



ALL DAY MENU

NOURISH BOWL / \$22 (V, GFO)

Roasted Beetroot, Grilled Sweet Corn, Sautéed Kale, Mixed Quinoa, Fresh Avocado, Roasted Sesame Dressing, & Toasted Sesame

AVO ON TOAST / \$20 (VG/ GFO)

Fresh Avocado, Confit Cherry Tomato, Bread & Butter Cucumber Ribbon Pickles, Beetroot Hummus, Sesame Seed & Kale Furikake, on Sourdough

CREAMY MUSHROOM FETTUCCINE \$25 (V)

Fettuccine, Creamy Roasted Mushroom & Sage Sauce, EVOO, Confit Garlic, Parmesan Cheese, Poached Egg, & Parsley

PORTOBELLO MUSHROOM & KALE / \$22 (VG, GFO)

Garlic & Herb Roasted Portobello Mushrooms, Beetroot Hummus, Sautéed Kale, Toasted Sesame, on Sourdough

COCONUT FRENCH TOAST / \$22

Hong Kong Style French Toast, La Crème Coco, Grilled Pineapple, Vanilla Ice Cream, & Toasted Coconut Flakes

ZUCCHINI & CORN FRITTERS / \$ 23 (V)

Sweet Corn & Zucchini Fritters, Grilled Corn, Poached Eggs, Pico De Gallo, Avocado, Tzatziki, & Sesame Seed & Kale Furikake

EGGS YOUR WAY / \$13 (V, GFO)

Poached, Scrambled or Fried, Toasted Sourdough, & Choice of either Butter, Hollandaise, or Bacon Jam (+\$2)

KIDS MENU

Mini Breakfast Bun// Bacon, Fried Egg, Cheese, & Tomato Sauce \$9

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

CHILLI SCRAMBLE / \$19 (V, GFO)

Creamy Scrambled Eggs with House-made Chilli Paste (Medium Spicy), Grated Parmesan, Chili Threads, & Buttered-Garlic Turkish Bread

ARANCINI BENEDICT / \$25

House-made Rice Croquettes with Mozzarella, Sweet Corn & Bacon, Sautéed Kale, Poached Eggs, Citrus Hollandaise, & Crispy Shallots

SALMON NIÇOISE / \$27 (GF)

Grilled Salmon, Cherry Tomato, Olives, Feta, Red Onion, Beans, Oak Greens, & Apple Cider Vinaigrette

BREAKFAST BURGER / \$19

Espresso Bacon Jam, Beef Patty, Cheese, Fried Egg, Pickled Cucumber, on a Milk Bun

MAC N CHEESE BEEF BOLOGNESE / \$26

Panko Crumbed Mac n Three Cheese, Wagyu Beef Mince Bolognese, Fried Egg, Grated Parmesan, & Parsley

SLOW-COOKED BEEF CHEEK BURGER / \$28

Slow-cooked Cantonese Style Beef Cheek in ChuHou Paste, Braised Beef Reduction, Seasonal Slaw, Aioli, Milk Bun, with Fries

EXTRAS

Condiments \$1.5
Eggs (2) // Avocado // Tomato \$5
Bacon // Halloumi // Mushrooms \$6
Smoked Salmon// \$7
Bowl of Fries \$9

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. PLEASE NOTE WE TAKE CAUTION TO PREVENT CROSS-CONTAMINATION, HOWEVER, PRODUCT(S) MAY CONTAIN TRACES OF ALLERGENS AS OUR ENTIRE MENU IS PRODUCED IN THE SAME KITCHEN.



COFFEE

Babyccino	\$2
Espresso // Short Mac	\$3.5
Piccolo // Long Mac	\$4
Cappuccino // Flat White	\$4.5 cup
Long black // Mocha	
Latte	\$5.5 mug
Affogato	\$5.5

EXTRAS

Alternative milk	\$0.7
Extra Shot // Syrup	\$0.5

ALTERNATIVE DRINK

Chai // Mocha	S \$4.5	L \$5
Dirty Chai // Turmeric	S \$5	L \$6
Matcha		

MILKSHAKES

Caramel // Chocolate //	\$7.5
Strawberry // Vanilla	
Thick shake	+\$2

SMOOTHIES

Piña colada	\$12
Coconut Cream, Frozen Pineapple, Lychee, Guava & Mango Puree, & Passionfruit	
Banana Hulk	\$9
Banana, Cinnamon, Honey, & Ice Cream (Alternative Milk +\$1)	
Lychee Crush	\$10
Lychees, Guava & Mango Puree, Lemon, & Passionfruit	

ICED DRINK

OVER ICE

Long Black // Latte //	\$5.5
Coke // Lemonade // Coke Zero	\$4.5
Cold drip	\$6

CREAM AND ICE CREAM

Coffee // Chocolate // Mocha	\$7.5
Matcha latte // Golden	
Chai	

COLD PRESSED JUICE

RASPBERRY BERET	\$7
Apple, Lemon, Raspberry, & Elderberry	
EASY GREEN	\$7
Cucumber, Apple, Celery, Spinach, Kale, & Pineapple	
BREAKFAST JUICE	\$7
Pear, Orange, Apple, Pineapple, Mango, Banana, & Passionfruit.	
PLAIN ORANGE	
Cold Pressed Orange Juice	\$6

ORGANIC TEA

English Breakfast // Earl Grey //	\$5
Green // Lemon Grass & Ginger //	
Peppermint	

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