

# 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

**NV THE FAMILY PROSECCO 750ML** 40 GLS/BTL

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](mailto:hello@grindpantry.com.au)

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

