



- GF - Gluten Free
- GFO - Gluten Free option
- DF - Dairy Free
- V - Vegetarian
- VG - Vegan

ALL DAY MENU

BREAD / \$6

Sourdough/ raisin toast/ gluten free w/ choice of peanut butter, Nutella or jam

EGGS YOUR WAY / \$10 (GFO)

Poached, scrambled or fried, tomato relish, sourdough

BREAKFAST BURGER / \$17 (GFO)

Haloumi, avocado, bacon, fried egg, tomato relish, potato-flour bun

MAC N CHEESE BENEDICT / \$18

Panko crumbed Mac n Cheese, choice of bacon, haloumi, salmon or chorizo, poached eggs, hollandaise, shallot crumb

OH MY GOODNESS / \$25 (GFO)

Poached eggs, chorizo, pumpkin, haloumi, bacon, mushrooms, confit cherry tomato, spinach, avo, hollandaise, fried shallots sourdough

PORK BELLY TACO / \$18

Twice cooked pork belly in plum sauce, slaw, tomatoes, avo, mayo, fried shallots

GREEN JAM & SCRAM / \$19 (GFO)

Croissant, scrambled eggs, smoked salmon, green chilli jam, confit cherry tomatoes, tzatziki

NOT 'SOBA' AFTER ALL / \$18

Soba noodles, pork belly in plum sauce, slaw, goma & ponzu, cashew nuts

MI GORENG FRIED CHICKEN BURGER / \$21

Fried Mi Goreng crumbed chicken, spinach, tomatoes, pickled cucumber, avo, potato-flour bun, fries

VEGETARIAN

SUPERFRY SALAD / \$19 (GF)

poached egg, grilled pumpkin, broccoli, kale, slaw, quinoa, cashew nut, tzatziki, beetroot purée & lemon pepper seasoning

ACAI BOWL / \$15 (GF/DF/VG)

Acai, coconut yoghurt, seasonal fruits, house-made granola

PIMPED OUT PUMPKIN / \$16 (GFO/DF/VG)

Grilled pumpkin, confit cherry tomatoes, pumpkin puree and mixed nut and seed dukkha, Italian glaze

AVOCUDDLE / \$15 (VEGAN/ GFO)

Smashed avo, confit cherry tomatoes, mixed nut & seed dukkha, beetroot aioli, sourdough

LET MILO'VE YOU / \$19 (V)

Pancakes, milo crunch, mixed berry coulis, salted milo ganache, mixed fruits, vanilla ice cream

SAUTEED MUSHROOMS / \$19 (GFO/DF/V)

Poached eggs, sauteed seasonal mushrooms, kale, beetroot aioli, mixed nut and seed dukkha, sourdough

K I D S M E N U

Pancakes // Fish & chips// \$8
Bacon & egg

EXTRAS

Tomato Relish // Nutella// \$1.5
Hollandaise
Tomato // Pumpkin// Spinach \$4
Bacon// eggs (2)// haloumi// \$5
chorizo// smoked salmon//
mushroom//avocado// chips

C A K E S

See cabinet for our fabulous sweet treats

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.



DRINK MENU

COFFEE

baby chino	\$2
espresso// short mac	\$3.3
piccolo// long mac	\$3.5
cappuccino//flat white//latte	\$4 cup
long black//mocha	\$4.5 mug
cold drip	S \$5.5 L \$6.5

ORGANIC TEA

English breakfast// earl grey//	\$3.5
fennel //jasmine//	
lemon grass ginger// peppermint	

ALTERNATE DRINKS

Golden Latte (on coconut milk)//	\$4.5 cup
hot chocolate// matcha latte//	\$5 mug
red velvet latte// spiced chai	

ICED DRINK

coffee//chocolate//mocha//	\$7
matcha latte//golden// chai//	
red velvet	
make it on coconut ice cream	+\$2

EXTRAS

bonsoy// almond milk //	\$0.5
coconut milk// lactose free//	
oat-ly oat milk// extra shot//	
caramel// vanilla	

JUICE BY HRVST ST \$8

ORANGE SKY

orange, pineapple, turmeric, lemon

LITTLE GREEN

Kale, cucumber, celery, spinach, pear, ginger

RUBY TUESDAY

watermelon, rhubarb, apple, pear, lime

BLOOD BANK

beetroot, cucumber, apple, ginger

SMOOTHIES

THE G.G. Dragon-fruit \$9
Dragon fruit, mango, coconut water, ice

THE G.G ACAI \$9
acai, banana, mango, coconut water, topped
with coconut & granola

GREEN GOODNESS \$9
Mango, spinach, ice, apple juice

Cookie Dream \$9
Oreos, vanilla ice cream, milk of choice,
chocolate swirl, whipped cream

Banana Smoothie \$8
Banana, dairy milk, cinnamon, honey, ice

MILKSHAKES

caramel//chocolate// \$7.5
strawberry//vanilla
thick shake// coconut ice cream +\$2

KOMBUCHA

Ginger \$6.5
blueberry \$6.5

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.