

GRANTS ON SHERBROOKE

DINE IN MENU

15% Surcharge Sunday & Public Holidays

BREAKFAST (AVAILABLE ALL DAY)

Fruit Toast (v) Served with Butter on the side	\$8.50
Grants Free-Range Egg (v, GFO) Two free range eggs done your way, poached, fried or scrambled served on sour dough toast	\$12.50
<u>EXTRAS</u>	
Tomato Relish	\$2.00
Hash brown, mushroom, grilled tomato, spinach or free range egg	\$3.00
Bacon, Ham or Avocado	\$4.00
Sherbrooke French Toast with Maple & Bacon Maple Bacon, smashed avocado, tasty cheese, served on a brioche French toast and tomato relish	\$19.50
Avo Smash (v, vGO) Rocket leaves, smashed avocado and sauteed mushrooms served on sourdough toast. Garnished with nuts, seeds & fetta	\$19.00
Grants Big Breakfast (GFO) Two free range eggs done your way, poached, fried or scrambled served on sour dough toast. Tomato Relish, Hash Brown, Spinach, Mushroom, Beef sausage Grilled Tomato, Bacon & Avocado	\$23.50
Eggs Florentine (v) Two free range poached eggs, with wilted spinach, topped with hollandaise and served on a toasted English muffin	\$17.00
Add Ham, Bacon or Avocado	\$4.00
Zucchini & corn fritters (v) Two fritters served with grilled haloumi, beetroot hommus, 2 poached eggs on a bed of spinach and onion, garnished with dukkah	\$20.00

DEVONSHIRE TEA

Devonshire Tea for one (V) (G)

\$13.00

(available all day)

Two scones FROM THE DAYS BAKING served with house made seasonal jam, double whipped cream, butter portions and your choice of either tea or espresso coffee.

Plain
Fruit
savoury

SOMETHING SWEET

House made seasonal desserts please ask what is available or check out the sweets and baked goods at the counter

Ice cream sundae

\$15.00

Three scoops of ice cream topped with chocolate fudge berry sauce and crushed honeycomb & biscuit wafers

Spider. Old fashioned spider with your choice.

\$10.00

Lemonade, Fanta., creaming soda or Coke topped with a scoop vanilla ice cream

LUNCH

From 12pm

Also Check out our daily house made specials board

Soup of the Day

\$12.00

Soup of the day served with warm crusty bread

Veggie burger (v)

\$19.00

Veggies patty lettuce, tomato, homemade oven roasted beetroot hummus, cucumber ribbon salad on a brioche bun served with side of chips

Beef Burger (GFO)

\$21.50

Angel Bay beef patty served in at toasted brioche bun, with lettuce, beetroot, cheese, bacon, dill cucumber and garlic aioli, served with side of chips

Chicken Parma

\$23.50

House crumbed chicken breast Schnitzel topped with Napoli sauce, ham and cheese Served with chips and a side salad

Fisherman's Basket

\$26.00

Variety of deep fried seafood served with chips and a side salad

Fish and Chips

\$22.50

Battered fillet of fish served with chips and a side salad

Caesar Salad (GFO)

\$23.00

Grilled warm chicken, bacon free range poached egg, herb crusted croutons with cos lettuce, shaved parmesan and classic Caesar dressing



SMALL BITES

Arancini Balls (V)

\$12.50

4 House made arancini balls, pumpkin and fetta, mushroom & white wine, tomato & basil

2 House crumbed Chicken Tenders

\$10.50

Plain crumb, coconut crumb, black sesame crumb, served with aioli & honey mustard dipping sauce

Garden Salad (V, VG, GFO)

Topped with vinaigrette dressing

\$9.00

Chips

Large Bowl

\$8.50

Small Bowl

\$4.00

(Served with tomato sauce)

Wedges (V)

\$12.50

Bowl of potato wedges, served with sour cream and sweet chilli sauce

Fresh Sandwiches

starting at

\$7.50

House made Focaccia

\$12.00

Chicken Snitzel, fresh chicken or Vegetarian

SUMMER/AUTUMN SPECIALS

House made Seasonal Dips

\$12.00

Trio of house made seasonal dips served with toasted Turkish bread

Warm Falafel and cooked Moroccan Style Couscous Salad

\$20.00

Falafel, Moroccan couscous with carrot, raisins and herbs served with leafy greens, cherry tomato, cucumber, Spanish onion and sumac salad, homemade tzatziki garnished with sweet potato chips.

Warm Quinoa, Pumpkin & Beetroot Salad

\$20.00

Tri coloured Quinoa, cooked with dried cranberries, herbs and spices served with oven roasted pumpkin and beetroot, baby spinach, cherry tomatoes, dill and lemon vinaigrette, Persian fetta and garnished with roasted nuts and seeds
Vegan option avocado.

Waffles and Berries

\$14.00

Belgian waffles served with fresh mixed Yarra Valley berries, vanilla ice cream, chocolate fudge sauce and toasted almond flakes.

Thai Calamari Salad

\$20.00

Fried Calamari, served with mix salad leaves, cucumber, cherry tomatoes, capsicum, coriander, dried shallots & peanut garnish, with a lime & chilli dressing.

House made Lasagne

\$20.00

Served with chips & side salad

AUTUMN/WINTER SPECIALS

Lasagne

Served with chips & side salad

\$21.00

Cottage Pie

Tasty mince, topped with mash and baked, served with side salad

\$21.00

House made vegetable curry

Seasonal vegetables in a rich medium spiced curry, served with steamed rice, puppadom & chutney

\$22.00

House made Sausage roll

Served with chips & side salad

\$19.00

Bite size sausage rolls (5)

\$12.00

House made meat pie

Served with chips & side salad

\$19.00

