

LIGHT/ SANDWICHES

REUBEN SANDWICH \$14 (GFO)

Corned beef, cheese, Thousand Island dressing, sauerkraut, sourdough

BACON AND EGG ROLL \$13 (GFO)

Bacon, fried egg, cheese, BBQ sauce, brioche bun

MELTED CAPRESE SANDWICH \$13 (GFO)

Mozzarella, basil pesto, balsamic glaze, tomato, thick cut white

DAILY POWER SALAD \$12

Fresh salads made daily in display cabinet

ALL DAY MENU

CINNAMON APPLE CRUNCH \$19 (VG,DF)

Hand-baked Granola, Cinnamon & Citrus Poached Apple, Organic Coconut Yogurt & Mixed Berries Compote.

AVOCADO BRUSCHETTA \$19 (V/VGO/GFO)

Cherry Tomatoes, Garlic Confiture, Crispy Basil, EVOO, Balsamic Vinegar, Ricotta, Spice Roasted Walnut on Sourdough

CROQUETTE BENEDICT \$25

House-made Rice Croquette with Corn & Mozzarella, herbs Bacon Crumbles, Poached Eggs, Citrus Hollandaise & Sumac

CHILLI SCRAMBLE \$19 (V, GFO)

Scrambled Eggs with Thai Chilli Nam Chim (Medium Spicy), Grated Parmesan, Pickled Red Onion, on Sourdough with Garlic Aioli

FRENCH TOAST \$22 (V)

French fruit toast, brown sugar whipped mascarpone, mandarin segment, orange velouté, pistachios crumbs & vanilla ice cream

EGGS YOUR WAY \$13 (V, GFO)

Poached, Scrambled or Fried, Toasted Sourdough & butter

GARLIC MUSHROOM CROSTINI \$21 (V, GFO)

Garlic & Herb Roasted Portobello Mushrooms, Creamy Ricotta, Parsley, one Fried egg on Sourdough

POP-UP THAI

VEGETARIAN SPRING ROLLS \$9 (V)

CRAB CAKES \$9

GREEN CURRY CHICKEN \$19

Thai green curry, chicken schnitzel, fish sauce, green beans, crispy basil, coconut cream served with Jasmine rice

CHOO CHEE FISH \$20 (DF)

Thai red curry, crumbed white Alaskan pollock, chilli, coconut cream, shredded scallions served with Jasmine rice

PORK BELLY BASIL \$19 (DF)

Crispy pork belly stir fry with house made Thai sauce, chilli, Thai basil, fried egg, green beans, roasted sesame served with rice

SWEET CHILLI PRAWN \$22 (DF)

Prawn stir fry with house made sweet chilli sauce, Asian slaw, shredded scallions, fried egg, roasted sesame served with rice

CONDIMENTS \$1.5

EGGS (2) // AVOCADO // TOMATO \$5

BACON // HALLOUMI // MUSHROOMS \$6

SMOKED SALMON \$7

CHICKEN SCHNITZEL \$8

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

DF - DAIRY FREE

V - VEGETARIAN

VG - VEGAN

GOODNESS GRACIOUS

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	\$0.8
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

Pink Dragon \$12

Frozen Dragonfruit, Frozen Pineapple, Coconut water & Passionfruit

Banana Hulk \$10

Frozen Banana, Cinnamon, Honey, dairy milk (Alternative Milk +\$1)

Choco Monkey \$11

Oreo Cookies, Frozen Banana, Vanilla Ice Cream, Choc Syrup and Whipped Cream

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

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.