



gramps

ALL DAY MENU

Kitchen Open: 7am-2:00pm

Coffee Until 2:30pm

15% Surcharge on Public Holidays



@grampscafe

COFFEE

House Blend: KillerBee by Single O

Short/Small/Large	4/4.5/5.5
Extra Shot/Decaf	+0.5
Housemade Choc	4.5/5.5
Housemade Spiced Choc	4.5/5.5
Mocha	+0.5
Housemade Chai	4.5/5.5
Turmeric/Matcha Latte	4.5/5.5
(make it dirty)	+0.5
Filter Batch Brew (Hot/Iced)	5.0
House Vanilla Syrup	+0.7
Caramel/Hazelnut Syrup	+0.7
Lactose Free	+0.5
Bonsoy/ Oat Milk/ Almond	+0.5
Babychino	1.0

COOL DRINKS

We're proudly making all our drinks in-house.

Cold-Press Seasonal Juice	\$7.5
Smoothie of the Season	\$8.5
Grandpa's Mint Lemonade	\$8.0
Milkshakes	\$7.5
(Choc/ Double Malt/ Caramel/ Vanilla/ Raspberry)	
Kids Milkshakes (as above)	\$5
Vegan Milkshake (as above)	+\$1
Extra Ice cream	+\$1
Iced Long Black/Latte	\$5.5
Iced Choc/Chai/Turmeric	\$5.5
Cold Brew Black/White/Oat	\$6.5
Housemade Iced Tea	\$6.0

TEA

<i>Specialty Single Origin Tea</i>	
<i>Provided by The Steepery Tea Co.</i>	
Lumbini Breakfast Tea (Sri Lanka)	4.8
Arakai Breakfast Tea(Black) (QLD)	4.8
Hojicha Green (Japan)	4.8
Lapsang Souchong (China)	4.8
Lemon, Ginger & Honey (Housemade)	4.8

EXTRAS

+Poached Eggs	\$3/\$5
+Hash Brown	\$3.0
+Grilled Ham	\$4.5
+Haloumi	\$4.5
+Morcilla Sausage	\$7.0
+Bacon	\$5.5
+Pumpkin	\$4.0
+Oven Baked Tomato	\$3.0
+Gluten Free/Swap/	+\$1
+Extra Toast	\$2.5
+Pickles	\$2.0
+Cap Chilli Jam	\$2.0
+House Tomato Relish	\$2.0
+Almond Butter	\$2.0
+Persian Feta	\$2.5
+Grilled Brussels	\$3.0
+Vegan Walnut Meat	\$4.5

CAKES

Baked in House!

Ch-ch-check the cabinet

We strive to gather quality ingredients, prepare from scratch, and design food that is simple, rustic and homely. We promise that what we are offering is kept delicate, heartfelt and made with a whole heap of delicious, delicious love. Eggs are Free-Range Honey is from local Bees Meat is from Billy's in Ashgrove and the love is grown in-house

LUNCH TIME EATS (11AM ONWARDS)

Open Style Lamb Souvlaki - Pulled Lamb Shoulder, Beetroot Tahini Cream, Persian Feta, Chimichurri, Roast Pumpkin, Dill, Rocket, & Pickled Fennel, Served on Spiced Souvlaki Bread. \$22

Homely Hummus - House-made Butter Bean Hummus, Pickled Fennel, Roasted Maple Carrots, Falafel & Brussels served w/ toasted Flatbread. \$18 (gf option available!)

Gramps Special - Our Split Pea Dhal served w/ Flatbread, Chunky Tomato Chutney, Fresh Daikon & Coriander Salsa \$17.5 vgn (gf option available!)

Simple Toast - w/ Butter & Jam/Vegemite/Local Honey/Almond Butter. \$8

Toast & Poach - Toasted Sourdough, 2 Poached Eggs w/ House Herbed Labna & Butter. \$13 (+add extras!)

Jaffa Jones' Frenchie - Sweet Spiced & Butter Fried Sourdough, Sweet Poached Oranges, Cacao Walnut Crumble, Creme Fraiche. \$19 (+Bacon \$5)

Granny's Granola Bowl - Buckwheat, Coconut, & Almond Granola. w/ Coconut Yoghurt, Rhubarb Compote, & Fresh Seasonal Fruit. \$15 vgn, gf

Papa's Porridge - House-made Turmeric Porridge topped with Cacao Nibs, Toasted Coconut Flakes & Hibiscus Poached Pears. \$16 vgn, gf

Avo on Toast - Smashed Avo, Pickled Red Onion, Kiss Peppers, & House Dukkah. 1 slice/2 slice \$12.5/\$19.5 vgn (+Persian Feta \$2.5)

The Green Kiss - House-made Butter Bean Hummus, Chimichurri Dressing, Sauteed Seasonal Greens, 2 poached eggs, Salsa Verde, & Toasted Sourdough. \$20 (vgn option available!)

Turkish Eggs - Poached Eggs on a bed of Herbed Yoghurt, Persian Feta, House Garlic Chilli Oil, Crunchy Falafel, Seeds, Chilli Threads, & Spices. Served w/ Toasted Sourdough. \$20

Vegan Brekky Tacos(3) - Vegan Black Bean Walnut Meat, Avocado, Green Salsa, Coriander, Coconut Yoghurt, & Vegan Cheese. \$19 vgn (gf option available!)

Spicy Granddad Folded Eggs - on Toasted Sourdough, w/ Pecorino, our Crumbled Chorizo, Capsicum Chilli Jam, & Toasted Nigella Seeds. \$20.5

Mince & Beans - Slow Cooked Savoury Mince with Labna & Capsicum Chili Jam, Asian Slaw & a Poached Egg on Toasted Sourdough. \$21.5

Goey Cheese and Ham Toastie - Double Cheese Bechamel, House Pickles & Leg Ham. Grilled. \$15

Vegan Toastie - Vegan Walnut Meat, Roasted Pumpkin, Pickled Onion & House-Made Vegan Cheese. \$15 vgn