

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 spiced chai hot chocolate

COLD DRINKS

5	affogato
6.5	iced coffee iced mocha iced chocolate iced chai
7	iced red velvet iced matcha

COLD DRIP

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

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
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JUICES & ELIXIRS

LEAN N GREEN

pineapple, kale, parsley, apple, ginger	8
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MIGHTY MELON

watermelon, strawberry, lime	8
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FIZZY

house lemonade raspberry lemon house ginger beer	6
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kombucha	6.5
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ICED TEA

lemongrass, ginger, hibiscus, seasonal fruit	7.5
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SMOOTHIES

	9
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COOKIE CRUMBLE

choc chip cookie, coconut yoghurt, cocoa sauce, vanilla ice cream, milk	
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PB & B

blueberry, banana, peanut butter, coconut yoghurt, almond milk	
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SOUR ZING

pineapple, orange, lemon, ginger, coconut water	
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MILKSHAKES

vanilla chocolate caramel strawberry	7.5
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malt	1
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protein vegan protein	2
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FOR THE LITTLE ONES

baby chino	2
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all little milkshakes	5
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all little smoothies	6
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ALL DAY MENU

	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 BONANZA		
	see menu on table for details		
16	BIRCHER		
	coconut quinoa bircher, date caramel, green apple, pistachio, bee pollen		
18	PANNA COTTA		
	strawberry panna cotta, blood orange gel, caramelised buckini granola, red berries		
16	VIETNAMESE OMELETTE		
	pork mince, bean shoots, thai basil, chilli, rice		
12	AVOCADO ON SOURDOUGH		
	avocado, macadamia & turmeric cauliflower puree, coconut, lime, sourdough		
14	BACON AND EGGS		
	eggs your way, bacon, sourdough, relish		
22	SHAKSHUKA KOFTA		
	beef kofta, shakshuka baked egg, cumin honey yoghurt, parmasen crust		
20	SALMON		
	beetroot cured salmon, poached eggs, cucumber & fenel slaw, za'atar, sourdough		
6	UPSIZE		
	for an extra generous serving of any of the above items		
		THE GOODNESS GRACIOUS	24
		cloud egg, angus steak, roast pumpkin, carrot, tomato, kumara hummus, sea salt kipflers, coconaise	
		CUBAN STEAK SANDWICH	22
		angus steak, pickled cucumber, pineapple jam, coconaise, sprouts, parmesan sourdough	
		TOFU BOWL	16
		Scrambled teriyaki tofu, edamame, daikon, charred corn, wild rice, asparagus, sweet potato crisps, dengaku nasu	
		CRUMBED CHICKEN	22
		panko crumb chicken thigh, coconut rice, pear & witlof salad, smoked pistachios	
		MUSHROOM BURGER	16
		house quinoa & mushroom roll, pineapple jam, kale, mushroom patti , coconut aioli	
		KAWARMA LAMB	24
		lamb, polenta hummus, roasted carrot, dehydrated tomatoes, chickpeas, pesto, cumin honey yoghurt	
		EXTRAS	
		house relish butter	2
		mushrooms spinach	4
		roast tomatoes granola	
		avocado bacon eggs tofu	5
		haloumi salmon sea salt kipflers	6
		lamb pork chicken	9

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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

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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

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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.