



Bean & Grain

CRACE

All day menu

PLEASE ORDER & PAY AT THE COUNTER • TUESDAY-SUNDAY 7am-4pm • KITCHEN HOURS 8am-2:30pm

Toasted Bagel, Toast or Fruit Toast ^{GFO V} — 7

w your choice of spreads:

jam, marmalade, vegemite, peanut butter, honey

OR

flavoured cream cheeses:

plain, berry, basil pesto, sundried tomato

Ham & Cheese Croissant — 7

Ham, Cheese & Tomato Toastie ^{GFO VO} — 7

served on housemade sourdough

Egg & Bacon Roll ^{GFO} — 7

fried egg & bacon served on a brioche bun

Breakfast BLT ^{GFO} — 12

bacon, lettuce, tomato, fried egg & tomato relish served on a brioche bun

+ avocado \$3

Burnt Fig Muesli ^V — 12

toasted oats, fig, almonds, coconut, greek yoghurt, berries & banana

French Toast Croissant ^V — 14

served w chocolate sauce & vanilla ice cream

Hash Brown Stack — 12

w bacon, avocado, sour cream & sweet chilli sauce

Bruschetta Caponata ^{GFO V} — 12

w eggplant, zucchini, capers, olives, celery, tomato & sweet & sour sauce

Corn Fritters ^V — 16

w sour cream, avocado & housemade tomato relish

Eggs on Toast ^{GFO V} — 13

eggs how you like them on housemade sourdough

Classic Eggs Benedict ^{GFO V} — 15

2 poached eggs on house made sourdough served w wilted spinach & freshly made hollandaise sauce

+ bacon, salmon \$3 (each)

Bean & Grain Breakfast ^{GFO VO} — 22

2 eggs (any style), grilled chorizo, bacon, tomato, mushrooms, wilted spinach & hashbrown served on housemade sourdough

Paleo Breakfast ^{GF VO} — 22

2 poached eggs, wilted spinach, avocado, mushrooms, tomato, hashbrown & bacon

Aussie Burger — 16

beef patty, bacon, fried, beetroot, tomato & lettuce served on a brioche bun w shoestring fries

Chicken Burger ^{GFO} — 16

chicken, swiss cheese, tomato, onion & mixed leaf salad served on a brioche bun w shoestring fries

Penne Carbonara ^{VO} — 16

w bacon, garlic, cream, egg & parmesan

Beef Lasagne — 16

Beetroot & Quinoa Salad ^{GF V} — 16

served w baby spinach & feta

Mushroom Risotto ^{GF V} — 16

mushrooms, spinach, truffle oil & parmesan

Calamari Salad — 18

salt & pepper calamari w mixed leaf salad, lemon & tartare sauce

Fish'n'Chips — 18

beer battered flathead fillets served w fries & salad

Chicken & Chorizo Paella — 24

w corn, capsicum, saffron, tomato, garlic, olive oil & white wine

Bowl of Fries — 6

Extras (each) — 3

eggs, bacon, spinach, chorizo, mushrooms, tomatoes, avocado, hashbrowns (2)

+ 2 extras for \$5

+ 3 extras for \$7

gluten free toast + \$1

10% surcharge on public holidays

GF Gluten Free **GFO** Gluten Free Option **V** Vegetarian **VO** Vegetarian Option

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Drinks

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Coffee — SM 3.80 / LG 4.50

cappuccino, flat white, latte, short black, long black, piccolo, macchiato, ristretto, mocha, chai latte

+ decaf .50¢

+ almond milk/soy milk/lactose free .50¢

+ extra coffee shot .50¢

+ flavour shot .50¢

choose from: caramel, hazelnut, vanilla

Tea — 4.50

english breakfast, earl grey, lemongrass & ginger, chai, peppermint, green tea

Hot chocolate — SM 3.50 / LG 4.50

Freshly squeezed juice — 7

apple, carrot, celery, lemon, orange, pineapple

+ mint

+ ginger

Milkshakes — 6

caramel, chocolate, strawberry, vanilla

+ check our blackboard for weekly specials

Frappes & smoothies — 7.50

check our blackboard for weekly specials

Iced drinks — 7

iced chocolate, iced coffee, iced mocha

Juices — 4

wild one — made in australia with australian fruit

apple, apple & blackcurrant, orange, pineapple

Organics — 4.80

apple juice, cola, ginger beer

Iced Tea — 4.50

green, lemon, peach, pear & honey

Flavoured sparkling mineral water — 4.50

blood orange; lemon, lime & bitters; lime breeze; passionfruit delight

Sparkling mineral water 330ml — 3.50

Soft drinks 390ml — 3.80

coca-cola, coke zero, diet coke, fanta, lift

TAP BEERS

Capital Brewing Coast Ale — 8.5

Capital Brewing Trail Pale Ale — 8.5

Estrella Damm Lager — 8.5

Peroni 275ml — 9

Peroni 500ml — 12

WHITE WINE

House • Barnsworth White — 7 / 24

Kindred Spirits Sauvignon Blanc — 9 / 36

Burns Fuller Chardonnay — 8.5 / 32

Mandoletto Pinot Grigio — 8.5 / 33

RED WINE

House • Barnsworth Red — 7 / 24

La Vendetta Sangiovese — 9.5 / 38

Blood of Hipsters Tempranillo Shiraz — 10.5 / 43

Torbreck Woodcutter's Shiraz — 10 / 52

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