



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



Treat Yourself

Chia Seed Pudding \$14.5

Overnight Marinade Chia Seeds in Oat Milk, Seasonal Fruits, Crunchy Cacao Granola, Chia Seeds, Coconut Flakes, and Walnuts. (V, GFO)

Super Berry Acai Bowl \$16

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

House-made Zucchini Fritter \$23

Served with lemon ricotta Mousse, Roasted Tomato, Halloumi, Avocado, House-made Slaw, Dukkah, Cauliflower puree, and Roast Pumpkin. (VG, GF, DFO)

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

Savory Ragù Italiana \$18

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

Mint Pannacotta \$18

Cooked Cream with an Infusion of Vanilla Bean and Fresh Mint, Served with Crunchy Coconut Granola, Slow Cooked House-made Berry Coulis, Seasonal Fresh Fruits, and Biscuit Crumbs. (VG)

Maryland Duck Waffle \$28

5-Hour Slow Cooked Confit Duck with Sunny Side Eggs, House-made Apple Slaw, Fresh Spinach Leaves, topped with House-made Orange Zest Hollandaise Sauce.

Try with Pulled Pork for \$23.5

French Style Patate Hacker \$24

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

Add) Bacon (2) \$4

Ploughman's Breakfast \$20

Quinoa & Soya Bread, Prosciutto, Aged Cheddar and Camembert Cheese, Pork Sausage, Tomato Relish, Scotch Eggs, Semi-Dried Tomatoes, Fresh Spinach, Pear, Dijon Mustard, and Butter. (GFO)

House-made Fresh Tiramisu \$14

Rich Layered House-made Authentic Italian Dessert includes Delicate Mascarpone Cheese, Eggs, Campos Espresso Coffee, and Ladyfinger Cookies. (VG)

Mad Mushroom Crepes \$21

French Paprika Crepes Filled With Mozzarella and Mushrooms, Served With House-made Cauliflower Puree, Halloumi, Fresh Avocado, Topped With Crunchy Herbs, Pepita Seeds, and Crumbed Persian Feta. (VG, GFO)

Healthy Breakfast Bowl \$19

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

One-Eyed Jack \$19.5

Rye Bread Dipped In Truffle Eggs Filled With Egg Yolk, Served with House-made Orange Zest Hollandaise Sauce, Crispy Bacon and Fresh Avocado Topped With Poppy Seed and Lemon Dressing. (VGO, GFO, DFO)

Grove Signature Pancakes \$21

Ricotta Lemon Zesty Berry Pancakes, Seasonal Fresh Fruit, House-made Jam, Fairy Floss, Vanilla Bean Ice Cream, Waffle Cone, Canadian Maple Syrup, Toffee Crumble. (VG)

Grove Classics

The Big Grove \$26

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

The Big Grove For 2 \$46

(Fall in Love Again)

Avocado Rose \$17.5

Avocado Smash Topped with Cherry Tomatoes Persian Greek Feta, Crunchy Herbs, Beetroot Hummus, Pepita Seeds, 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, Sautéed Spinach, Streaky Bacon, House-made Orange Zest Hollandaise Sauce on Toasted Turkish Bread. (VGO, GFO, DFO)

Try on Croissant Royale for \$3.5

Eggs Your Way \$14

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, VP, GFO, DFO)

Breakfast Burger \$16

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

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

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| Bacon (2) \$4 | Smoked Salmon \$4 | Grilled Mushrooms \$4 | GF Bread (1) \$2 | Hash Brown (2) \$4.5 |
| Pork Sausages (2) \$4.5 | House-made Beans \$4 | Grilled Halloumi (2) \$4 | Slice of Bread (1) \$1 | Pulled Pork \$6.5 |
| Free Range Eggs (2) \$4 | Fresh Avocado \$4 | Grilled Tomato \$2.5 | Spinach Leaves \$4 | 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.