

Breakfast/Brunch *(Available all day)*

TOASTED BREAD 8

White Sourdough/ Rye Sourdough/ Turkish
Two Slices with Pepe Saya Cultured Butter
Add Peanut Butter, Vegemite, Nutella, Honey, Jam + 1
Gluten Free Bread +2

EGGS WITH TOAST 14

Poached, Scrambled or Fried served with Sourdough
or Turkish Bread
Add Bacon + 6

BREAKY BURGER 14

Smoked Bacon w/ Fried egg or Chicken Sausage Patty
w/ Scrambled egg, Cheddar Cheese, Chipotle Mayo
Add Hash Brown OR Avocado + 3

FRENCH TOAST 22

Thick Brioche Served with Fresh Berries, Banana, Ice
Cream, Biscoff Crumb, Berry Compote, Canadian Maple
Syrup

BISCOFF MANGO CRUNCH 20

House made Granola w/ fresh berries, mango yoghurt &
topped w/ coffee, Biscoff crumb and hint of maple syrup

ORGANIC ACAI BOWL 21

Organic Acai Berry Pulp, fresh Mixed Berries &
Banana, Served with Homemade Crunchy Coconut
Granola
ADD Peanut Butter + 2

*Please note: Most of our Menu items may
contain mix seeds, nuts, dukkha & sumac
spices. Please notify staff if you have any
allergies or dietary requirements*

SWEET CORN FRITTER 23

Two Fritters, Avocado, Tomato Relish, Grilled Tomato,
Seasonal Mix salad & One Poached Egg
Add Bacon +6 OR Chorizo +6 OR Haloumi +6

MAGIC MUSHROOMS HAVEN 23

Garlic & Oregano Roasted Big Flat Mushrooms on
Toasted Sourdough, one Poached egg, Basil Pesto &
Hummus
Add Haloumi +6 OR Chickpea Falafels +5

TURKISH BREAKFAST BOWL 24

Pita Bread, Two Poached Eggs, Herb Labneh, Roasted
Lamb, Roasted Pepita & Sunflower Seeds, Sumac W/
Turkish Chilli Oil
Add Hash Browns +5 OR Chickpea Falafels +5

EGGS BENEDICT 23

Poached Eggs, Sauteed Spinach, Hollandaise Sauce on
Thick Cut Sourdough
Choice of Protein Bacon OR Smoked Salmon OR
Beef Brisket OR Grilled Haloumi OR Mushrooms

EGGCELLENT AVO SMASH 24

Smashed Avo, Beetroot Hummus, Fetta, Cherry
Tomatoes, Mix Seeds, Dukkha Spice, Two Poached
Eggs on Sourdough
Add Bacon OR Chorizo +6 OR Hash Browns +5

CHILLI SCRAMBLED FUSION & GRILLED CHORIZO 24

Grilled Chorizo, Chilli Scramble Eggs W/ Garlic, Onion,
Shallot Served on Sourdough W/ Tomato Relish &
Roasted Broccolini.

THE ULTIMATE BRISKET STACK 25

Crispy Toasted Pita Bread W/ Creamy Scrambled Eggs
& Slow Braised Beef Brisket Topped W/ Avocado Salsa
& Chimichurri

Pancakes/Waffles

WAFFLE WONDERLAND 22

House made Belgian Waffle w/ Fresh Berries, Banana, Ice
Cream, Biscoff sauce, Berry Compote & Canadian Maple
Syrup

BISCOFF PANCAKES 22

Three Pancakes w/ Biscoff sauce, Strawberry, Blueberry &
Ice Cream,

MIX BERRY & BANANA PANCAKE 23

Three Pancakes, Mix Fresh Berries, Banana & Berry
Compote, With Canadian Maple Syrup & Ice Cream

SAVOURY PANCAKES OR WAFFLES 24

Two Pancakes OR Waffles w/ Two Fried Eggs, Crispy
Bacon, with Canadian Maple Syrup

SIDES – ADD OR CREATE A PLATE

PEPE SAYA BUTTER 1 /EXTRA SAUCE 0.5

PEANUT BUTTER, VEGEMITE, NUTELLA, HONEY, JAM 1
EXTRA SLICE SOURDOUGH 4 (+ 2 GLUTEN FREE)

EXTRA EGG 3 / SCRAMBLE EGGS 6 / AVOCADO 4

FETTA 4/HASH BROWNS 5 / GRILLED TOMATO 5

GRILLED HALOUMI 6 / CHICKPEA FALAFELS 5

SPINACH 5 / ROASTED MUSHROOMS 6

CHERRY TOMATOES, FETTA, OLIVE OIL 7

STEAMED KALE W TOASTED ALMONDS 5

SMOKED SALMON 6 / CHORIZO OR BACON 6 / FRIES 6

Brunch/Lunch *(Available all day)*

Salads & Bowls (CONTAINS SEEDS & NUTS)

LEMON-INFUSED CHICKPEA, FETTA & PUMPKIN SALAD 19

Seasonal Mix, Roasted Pumpkin, Roasted Chickpea, Fetta, Cucumber, Cherry Tomato, Onion, Parmesan & Lemon, Olive Oil Dressing

ADD Grilled Chicken OR Haloumi OR Prawns + 7

CRISPY CHICKPEA & CHICKEN BOWL 24

Mesclun Mix W/ Avocado, Cherry Tomato, Cucumber, Onion, Herbed Crumbs, Fried Kale, Topped W/ Crispy Chicken & Chilli Aioli

LAMB BACKSTRAP W/ CHICKPEA & SPINACH SALAD 26

Moroccan Spiced Grilled Lamb, W/ Chickpea, Roasted Pumpkin, Cherry Tomato, Cucumber, Onion & Mint Yoghurt Dressing

VEGAN POWER BOWL 24 (GF/VG/V)

Roasted Pumpkin & Broccolini, Chickpea Falafel, Avocado, Brown Rice, Hummus, Chimichurri & Dukkha Spice

PROTEIN POWER BOWL 25 (AVAILABLE W/GF BREAD) +2

Poached Eggs OR Grilled Chicken, Haloumi Cheese, Beetroot Humus, Avocado, Chickpea Falafel, Brown Rice, Toasted Sourdough

GRILLED SALMON 28 (GF)

Atlantic Salmon 200g+ W/ Roasted Kipfler Potato, Seasonal Vegetables & Spicy Hollandaise

Pastas (Fresh from Pastabilities) ADD gluten free linguine +3

BEEF BRISKET RAGU 24 *

Fettuccine Pasta Slow Braised Beef Ragu w/ Cherry Tomato Garlic & Chilli

VEGETARIAN WAY 23 (V)*

Linguine, Roasted Capsicum, Eggplant, Mushroom, Sundried Tomato & Basi Pesto (Creamy Napolitana Sauce)

CREAMY CHICKEN & MUSHROOM FETTUCCINE 25*

Chicken & mushroom fettuccine w/ basil pesto, Sundried Tomato, Spinach

Garlic & Chilli Prawn Linguine 28*

Linguine W/ Cherry Tomato, Garlic, Chilli & Fresh Herbs on Traditional Napolitana

Burgers/Sandwiches/Skewers

(ALL SERVED WITH BEER BATTERED FRIES)

CRISPY CHICKEN OR FISH TACOS 23*

Two tacos w/ Chicken OR Fish, slaw, salsa Verde, pickled onion, chilli aioli

PULLED BEEF SANDWICH 24

Slow Cooked & Pulled Beef Brisket, Slaw mix, Chipotle Aioli Served on Turkish Bread

GRIND'S SIGNATURE SANGA 24

Crispy Chicken, Melted Cheese, Slaw, Cranberry Sauce, Chipotle Mayo on Brioche

SWEET CORN & ROASTED CAPSICUM BURGER 23(V)*

House Made Capsicum & Corn Patty, American Cheese, Slaw Mix & Special Burger Sauce on Milk Bun

CLASSIC BEEF BURGER 24*

Wagyu Double Beef patty, Iceberg, Tomato, American cheese, Caramelised Onion, House Made Pickles & Special Burger Sauce Served on Milk Bun
(Add extra patty OR bacon +4)

GRILLED CHICKEN BURGER 24*

Marinated Portuguese Spice Chicken Breast w/ Cheese, Lettuce, Tomato & Chilli Aioli on Milk Bun

BEEF SHORT RIBS BURGER 26*

Slow Braised Beef Short Ribs on Bone, Smokey BBQ W/ Slaw mix on Milk Bun

LAMB KOFTA SKEWERS 26 (2 Skewers)

House made lamb kofta skewers w/ chips, salad, pita bread, hummus & mint yoghurt

Additional skewer +7 Extra Pita Bread+3

Please note: Most of our Menu items may contain mix seeds, nuts, dukkha & sumac spices. Please notify staff if you have any allergies or dietary requirements

**Lunch Deal Monday to Friday Only*

Any Burgers, Tacos or Pastas are \$20

Drinks

Tea & Coffee

Espresso 3, Long Black 4 Piccolo / Macchiato 4
Cappuccino / Flat White / Latte 4
Hot Chocolate 4.7 Mocha 5
Chai Latte 4 Dirty Chai 4.7
Taro Latte / Turmeric Latte / Matcha Latte 5
Iced Latte 6
Iced Coffee / Choc (w/ Ice Cream) 8
Iced Mocha (w/ Ice Cream) 8
Iced Long Black 5.5
Iced Taro / Chai / Matcha 8
Cold Brew 6 Affogato 6

Extras: Large / Extra Shot / Decaf / Syrups / Soy /
Almond Oat / Lactose Free 0.7

Loose Leaf Tea: English Breakfast / Earl Grey
/Peppermint/Green Tea/ Chamomile/ Chai 5

Freshly Squeezed Juices 10

Pick Your Fruit-Orange/Watermelon/Apple/Pineapple
Detox – Cucumber, Apple, Celery, Lemon
Feel Fresh - Watermelon, Apple, Lemon, Mint
Tropical - Orange, Carrot, Pineapple, Strawberry
Cleanser- Ginger, Celery, Pineapple, Apple, lemon
Add Ginger or Lemon 1

Milkshakes 8

Chocolate / Strawberry / Vanilla

Smoothies 10

Classic Mango – Mango, Ice Cream, Mango Nectar
Acai – Acai berry, Banana, Coconut Water
Bold Banana – Banana, Milk, Honey, Ice Cream
Berry Blast – Mixed Berries, Milk, Ice Cream
Lemon Mint Breeze – Fresh Lemon, Mint, Soda

LEMON & LIME BITTERS 5

BOTTLE STILL WATER (600 ML) 4

GINGER BEER 5

LEMONADE 4

COKE / COKE ZERO GLASS BOTTLE (330ML) 5

GLASS SPARKLING WATER (400 ML) 3

BOTTLE OF SPARKLING WATER (UNLIMITED REFILL) 7

Brunch Cocktails 10

MIMOSA

Sparkling Wine, fresh Orange Juice

APEROL SPRITZ

Aperol, Sparkling Wine, Soda

MANGO BELLINI

Mango nectar, Sparkling Wine, Triple Sec

Bottomless Brunch available 2hrs unlimited drinks
with shared platter \$80pp

Classic Cocktails 18

ESPRESSO MARTINI

Absolut Vodka, Kahlua, Simple Syrup & Coffee Shot

LYCHEE MARTINI

Absolut Vodka, Lychee Liquor & Lime juice

CLASSIC OR SPICY MARGARITA

Tequila, Triple Sec & Lime Juice

CLASSIC OR COLD BREW NEGRONI

Gin, Sweet Vermouth & Campari

MOSCOW MULE

Absolut Vodka, ginger beer & lime juice

Beers 8

YOUNG HENRYS PALE ALE (GLASS BOTTLE)

YOUNG HENRY NATURAL LAGER (375ML CAN)

YOUNG HENRY CLOUDY CIDER (375ML CAN)

PERONI

ASAHI

CASCADE LIGHT

PERONI ZERO

+ Please notify staff if you have any allergies or dietary
requirements

+ 1.5% surcharge for MasterCard, Visa & AMEX
10% surcharge applies on Sunday & Public Holidays.

GF-Gluten free/ DF-Dairy free/ VG-Vegan/ V-Vegetarian

Wines

Sparkling

GLS/BTL

NV THE FAMILY PROSECCO 750ML

40

Murray Darling, NSW

NV THE FAMILY PROSECCO PICCOLO 200ML

12

Murray Darling, NSW

NV SECRET GARDEN SPARKLING WHITE 750ML

9/35

Murray Darling, NSW

White

2021 MAKIPAI SAUVIGNON BLANC

55

Marlborough, NZ

2022 RIVER RETREAT PINOT GRIGIO

9/35

Murray Darling, NSW

2022 MIKE PRESS CHARDONNAY

12/50

Adelaide Hills, SA

Rose

2023 MIKE PRESS ROSE

12/50

Adelaide Hills, SA

Red

2021 RIVER RETREAT CABERNET SAVIGNON

9/35

Murray Darling, NSW

2021 WINNERS TANK SHIRAZ

50

Langhorne, SA

2022 SPRING SEED ASTER PINOT NOIR

13/50

McLaren Vale, SA

GRIND PANTRY

Shop 1, 76 Mitchell Road, Alexandria NSW 2015

For bookings/enquiries: hello@grindpantry.com.au

PH 02 9310 5957

Mon-Sun 7am-3pm Dinner service Wed-Sat 5pm-9pm

