

BREAKFAST MENU

Please Order at The Register with Table Number. All Day Breakfast



Ph: 07 3829 5383 TheGroveKitchenBar.com.au 101 Valley Way, Mount Cotton QLD 4165

Exotic Chia Coconut Bowl

House-made Coulis, and Vegan Coconut

Fresh Seasonal Fruits, Acai, Coconut Water,

Sauce, Sesame Seeds. (V, VG, GFO, DFO)

Fresh Marinated Labna, Slow Cook Spiced

Tomato Relish, Poached Eggs Served with

Toasted Turkish Bread and Paprika Butter Sauce

Featuring Our Perfectly Crispy Southern Fried

Chicken served with Golden Fluffy Belgian Waffle,

Finished with Canadian Maple Syrup, Caramelized

Onion, Crispy Bacon, and House-Made Coleslaw.

Vegan Coconut Granola, Chia Seeds, Peanut

Peanut Butter Acai Bowl

Mediterranean Sunrise

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

Add) Fried Eggs (2) \$5

The Big Grove

Southern Fried Chicken

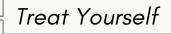
Granola. (GFO, VG, VO)

(GFO, VG)

Waffle

Overnight Marinated Chia Seeds in Oat Milk

Served with Pistachio Cream, Seasonal Fruits,



Bombay Scramble Delight \$22.5 \$16

Curried Scrambled Eggs, Served with Tomato Concasse, Sour Cream, Smashed Avocado, and Toasted Plain Naan with Lemon Dressing. (VGO, GFO)

Eggs Foo Young

\$17.5

\$19.5

\$28

\$28

\$17.5

Omelette Served with 24h Marinated Pulled Pork, Sautéed Spinach, Caramelized Onion, Thai Sauce, Balsamic Glaze. (GF, VGO, DFO)

\$26

\$19.5

\$8

Pumpkin Spiced Brioche \$26 **French Toast**

French Toast Infused with Creamy Pumpkin Sauce, Topped with Stracciatella, Smashed Avocado, Fresh Spinach and Bacon Dipped in Maple Syrup. (VGO)

Savory Mushroom Galette \$26.5 (French Crepes)

Paprika House-made Crepes Served with Truffle Mushroom paste, Roasted Mushrooms, Sauteed Spinach, topped with Stracciatella Cheese and Walnuts (GFO, VG)

Grove Classics

Bruschetta Breakfast

\$18

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

\$19 Healthy Breakfast Bowl

Warm Brown Rice, Sweet Potato, Julienne Carrots, Beetroot Hummus, Grated Zucchini, Grilled Haloumi, Lemon Dressing with Pepita Seeds, and Poached Eggs. (VG, GF, VO, DFO) Add) Bacon (2) \$4 Salmon \$4

\$25 The Ultimate Smoked Salmon Bagel

Toasted Sesame Bagel, Served with Smoked Salmon, Cream Cheese & Chives, Smashed Avocado, Pumpkin Hummus, Grilled Halloumi, Fresh Spinach and Balsamic Glaze. Add) Poached Eggs (2) \$5

\$21 Signature Pancakes

White and Milk Chocolate Pancakes, Served with Peanuts Butter Sauce, Berry Coulis, Milk Choc Buttons, Fresh Seasonal Fruits, Vegan Granola, Canadian Maple Syrup, and Vanilla Bean Ice cream. (VG)

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Egg	gs Your Way, Streaky Bacon, English Porl	¢	
Sau	Sausage (2), House-made Beans, Hash Brown,		
Halloumi Cheese, Garlic Mushrooms, Grilled			
Tor	Tomatoes on Sourdough Topped with Fresh Herbs		
& T	ruffle Oil. (GFO, DFO)		
ΤL	ne Big Grove For 2	\$48	
1 1	le big Grove For Z	Φ 40	
(Fa	III in Love Again)		

Avocado	Rose	

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

Benny Classic

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

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 Halloumi

N N	Eggs on Toast \$10 One Fried Egg, on Sourdough Toast with Bacon. (VG, GFO)	
S ME	Pancake \$10 with Seasonal Fresh Fruits, Ice Cream, and Canadian Maple Syrup (VG).	
KID	Toasty \$8 Ham and Cheese Toasted on Fresh Bread (GFO, VGO).	

ADD то YOUR BREAKFAST

Bacon (2) \$5 Pork Sausages (2) \$5.5 Free Range Eggs (2) \$5 Fresh Avocado \$5

Smoked Salmon \$5 House-made Beans \$5

Grilled Mushrooms \$5 Grilled Halloumi (2) \$5 Grilled Tomato \$3.5

GF Bread (1) \$2.5 Slice of Bread (1) \$2 Spinach Leaves \$5

Hash Brown (2) \$5.5 Pulled Pork \$7.5 Confit Duck \$9.5

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.