

@ Gretel Coffee Roasters

All day Brunch

Eggs On Toast Your Way 12.50 (GF.O)

Poached or Fried Eggs | Scrambled +2

ADD ON

Bacon, Chorizo, Salmon +6

Side of Chips, 2x Hashbrown, Halloumi +6

Smashed Avo, Mushroom, Spinach +4

Egg, Feta, Grilled Tomato +3

Tomato Relish, Hollandise, House Chilli Oil +2

Porridge

Creamy oats cooked with milk, maple syrup and honey, topped with house-made crunchy granola, berry compote and seasonal fruit (V) 21.90

Pancakes Stack

Pancakes served with warm salted caramel sauce, vanilla ice cream, seasonal fruit and Biscoff crumble (V) 22.90

Big Breakfast

Two eggs your way with bacon, chorizo, sautéed mushrooms, crispy hash browns and toasted sourdough 27.90
Scrambled +2

Prawns Chilli Scramble

Soft scrambled eggs with prawns, red chilli, House crispy chilli oil, feta and fried shallots on toasted sourdough 23.90

Egg Benedict

Two poached eggs with house Sriracha hollandaise, baby spinach, fresh green apple and a toasted English muffin 22.90
Your Choice of Bacon or Smoked Salmon

Avo Bruchetta

Smashed avocado on toasted multigrain with beetroot hummus, cherry tomatoes, feta, pickled zucchini, mixed seeds and a poached egg, finished with a lemon wedge (V) 22.90

Turkish Eggs

Two poached eggs served over house green herb yoghurt, topped with house chilli oil, feta, cherry tomatoes and mixed seeds, with toasted Turkish bread (V) 22.90

Fritters

House-made corn and zucchini fritters topped with a poached egg and house green herb yoghurt. (LGF) 23.90
Your Choice of Bacon or Smoked Salmon

Brekky Burger

A fried egg, bacon, grilled halloumi, Sliced cheese and two crispy hash browns with house mayo on a toasted brioche bun 22.90

Schnitzel Sagna

Golden crumbed chicken breast with bacon, cos lettuce, tomato, Sliced cheese and house mayo on toasted Turkish bread, served with chips 22.90

Seasonal Brunch

Shashuka

Two poached eggs baked in a spiced tomato and chorizo sauce with feta and fresh herbs, served with toasted Turkish bread (GF.O) 22.90

Pulled Lamb Benny

Slow-cooked pulled lamb on a crispy house potato rosti with two poached eggs, House Sriracha hollandaise and fresh green apple. (LGF) 23.90

Pan Fried Barramundi

Pan-fried barramundi served with a crispy house potato rosti, beetroot hummus, house-pickled cabbage and zucchini, finished with herb oil and sesame dressing. (LGF) 27.90

SOMETHING SMALL

Bowl of Calamari, Lemon Wedge with House Aioli 15.90

Bowl of House Prawn Chicken Springrolls with Dipping Sauce 16.90

Bowl of Chips with Tomato Sauce 9.90

See our Cabinet for more

V: Vegetarian | LGF: Low Gluten Free

1.6% Card Surcharge, 15% Public Holiday Surcharge



GRETEL COFFEE ROASTERS



Hot Coffee

	Cup	Mug
Cap, Latte, Flat White	5	6
Magic Long Mac	5.5	
Single/Double Espresso	4/5	
Long Black	5	6
Batch Brew	5	6
Pot of Tea	6	
English Breakfast, Green Sencha, Pepper Mint, Lemon Grass, Earl Grey		

Extra

Decaf Syrup Shot	0.7
Alternative Milk	0.9
Honey, Dirty, Mocha	0.5

Hot Drinks

	Cup	Mug
Hot Chocolate	5	6
Powder Chai	5	6
Matcha	5.5	6.5
Wet Chai (PRANA Brand)	5.5	6.5
Baby, Pupycino	2.7	

Iced Drinks

Iced Long Black	6
Iced Latte	6.5
Iced Coffee	7.5
Iced Chai Iced Choc	7.5
Iced Matcha Iced Mocha	8
Iced Raspberry Matcha	10.5
House Raspberry Compote	

Smoothies

Mixed Berries	10.5
Strawberries, Blue Berries, Raspberries, Banana	
Pink Smoothie	11.5
Dragon Fruit, Raspberry, Pineapple, Banana	
Passion Storm	11.5
Mango, Passion Fruit, Pineapple, Banana	

Freshly Squeezed

Green Apple	10
Orange	10
Clean Green	11
Apple, Celery, Lime Wedge, Ginger	

Milk Shake

Choc Caramel Vanilla	8.5
Strawberries Blue Heaven	8.5
Make it Thick Shake	+1.5

Bottled

Coke Coke Zero	3.5
Still Water	3.5
Sparkling	4
Noah Juice	6
Orange, Apple, Watermelon Mint	