THE GROUNDS OF ALEXANDRIA CAFE







POACHED EGG.......3.0

Pine nuts, parmesan . . . . . . . 6.0

SAUTÉED SPINACH



QUICK & EASY	FREE RANGE EGGS					
YOGHURT & CHIA PARFAIT 16.0  Citrus salad, macadamia yoghurt, toasted macadamia (GF/DF)	BREAKFAST TACOS					
HOUSEMADE GRANOLA 19.0  Vanilla yoghurt, seasonal fruit salad (GF/DF ON REQ)	SALMON BENEDICT					
DAT & GRAIN PORRIDGE	EGGS YOUR WAY					
vanilla yoghurt, toasted almond         HOT SMOKED SALMON CRUMPET (1) 14.0	TURKISH POACHED EGGS 23.0  Hummus, roasted tomatoes, labne, chilli oil, Aleppo pepper, sesame bagel (GF ON REQ)					
Cream cheese, chives  TDASTED CRUMPETS (2)	FRENCH TOAST					
TOASTED BANANA BREAD 12.0  Macadamia butter, blackberry jam	3 EGG DMELETTE 28.0  Buttered oyster mushrooms, crème fraîche, wilted greens, parmesan, seeded toast (GF ON REQ)					
THE CI	ASSICS					
AVO ON TOAST						
WHITE BEAN & TOMATO STEW						
BREKKIE SALAD ADD ON: BACON OR SALMON + 4 Roasted Autumn veggies, avocado, farro, labneh, ricotta, por						
THE GROUNDS McMUFFIN						
SWEET POTATO & CHICKPEA FRITTERS ADD ON: BACON ( Poached eggs, halloumi, peperonata, hummus (GF)	DR SALMON + 4					
3 STACK BUTTERMILK PANCAKESOrange & rhubarb compote, vanilla yoghurt, pomegranate, r						
BIG BREKKIE  Shakshuka poached eggs, eggplant, cherry tomatoes, chicken chipolatas, turkey bacon, avocado, halloumi, hash brown, hollandaise, chilli, coriander, grilled pita (GF ON REQ)						
SIDES						



HASH BROWNS Chilli mayo . . . 5.0

Jalapeño mayo (GF) . . . . . . . 7.0

FRIED POLENTA CHIPS

CHILLI BAKED BEANS (GF/DF) . . 6.0 1/2 AVOCADO Lemon oil, mint . . . 4.0 BACON . . . . . . . .

HALLOUMI Honey, sesame . . . 6.0

FETA, BASIL. . . . . . . . . 6.0

CHERRY TOMATOES,

THE GROUNDS OF ALEXANDRIA CAFE







# **JUICES**

STRAIGHT UP OJ	0
TROPICAL	0
IMMUNE BOOSTER	

## SHAKES & SMOOTHIES

PASSION STATEMENT	
BLUES BROTHERS	9.5
CREAMY MANGO	9.5
THE BIG BANANA	9.5
SUPER CHOCOLATE & HAZELNUT	9.5

# SODAS & WATER

PINEAPPLE SODA with fresh lime				8.0
ALDE MATE SODA with aloe vera, cucumber, lime & honey				8.0
ANTIPODES WATER				9.0

#### RFFK2

Available from 10am

YOUNG HENRYS NEWTOWNER PALE ALE New South Wales	10.0
ROCKS BREWING ALEXANDRIA LAGER New South Wales	10.0

YOUNG HENRYS APPLE CIDER . . . . . . . 10.0
New South Wales

## **GROUNDS WINES**

Available from 10am

SPARKLING	120ML GLS	BTL
THE GROUNDS BRUT South Eastern Australia	. 11.0	50.0
WHITES	150ML GLS	BTL
THE GROUDS SAUVIGNON BLANC Goulburn Valley, NSW	10.0 l	45.0
NUGAN ESTATE "ANNELISE" PINOT GRIGIO	11.0	50.0
MARGAN SINGLE VINEYARD CHARDONNAY	.12.0	60.0
ROSÉ	150ML GLS	BTL
THE GROUNDS ROSÉ	10.0	45.0
REDS	150ML GLS	BTL
<b>THE GROUNDS CABERNET MERLOT</b> . South Eastern Australia	. 10.0	45.0
MAXWELL		
"SILVER HAMMER" SHIRAZ McLaren Vale, SA	. 12.0	60.0
TALINGA PARK PINOT NOIR Goulburn Valley, NSW	. 11.0	50.0

### COCKTAILS

Available from 10am

PEACH BELLINI	12.0
MIMDSA	12.0
BLOODY MARY with vodka or tequila	16.0
VIRGIN MARY	10.0

GF - Gluten Free | DF - Dairy Free | VG - Vegan | V = Vegetarian

Our menus are subject to change without notice. A 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A 15% surcharge applies on public holidays. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering. Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

