



OPEN 0530 AM 7 DAYS
Ph: 07 3829 5383
Shop 24, 101 Valley Way, Mount Cotton QLD 4165



Breakfast Menu

Please Order at The Register with Table Number.

Super Berry Acai Bowl

\$14.5

Fresh Seasonal Fruit, Protein Acai, Coconut Water, Vegan Coconut Granola, Chia Seeds, Coconut Flakes, Sesame Seeds. (GF, VG, V)

Seasonal Fruit Bowl

\$9

Natural Yoghurt, Seasonal Fruits, Crunchy Cacao Granola, Chia Seeds, Coconut Flakes, and Walnuts. (VG, GF)

The Grove Breakfast Bowl

\$19

Mixed Crunchy Green Herbs, Sweet Potatoes, Roast pumpkin, Julienne Carrots, Grated Zucchini. Halloumi, Pistachio Dukkah, Caesar Dressing Served w/ Toasted Turkish Bread and Poached Eggs. (VG, V, GF, DF)
Add Bacon (2) \$4 Salmon \$4

Southern Style Buttermilk Chicken Waffle

\$23

24 Hours Marinated Chicken With House Made Slaw, California Cheese, Crispy Bacon, Pistachio Dukkah, Sriracha Mayo, Fresh Spinach, Lemon Zest, Belgian Waffle With Side Of Canadian Maple Syrup.

The Big Grove

\$24

Eggs Your Way, Streaky Bacon, English Pork Sausage (2), House-made Beans, House-made Hash Brown, Halloumi Cheese, Garlic Mushrooms, Grilled Tomatoes on Sourdough Topped with Fresh Herbs & Truffle Oil. (GFO, DFO)

*The Big Grove For 2

\$45

(Fall in Love Again)

House Made French Style Patate Hacker

\$20

Old Fashioned Grandmom Style Patate Hacker House-made served with Fresh Avocado, Semi-Dried Tomatoes, Persian Feta, Slow-Cooked Pumpkin Sauce With Crunchy Green Herbs, Poppy Seeds, Topped w/Crispy Sweet Potatoes. (VG, DFO)

Add Bacon (2) \$4 Salmon \$4

Crepes Savoury

\$21

French Paprika Crepes Filled With Mozzarella and Ham, Served With Beetroot Hummus, Halloumi, Fresh Avocado, Topped With Crunchy Herbs, Pepita Seeds and Crumbed Persian Feta. (VGO, DFO, GFO, VO)

Green Forest

\$23

Pesto Scrambled Eggs On Mixed Grain Sourdough Served w/ Truffle Portobello Mushroom, Slow Cooked Pumpkin Sauce, Persian Feta, Pepita Seeds, Pistachio Dukkah Topped With Crunchy Herbs. (VG, GFO, DFO, VO)

Add Bacon (2) \$4 Salmon \$4

Eggs Truffle In Hole

\$19.5

Sourdough Dipped In Truffle Eggs Filled With Egg Yolk, Served With Hollandaise Sauce, Crispy Bacon and Fresh Avocado Topped With Poppy Seed and Lemon Dressing. (VGO, GFO, DFO)

Savory Mince Ragù Bowl

\$18

House Made 7 Hours Slow Cooked Beef Ragù Mixed With Mild Spices Topped With Fried Eggs, Crispy Paprika Tortillas, and Crunchy Herbs. (DF, GFO)

GF - GLUTEN FREE

DF - DAIRY FREE

VG - VEGETARIAN

V - VEGAN

O - OPTION

If You Have Any Food Allergies or Dietary Requirements, Please Notify Us.

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.



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Avocado Rose

\$17.5

Avocado Smash Topped with Cherry Tomatoes Persian Greek Feta, Crunchy Herbs, Beetroot Hummus, Pepita Seeds, and Drizzled with Truffle Green Goodness Dressing on Quinoa Sprouted Bread with Hint of Balsamic Glaze. (VG, VO, GFO, DFO)

Benny Classic

\$17.5

Two Soft Poached Eggs, Sauteed Spinach, Streaky Bacon, Hollandaise Sauce on Toasted Turkish Bread. (DFO, GFO, VGO)

Add Smoked Salmon \$4 Mushrooms \$3.5 House-made Hash Brown (2) \$4.5
"Try Benny Classic on a **Croissant Royale** for \$3.5"

Eggs Your Way

\$14

Poached, Fried, or Scrambled Eggs on Sprouted Wheat Sourdough. (GFO, VG, DFO)

Add Bacon (2) \$4 Free Range Eggs (2) \$3.5 Smoked Salmon \$4 House-made Hash Brown (2) \$4.5

Your Choice of Toast

\$8

Choose between Buttered Mixed Grain, White, or Sprouted Wheat Bread, Bagel, Date & Apricot, or GF Bread, with a side of our House-made Berry Jam or Sticky Marmalade. (GFO, VGO, VO, DFO)

Add Bacon (2) \$4 Free Range Eggs (2) \$3.5 Smoked Salmon \$4

EXTRAS TO ADD TO YOUR SELECTION

Free Range Eggs (2) \$4

Pork Sausages (2) \$4

Grilled Slice of Bread (1) \$1

Bacon (2) \$4

Grilled Tomato \$2.5

Grilled Halloumi (2) \$4

Fresh Avocado \$4

GF Bread (2) \$2.5

House-made Beans/Hash Brown \$4/\$4.5

Smoked Salmon \$4

Mushrooms \$4

Tiramisu Waffle (VG)

\$19

Belgian Waffle Topped With Mascarpone Tiramisu, Housemade Italian Creme Topped With Savoiardi Biscuits.

w/ Seasonal Fruits \$3

w/ Nutella Biscuits \$3

Grove Signature Dish - Pancakes (VG)

\$19.5

Seasonal Fresh Fruit, House-made Jam, Fairy Floss, Vanilla Bean Ice Cream, Waffle Cone, Canadian Maple Syrup, Toffee Crumble.

KIDS MENU

Eggs on Toast

\$10

One Fried Egg, on Sourdough Toast with Bacon. (VG, GFO)

Pancake

\$10

With Seasonal Fresh Fruit, Ice Cream, and Canadian Maple Syrup (VG).

Toasty

\$7

Ham and Cheese Toasted on Fresh Bread (GFO, VGO).

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