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TheGroveKitchenBar.com.au

101 Valley Way, Mount Cotton QLD 4165

BREAKFAST MENU

QR codes are Now Available to Place Your Order.

All Day Breakfast



Treat Yourself

Chai Spiced Overnight \$14

Chia & Oats

Creamy Oats and Chia seeds steeped in a fragrant blend of chai spices including cinnamon, cardamom, ginger, and cloves, then topped with a sprinkle of toasted almonds and a drizzle of honey for a touch of sweetness. (V, VG, DF)

Peanut Butter Acai Bowl \$17.5

Fresh Seasonal Fruits, Acai, Coconut Water, Vegan Coconut Granola, Chia Seeds, Peanut Sauce, Sesame Seeds. (V, VG, GFO, DFO)

Comfort Croissant Southern Chicken Style \$24

Loaded Chicken Croissant with Tender Juicy Fried Chicken Breast nestled between buttery layers of Flaky Croissant, topped with Crispy Bacon, Melted Cheddar Cheese, and Tangy house-made Caramelized Onion, finished with a Drizzle of Honey Mustard Sauce for the perfect balance of Sweet and Savory flavors.

Sunrise Delight Shakshouka \$20

Our Classic Shakshuka, featuring poached eggs nestled in a Rich Tomato and Bell Pepper sauce, Seasoned with a Blend of Aromatic Spices like Cumin, Paprika, and Cayenne Pepper. Served with Warm & Crusty Turkish bread for dipping. (VG, DFO, GFO)

Add) Bacon (2) \$5 Smoked Salmon \$5

Gold Harvest Fritter Feast \$18

Golden Masterpiece elevated to perfection. Packed with Sweet Corn and Tender Zucchini complemented by a Generous Smear of Creamy Pumpkin Hummus and Avocado Topped with Crispy Grilled Haloumi Cheese, Crunchy Fresh Spinach and Cherry Tomato. (VG, DF)

Add) Smoked Salmon \$5 Poached Eggs (2) \$5

Healthy Poke Bowl \$18

Fresh Spinach leaves, Edamame beans, Fresh Zucchini and Grated Carrots, Coconut Lime Dressing & Crunchy Shallots. (VG VO, DFO, GFO)

Add) Smoked Salmon \$5 Grilled Chicken \$5 Poached Eggs (2) \$5

Mush-Medley Soufflé \$16

Each bite offers a Rich and Airy Texture, with a Medley of Earthy Mushrooms folded into the Velvety Soufflé base. Accompanied by a Luscious Three-Cheese sauce, Crafted from a Blend of Creamy Gruyere, Sharp Parmesan, and Tangy Ricotta Cheese. Crispy spinach leaves provide a Delightful Crunch and Vibrant Freshness, while pillowy Turkish bread serves as the Perfect vessel for Savoring every drop of this Exquisite dish. (VG)

Savory Delight Crepes \$20

Savory Cream Cheese Crepes perfectly balanced with Tangy Capers and Zesty Lemon, topped with slices of Smoked Salmon, finished with a Sprinkle of Fresh Dill. (VG)

Bruschetta Breakfast \$18

Smashed Avocado on Multigrain Bread Served with Tomato Concasse, Fresh Basil, EVOO, Pesto, Balsamic Glaze, and Persian Feta. (GFO, VG)

Medit. Garden Omelet \$20

Featuring delicate Pesto and Spinach leaves, Tender Zucchini slices, and the Creamy Richness of Feta Cheese, all Artfully folded into a Fluffy Omelet. Drizzled with Balsamic Glaze. (VG, GF)

Flat Viral Croissant \$12

Served with Fresh Seasonal Fruits. Choose your favorite topping - Pistachio Crème or Fresh Custard. (VG)

Apple Pie French Toast Delight \$21

Thick slices of Milk bun bread, soaked in a Rich Custard infused with Cinnamon and Vanilla, then Griddled to Golden Perfection. Topped with a Generous layer of Tender, Caramelized Apple slices, and finished with a Sprinkle of Cinnamon Sugar and Vanilla Bean Ice Cream. (VG, GFO, DFO)

Lemon Blueberry Custard Pancake Delight \$18.5

Burst of Sunshine with our Delightful Lemon Blueberry Custard Pancakes, infused with Lemon Zest, studded with Blueberries and Layered with a Custard filling. Finished with a drizzle of Golden Maple Syrup and a Sprinkle of Powdered Sugar for an Extra Touch of Sweetness. (VG)

Grove Classics

The Big Grove \$28

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

The Big Grove For 2 \$48

(Fall in Love ❤️ Again)

Avocado Rose \$17.5

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

Benny Classic \$19.5

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

Try on Croissant Royale for \$3.5

Eggs Your Way \$16

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

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. (VG, VO, GFO, DFO)

Breakfast Burger \$16

Bacon, Fried Egg, Hash Brown, Fresh Spinach, Hollandaise Sauce, American Cheese, and Grilled Haloumi.

KIDS MENU

Eggs on Toast \$10

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

Pancake \$10

with Seasonal Fresh Fruits, Ice Cream, and Canadian Maple Syrup (VG).

Toasty \$8

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

ADD TO YOUR BREAKFAST

Bacon (2) \$5	Smoked Salmon \$5	Grilled Mushrooms \$5	GF Bread (1) \$2.5	Hash Brown (2) \$5.5
Pork Sausages (2) \$5.5	House-made Beans \$5	Grilled Haloumi (2) \$5	Slice of Bread (1) \$2	Pulled Pork \$7.5
Free Range Eggs (2) \$5	Fresh Avocado \$5	Grilled Tomato \$3.5	Spinach Leaves \$5	

GF - Gluten-free DF - Dairy-free VG - Vegetarian V - Vegan O - Option

Please advise of any food allergies | All Substitutions are charged

Please note a 15% surcharge applies on all public holidays.