

# **All Day Brunch**

**Paddington Crumpets** Two house-made crumpets served with butter and our own orange marmalade (v) **Fruit Bread** 12.5

House-made with local fruit + nuts, served with butter and our own orange marmalade (v)

Overnight Oats 17 Kangaroo Island oats with chia seeds, maple syrup and fig, ginger + lemon compote topped with

Avo on Toast 21

Avocado on sourdough toast, pickled cucumbers, house kraut, fermented hot sauce and dill (vgn)

+ Add 2 poached eggs + 4.5

house nutty cocoa granola (vgn)

Malaysian Style Dahl

Spiced chana + masoor dahl with coconut, chilli and fried curry leaves, served with roti on the side (vgn)

+ Add 2 poached eggs + 4.5

## Carp Rillette Bagel

Rillettes made with Meningie carp, shallots, parsley + capers served on a seedy bagel and topped with our zucchini pickles and fresh herbs

#### Roo Shakshuka

Two free-range eggs cooked in spiced roo bolognese with capsicum, tomato + preserved lemon, topped with yoghurt, fetta, herbs + served with sourdough toast

### **Brekkie Sanga**

11

22

Bacon, sunny side up fried egg, mozzarella + house-made smoky capsicum relish on a toasted brioche bun

+ Add hash browns + 4.5

## **Toasted Sandwiches**

All toasties made with sourdough bread and 15 served with our spicy Italian pickles, choose from:

- Roo bolognese, pecorino + onion jam
- Mushroom pâté, pecorino + onion jam (v)
- Zucchini pickles, leg ham, + cheddar
- Kimchi, spring onion, mozzarella + cheddar (v) + Add 2 poached eggs + 4.5

### Kids Menu

Leg ham + cheddar toastie

Free-range eggs on buttered toast (choose from poached, fried or scrambled)

1 egg / 2 eggs	9/12
Sliced avocado on sourdough toast	12
Crumpets with butter + honey	11
Cheese toastie (mozzarella + cheddar)	12

## **Build your own Brekkie**

Free-range poached, fried or scrambled eggs (+\$1 for scrambled) on The Lost Loaf sourdough, dusted with native seasoning + served with our zucchini pickles

#### Add a side of:

23

23

16

- Hash browns (gf, vgn)	+ 4.5
- Garlic roasted mushrooms (gf, vgn)	+ 4.5
- Half avocado (gf, vgn)	+ 4.5
- Haloumi (gf, v)	+ 5
- Bacon (gf)	+ 6
- House kraut / vego kimchi (gf, vgn)	+ 3
- House fermented hot sauce (gf, vgn)	+ 2.5
- Gluten-free bread option: try our house-made	+ 3.5
sweet potato nut loaf	

# Add a side of our **pickles** OR preserves to any meal!

Zingi Zucchini Pickles + 3

Spicy Italian Giardiniera + 3

**DOW** Jammy Chilli Oil + 2.5

**EOMEA!** Calabrese Style Chilli + 2.5

mmm! Smoky Capsicum Relish + 2.5

All pickles and preserves are gluten free + vegan

Check out our shelves + take a jar home with you!

## Lunch from 11:30am

See our lunch menu for this week's specials



13+



## At My Grandma Ben,

we have been *lovingly* serving our <u>community</u> since **2018**.

We're *rebels* of waste and CELEBRATE local abundance by pickling, preserving and fermenting our way across the seasons.

Whether it's in our **Café**, at one of our workshops or through *a jar of pickles*, we're creating a community that's all *FIRED UP* about tasty sustainability and creating deliciousness from scratch!

See our **BOOZE** list for cocktails, wine + Beer We are proudly disposable takeaway cup free! You're welcome to bring your own, or take our cups anywhere in Plant 4 or outside to enjoy your drink.

Coffee by Elementary		Pot of Tea - by Dandy Tea Co	6
		Ceylon Black	
Hot	4/45	French Earl Grey	
Short black / long black	4/4.5	Peppermint Please	
Latte / flat white / cappuccino	4.8/5.8	Chinese Sencha Green	
Macchiato / piccolo	4.8	Masala Chai	
Extra shot	+0.5	Immunity [orange, lemon, turmeric, ginger]	
Oat, almond, soy, coconut milk	+0.8	Blossoming Red [wild hibiscus + ginger]	
Single origin batch brew	5.5		
Batch brew refill	4	Milkshakes	7
		Vanilla / Chocolate / Miso Salted Caramel	
Cold	_		
Iced latte (milk, ice + espresso)	5.5/6.5	Shrubs (house made sweet-tart sodas made	5.5
+ add a scoop of ice cream	+2	with a splash of apple cider vinegar)	
Oat, almond, soy, coconut milk	+0.8	Pear + rhubarb	
Iced filter (black or with milk)	5/6	Plum + thyme	
Not Coffee		Mischief Brew Sodas	5
1101 001100		Ginger Ale / Spiced Cola / Tonic /	
Hot		Grapefruit / Lemonade	
Spiced chai latte	5/6		
Hot chocolate / mocha	4.8/5.8	Smoothies	
Chilli + cardamom hot chocolate	4.8/5.8	Banana Chai - banana, chai spice, roasted almond	9
Miso caramel latte	4.8/5.8	butter, dates, almond milk (vgn)	
+ add a shot of coffee	+0.5		
Oat, almond, soy, coconut milk	+0.8	Raspberry Ripe - raspberry, coconut chocolate	9.5
		gelato, toasted coconut, cocoa powder, dates,	
Cold		coconut milk (vgn)	
Wild hibiscus + ginger iced tea	6		
House-made kombucha	6	Juice - made in the Adelaide Hills	5.5
Iced spiced chai latte	5.5/6.5	Orange	
Iced dirty chai latte	5.5/6.5	Apple	
Iced chocolate / iced mocha	5.5/6.5	Green Juice [spinach, apple, orange, lemon,	
Iced chilli + cardamom chocolate	5.5/6.5	banana, mango, kiwi]	
Iced miso caramel latte	5.5/6.5	Red Juice [apple, pear, banana, carrot, lime]	
+ add a shot of coffee	+0.5	All 100% juice, no added sugar	
Oat, almond, soy, coconut milk	+0.8	-	