



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

ALL DAY MENU

BREAD / \$8

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

EGGS YOUR WAY / \$11 (GFO)

Poached, scrambled or fried, tomato relish and sourdough + Bacon (+\$5)

TOWER BURGER / \$18 (GFO)

Haloumi, avo, bacon, fried egg, cheddar, tomato hash brown, tomato relish and burger bun

AVOCUDDLE / \$16 (VEGAN/ GFO)

Smashed avo, confit cherry tomatoes, sumac, Lebanese pickle, vegan aioli and sourdough

MAC N CHEESE BENEDICT / \$19

Panko crumbed Mac n Cheese, choice of bacon, haloumi or smoked Salmon (+\$1), poached eggs, hollandaise and shallot crumbs

TRUFFLE MUSHROOMS / \$17 (VG/GFO/DF)

Seasonal mushrooms, kale, drizzled truffle oil, vegan aioli, sumac and sourdough + add poached eggs (+\$5)

CAULIFLOWER STEAK/ \$17 (VG/GFO/DF)

Grilled turmeric cauliflower, vegan basil pesto, cauliflower hummus, pickled carrot, confit cherry tomatoes and sourdough + haloumi (+\$5) + poached eggs (+\$5)

SWEET CAKE / \$20 (V)

Pancake, Ferrero choc, oreo hazelnut crumble, Nutella, meringue, whipped maple mascarpone, berry coulis, rum raisin ice cream

VEGAN BOWL/ \$22 (VO/GF/DF)

Pickled carrot, cucumber & onion, quinoa, radish, avocado, Brussels sprout, confit cherry tomatoes and vegan basil pesto
CHEFS RECOMMENDS add Haloumi (+\$5)

ACAI BOWL / \$16 (GF/DF/VG)

Acai, coconut yoghurt, berries, granola, peanut butter

LOBSTER OMELETTE / \$25

Cajun lobster, sambal chilli, pickled carrots, Danish feta, mixed Asian herbs and naan bread

PANNA COTTA / \$16 (V/GF)

GF granola, Passion fruit Panna cotta, strawberries and Coyo yoghurt

LUNCH MENU FROM 10:30AM

CHARRED GREEN SALAD / \$18 (GF)

Kale, broccoli, Brussels sprout, edamame, quinoa, cauliflower hummus and green goodness dressing

CHEF RECOMMENDS add grilled chicken (+\$6)

BEEF CHEEK BURGER / \$23 (GFO)

Red wine braised beef cheek, sugarloaf cabbage, tomato, sriracha aioli, chips

ATLANTIC SALMON / \$26 (DF)

Organic soba noodles, crispy skin salmon, sugarloaf cabbage, green chilli Sambal, edamame, pickled cucumber & shallot crumbs

GRILLED PORK BELLY / \$22

Quinoa, cauliflower hummus, charred Brussels sprout, pickled onion, confit cherry tomatoes, edamame and sticky plum tamarind sauce

KIDS MENU

Pancakes // Bacon & egg \$8

EXTRAS

Tomato Relish // Nutella// \$1.5
Hollandaise

Tomato // Spinach \$4

Bacon // eggs (2) // haloumi // \$5
mushroom // avocado // chips

Smoked Salmon // Grilled Chicken \$6

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	\$5.5

EXTRAS

Bonsoy // almond milk //	\$0.5
Coconut milk // lactose free //	
Oat-ly oat milk // extra shot //	
Caramel // vanilla	

ICED DRINK

OVER ICE / \$4.5

Long black // latte // mocha

CREAM AND ICE CREAM / \$7

Coffee // chocolate // mocha //
Matcha latte // golden // chai // red velvet
Make it on coconut ice cream +\$2

ORGANIC TEA

English breakfast // earl grey // \$3.5
Fennel // jasmine //
Lemon grass ginger // peppermint

ALTERNATIVE DRINK

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

COLD PRESSED JUICE / \$8

BY HRVST ST

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

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

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