee. served on ice
	add milk and/or sweetener

ORGANIC TEA

3.5	apple spiced cinnamon fennel, ginger, star anise peppermint rose earl grey english breakfast jasmine green rooibos, chai, choc lemongrass & ginger
4.5	masala chai (brewed)

EXTRAS

0.5	coconut milk bonsoy almond milk
	zymil vanilla caramel extra shot



facebook.com/goodnessgraciousbne

JUICES & ELIXIRS

GREEN THUMB	8
apple, lemon, ginger, kale	

SUMMER DREAMS	8
pineapple, orange, passionfruit	

FIZZY	
house lemonade raspberry lemon	6
kombucha	8

ICED TEA	7.5
lemongrass, ginger, hibiscus, seasonal fruit	

SMOOTHIES

MINT ME	
peppermint, cocoa, spinach, coconut yoghurt, cacao nibs, vanilla ice cream, milk	

PB & B	
blueberry, banana, peanut butter, coconut yoghurt, almond milk	

SOUR ZING	
pineapple, orange, lemon, ginger, coconut water	

MILKSHAKES

vanilla chocolate caramel strawberry	7.5
malt	1
protein vegan protein	2

FOR THE LITTLE ONES

baby chino	2
all little milkshakes	5
all little smoothies	6

@goodnessgraciousbne
#goodnessgraciousbne



AT GOODNESS GRACIOUS CAFE WE SERVE THE HIGHEST QUALITY FOOD PREPARED WITH FRESH, LOCALLY SOURCED INGREDIENTS. WE WILL GLADLY MODIFY OUR MENU, WHERE POSSIBLE, TO MEET YOUR DIETARY NEEDS.

ALL DAY BREAKFAST

	RUSTIC BREADS	
2 for 8 4 for 10	sourdough, raisin toast, or house gluten free with your choice of beurre noisette butter or macadamia butter	
2	house jam peanut butter vegemite honey	

14	ACAI BOWL	
	thick berry & acai base, topped with coconut yoghurt, seasonal fruit & other nourishing goodies	

17	BLACK RICE	
	spiced chai black rice, banana tapioca, apple, seasonal berries	

18	FRENCH TOAST	
	brioche, liquid cheesecake, cherry jam, chocolate crackle, milk crumb, berries	

16	TOFU SCRAMBLE	
	ginger & turmeric scrambled tofu, kimchi, baby beets, radish, enoki mushrooms, eggplant puree, crispy shallots, house loaf	

12	AVOCADO ON SOURDOUGH	
	avocado, macadamia & turmeric cauliflower puree, coconut, lime, sourdough	

14	BACON AND EGGS	
	eggs your way, bacon, sourdough, relish	

18	WINTER BOWL	
	roasted heirloom carrots, brussel sprouts, kalettes, chickpeas, kumara hummus, cumin honey yoghurt, pesto	

20	HUEVOS RANCHEROS	
	mexican braised beans, al pastor pork, baked eggs, charred corn tortilla, feta	

20	SALMON	
	sous vide salmon, poached eggs, spinach, coconaise, sourdough	

	THE GOODNESS GRACIOUS	24
	beef cheek, potato & kale gnocchi, cocktail onions, dehydrated tomatoes, red pepper sauce, dukkah, sourdough, eggs your way	

	UPSIZE	6
	for an extra generous serving of any breakfast item	

ALL DAY LUNCH

	WONTON BONE BROTH	22
	ginger bone broth, wonton three ways (cilantro pumpkin, potato kalette, sweet corn shallot), tofu, rice noodles, enoki mushrooms	

	MUSHROOM BURGER	16
	house quinoa & mushroom roll, pineapple jam, kale, enoki, oyster & champignon mushrooms, coconut aioli	

	CRUMBED CHICKEN	22
	panko crumb chicken thigh, coconut rice, pear & witlof salad, smoked pistachios	

	SHAKSHUKA KOFTA	22
	beef kofta, shakshuka baked egg, cumin honey yoghurt, parmesan crust	

	KAWARMA LAMB	24
	lamb, polenta hummus, roasted carrot, dehydrated tomatoes, chickpeas, pesto, cumin honey yoghurt	

EXTRAS

	house relish butter red pepper sauce	2
	mushrooms spinach roast tomatoes granola	4
	avocado bacon eggs tofu	5
	haloumi salmon potato & kale gnocchi	6
	lamb beef cheek pork chicken	9



facebook.com/goodnessgraciousbne

@goodnessgraciousbne
#goodnessgraciousbne



AT GOODNESS GRACIOUS CAFE WE SERVE THE HIGHEST QUALITY FOOD PREPARED WITH FRESH, LOCALLY SOURCED INGREDIENTS. WE WILL GLADLY MODIFY OUR MENU, WHERE POSSIBLE, TO MEET YOUR DIETARY NEEDS.

Afternoon Occasions

to organise your special afternoon occasion, please
phone 07 3379 2192 or email food.coffee@goodnessgraciouscafe.com.au

.....

CLASSICS

LEMON YOGHURT CAKE

lemon yoghurt cake, white chocolate ganache,
blueberry

CHOCOLATE COCONUT BROWNIE

chocolate coconut brownie, chocolate cream

CARDAMON POACHED PEAR TEA CAKE

cardamon poached pear tea cake, walnut streusel

LIME CURD TART

lime curd tart, strawberry, poppy seed

BAKED CHEESECAKE

baked cheesecake, strawberry jelly

PISTACHIO PANNA COTTA

pistachio panna cotta, sable, apricot

MINIS

MACARON

seasonal flavour

LEMON MERINGUE TARTLET

vanilla shortcrust, lemon curd, meringue

PRICES START FROM

\$20 per person

1 classic, 1 mini, and 1 tea/coffee

gf and df needs can be accommodated
we do require a minimum of 48 hours notice for all occasions

.....

AT GOODNESS GRACIOUS CAFE WE SERVE THE HIGHEST QUALITY FOOD, PREPARED WITH THE FRESHEST, LOCALLY SOURCED INGREDIENTS.
NOT ONLY THAT, BUT WE WILL GLADLY MODIFY ANY OF OUR MENU ITEMS TO CATER TO YOUR EXACTING DIETARY NEEDS.