



HOUNSLOW

welcome
please order at counter

hot drinks

coffee

grace & taylor specialty coffee

reg 4.3 | lge 5.5 | extras .7

alt milks | decaf | extra shot | mocha | single origin

batch brew

made with single origin beans on rotation reg 4.3 | lge 5.5

v60 pour over

made with single origin beans

reg 7

butterscotch latte *contains dairy

reg 5.5 | lge 6.5 | alt milks .7

zokoko organic hot chocolate

reg 4.5 | lge 5.5 | alt milks .7

tea by ttotaler

australian green gum

100% australian grown blend of sencha, native strawberry gum and native gulbarn leaf

pot 5.7

english breakfast

traditional blend of handpicked, assam single origin orthodox tea from india. a medium bodied, golden tipped black tea

pot 5.7

french earl grey

fragrant and refined tea made with black tea blended with rose petals, hibiscus, marigold, blue corn flowers and bergamot

pot 5.7

organic blue water

natural blue coloured tea made from butterfly blue pea flower, blended with lemon myrtle and lemongrass

pot 5.7

organic rosy mint

fresh and relaxing blend of large leaf peppermint and rose petals. perfect tea to soothe and ease digestion

pot 5.7

chai teas

Chai masala

traditional spiced chai, made from ceylon tea, cardamom, cassia, cinnamon, black pepper, star anise, ginger, clove

reg 4.3 | pot 5.5 | alt milks .7

rooibos chai

rooibos tea, cardamom, cassia, cinnamon, black pepper, star anise, ginger, cloves, & nutmeg, decaffeinated

reg 5 | pot 6.2 | alt milks .7

turmeric chai

rooibos tea, turmeric, cardamom, cassia, cinnamon, black pepper, star anise, ginger, cloves, & nutmeg

caffeine, gluten & sugar free

reg 4.5 | lge 5.5 | alt milks .7



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cold drinks

cold drip

made with single origin beans on rotation 5.5

cold drip old fashioned

single origin cold drip coffee, canadian maple syrup, orange bitters 7

iced latte

5.5 | mocha .7 | decaf.7 | alt milks 1

iced butterscotch latte

made with your choice of milk *contains dairy 7.5

affogato

Vanilla bean icecream topped with a shot of coffee

7.5 | decaf .7 | extra shot .7

maple iced chai

traditional brewed chai sweetened with canadian maple syrup made with your choice of milk, vegan friendly 7.5

iced chocolate, coffee or butterscotch with ice cream

7.5 | mocha .7 | alt milks .7

juices

by the glass

apple, cranberry, pineapple, orange, tomato 5

capi sparkling water and fruit sodas

blood orange, ginger beer, pink grapefruit, sparkling water 250ml 5 | 750ml sparkling water 7

soft drinks

coke, coke no sugar, sprite, fanta, hepburn sparkling apple, hepburn lemon, lime & bitters

5

non-alcoholic cocktails

virgin mary

tomato juice, chilli sauce, Worchester sauce, salt, pepper finished with lemon 7.5

orange passion

Orange, passionfruit juice mixed with a touch of sugar syrup & lime 7.5

sunrise

orange & pineapple juice chilled & mixed with a touch of passionfruit & a squeeze of lime juice fresh lime, topped with a drizzle of grenadine 7.5

Iced teas

organic blue water

natural blue coloured tea made from butterfly blue pea flower and blended with lemon myrtle and lemongrass. sweetened or unsweetened 5.5

peach iced tea

Real peach syrup with English breakfast tea chilled and served over ice 5.5

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menu

available all day

make your own

sourdough with your choice of sides

substitute sourdough for quinoa and charcoal bread (gf) 3

4 single serve | 7 full serve

sides

eggs fried | poached 3.5

avocado 4.5

bacon 5

fetta 5

mushrooms 5

tassie smoked salmon 8

prosciutto 8

grilled vegetable relish 1

house aioli 1

condiments

Vegemite

peanut butter

honey

mixed berry jam

blood orange & saffron marmalade

fruit toast

medley of fruits with walnuts, poppy seeds, sesame seeds & spices

with butter or nutlex

4 single serve | 7 full serve

toasties

cubano toastie

free range ham, pork shoulder, swiss cheese, dill pickle,

mustard mayonnaise

19.5 | hot chips 5 | sub quinoa and charcoal bread (gf) 3

mediterranean focaccia toastie

grilled marinated vegetables, cashew cheese, basil pesto, rocket

vegan

18.5 | hot chips 5 | bacon 5 | fetta 5 | sub quinoa and charcoal bread (gf) 3

popular for breakfast

Hounslow poached eggs

sourdough, grilled broccoli, sauteed mushrooms, pea shoots, truffle oil

vegetarian

19.5 | bacon 5 | avocado 4.5 | fetta 5 | tassie smoked salmon 8

smashed avocado on sourdough

fiore di latte cheese, fresh basil, heritage tomato, balsamic reduction

vegetarian

19.5 | bacon 5 | egg 3.5 | mushrooms 5 | tassie smoked salmon 8 | fetta 5

zucchini, corn & jalapeno fritters

dukkah, coconut yogurt, lime, plant-based cheese, coriander

vegan, gluten free not suitable for coeliacs

18 | avocado 4.5 | bacon 5 | egg 3.5 | fetta 5 | mushrooms 5

iron bark smoked streaky bacon & egg roll

local rocket, kewpie mayo, pear chutney, swiss cheese

17 | avocado 4.5 | hot chips 5 | mushrooms 5

sub quinoa and charcoal bread (gf) 3

Prosciutto on sourdough

heritage tomatoes, black garlic aioli, micro herbs

16.5 | egg 3.5 | avocado 4.5 | mushrooms 5 | fetta 5

sweet potato frittata

baby spinach, persian fetta, grilled vegetable relish,

local micro herbs

vegetarian, gluten free

19.5 | bacon 5 | mushrooms 5 | avocado 4.5 | tassie smoked salmon 8

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popular for lunch

flame grilled "double beef" burger

single option available

cos lettuce, tempura onion rings, pickles, aioli, swiss cheese

20 single

24 double

avocado 4.5 | egg 3.5 | bacon 5 | chips 5 | mushrooms 5 |

sub quinoa and charcoal bread (gf) 3

blackheath bowl

local veg, greens, pulses, tri colour quinoa, basil pesto, sauteed mushrooms

vegan, gluten free

18 | egg 3.5 | avocado 4.5 | tassie smoked salmon 8 | bacon 5 | fetta 5

sauteed potato gnocchi

peas, broad beans, baby artichoke, fresh herbs, white wine sauce
vegetarian

19.5 | egg 3.5 | tassie smoked salmon 8 | mushrooms 5 |

prosciutto 8

spiced lamb skewers

dill and cucumber yoghurt, rocket, dhuka

16.5 | addon chips 5

tassie smoked salmon

caviar, crème fraiche, fried capers, local micro herbs

gluten free

22 | egg 3.5 | avocado 4.5 | toast 2

israeli couscous salad

pickles, fresh herbs, sun dried tomatoes, cauliflower tempura, spices

vegan

16 | avocado 4.5 | egg 3.5 | tassie smoked salmon 8 | prosciutto 8 | fetta 5

cinnamon churros

strawberries, dark chocolate sauce, whipped mascarpone cinnamon

vegetarian

16.5 | ice-cream 1

sides & kids

hot chips

signature seasoning

house aioli *vegetarian*

small 6 | large 11

rocket and radicchio salad

toasted pine nuts, sun blushed tomatoes, green olives, fried eschalot, vinaigrette

vegan

small 6 | large 11

kids

fried chicken goujons

hot chips, house aioli, side salad

12

panko crumbed flathead

hot chips, mayonnaise, side salad

14

flame grilled beef burger

swiss cheese, bbq sauce

14 | bacon 5 | hot chips 5

Kids bacon & egg roll

swiss cheese, tomato sauce

14 | avocado 4.3 | hot chips 5 | quinoa and charcoal bread (gf) 3



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house baked

banana bread

bananas, apricot & almond with butter or nutlex

vegan

7

muffin

warmed or as is with butter or nutlex

5

gluten free pastries

caramel slice (GF)

another well balanced slice that isn't too sweet and has an appealing mixture of textures

6

assorted friand (GF)

ask staff for flavours

popular with a scoop of ice-cream. Can also be warmed up to bring out the flavours

5.5 | scoop ice-cream 1

pastries

croissant

recommend lightly toasted to bring out the crisp buttery textures with butter or nutlex | mixed berry jam | blood orange & saffron

5.5

portuguese tart

puff pastry with custard. A classic pastry

5.5

chocolate pecan brownie

moist and balanced chocolate treat with pecans. When lightly toasted the pecan flavour shines and crumbles beautifully.

Recommended with ice-cream

6 | scoop ice-cream 1

carrot cake slice

orange, walnuts, lemon juice & cinnamon

5.5

caramel swirl cheesecake

hazelnuts top this popular item that balances vanilla with hints of caramel

5.5 | scoop ice-cream 1

lamington

what more can be said. A classic Australian cake that is light and moist

6

cinnamon scroll

sweet baked dough with cinnamon throughout. Ideally warmed to enhance the flavours

6

our story

We pride ourselves on using as much locally sourced produce as possible with a menu that changes seasonally. Our menu showcases this by adding exciting twists so our guests get a step above in quality & flavour.

Our coffee by Grace & Taylor is ethically sourced with our supplier being an independently owned roastery with a presence locally.

Grace & Taylor ethically source specialty grade coffee to ensure we support farmers earn a living wages as well as share consistently delicious coffee with you.

Thank you for sharing your time with us. Our space is small and personal and our staff take pride in having happy guests. So feel free to leave a review or let our people know your experience so we can smile and enjoy being the quality supplier of specialty coffee & food.



Google review

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