

WELCOME TO SMALL GRACES.

A FEW NOTES ON THE MENU...

It will change, often, as do the seasons (so don't get too attached!).

We use minimal processed ingredients and refined sugars, we try to source local, ethical, sustainable products, and we minimise waste where we can.

Please advise us if you have allergies. We can't guarantee that anything is 100% allergen free (but we do our very best to make it so).

V = vegan, VO = vegan option, GF = gluten friendly, GFO = gluten friendly option

KIDS' MENU

Glass of milk, \$1

Mini hot chocolate, \$3.50

Babychino, 1st one free! (then \$2)

Chocolate waffles with house-made ice-cream, fresh fruit and maple syrup, \$12

Veggie sticks, crackers and dip, \$8

Cheese toastie, \$6

One poachie on toast, \$6

HOT DRINKS

ALL THE COFFEES!

Black, \$4 White, \$4 Extra shot, +50c

Lovingly roasted by the crew at Rumble in Kensington.

Choose your milk: cow, skinny cow, almond +50c, soy +50c

Batch brew, \$3.50

Check the black board for the current single origin

ALL THE TEAS!

Larsen & Thompson: good morning, early grey, rooibos, Yunnan green, peppermint, lemongrass & ginger, \$4

DON'T WANT COFFEE BUT TEA WON'T CUT IT?

Chai latte (house-made, from real brewed tea & spices), \$5

Konomi pure matcha latte, \$5

Simara turmeric & cocoa latte, \$5

Mörk 50% junior dark hot chocolate, \$5

Mörk 65% dark milk & river salt, \$5

Choose your milk: cow, skinny cow, almond +50c, soy +50c

COLD DRINKS

Cold brew with ice, \$4

Cold long black with ice, \$4

Iced latte, \$4

Iced chocolate, chai, or matcha, \$5

Affogato, espresso over house-made vanilla ice-cream, \$7

Choose your milk: cow, skinny cow, almond +50c, soy +50c

Add house-made vanilla ice-cream, \$3 VO, GF

GREEN SMOOTHIE

Kale, celery, mint, lemon, coconut water, \$7 V, GF

(Ask for a dash of tabasco for some kick!)

BANANA SMOOTHIE

with kale (just a little bit), yoghurt, berries, sunflower seeds, milk, bee pollen, \$7

VO, GF

BLUEBERRY SMOOTHIE

with house-made peanut butter, banana, maple syrup and almond milk, \$7 V, GF

MAKE YOUR OWN JUICE

Choose from: apple, carrot, celery, beetroot, orange, mint, ginger, or ask for the lot! \$7

V, GF. Add fresh turmeric, +\$50c

BOTTLED DRINKS

Bod Kombucha – berries and ginger OR turmeric, orange and ginger, \$5

Antipodes sparkling mineral water, \$5.50

Karma Cola, \$4.50

Dry sparkling soda (no sugar), \$4.50

ALL DAY MENU

SMALL DISHES & SIDES

Add them to your meal, or order a selection for a tasting plate.

Two pieces of toast, sourdough or gluten free, \$4

Poached or fried egg, \$3 GF

Haloumi, baharat, honey, walnuts, \$5 GF

House ferments & pickles, \$4 V, GF

Braised wild mushrooms, thyme, pine nuts, \$5.5 V, GF

Slow-cooked pork, fennel & celery salt, \$6 GF

Smashed avo, almond feta, dukkah, \$6.5 V, GF

Arepa con queso (cheese-filled corn cake), \$4 GF

Black pudding, granny smith apple, mint, \$7

Crispy spuds, garlic, rosemary, preserved lemon mayo, \$6.5 V, GF

House-cured tassie salmon, smoked crème fraîche, dill, \$7 GF

Wilted greens, broccoli, fried shallots, shiro miso, \$5 V, GF

Uncle Diego's fiery house-made fermented chili sauce, \$1 V, GF

Auntie Kait's house-made relish, \$2 V, GF

House-made XO sauce, \$3 GF (delicious on fried or scrambled eggs)

TOAST & SPREADS

Butter, fruit compote, peanut butter, or vegemite, \$6 VO, GFO

ROSEMARY & RAISIN TOAST

Crème fraîche, lemon myrtle, honey, \$8

Add seasonal fruit, \$2

NUT & SEED GRANOLA

Seasonal fruit, compote, yoghurt, \$10.5 (Let us know if you'd like milk)

VO, GF

BLACK RICE PUDDING

Black rice, house-made chai, coconut & almond milk, preserved cumquat & pear, kaffir lime rice crisp, \$15 V, GF

MÖRK CHOCOLATE WAFFLES

Chocolate & sweet potato waffles, grilled banana, house-made vanilla ice-cream, berries, candied pecans, \$17 VO (ask for vegan ice-cream). Add maple syrup, \$2

CAN'T DECIDE?

Get a mini granola, two sides, a piece of toast, fresh OJ, \$21 VO, GFO

EGGS YOUR WAY

Poached, scrambled or fried, with toast, \$9.5 GFO

EGGS & GREENS

2 poachies, wilted leaves, broccoli, hollandaise, fried shallots, shiro miso, toast, \$16.5 GFO

BENNY XO

2 poachies, slow-cooked pork, hollandaise, spicy house-made XO sauce, spring onion, toast, \$17.5 GFO (note: XO sauce contains seafood)

BEAN THERE. DONE THAT

Slow-cooked white beans, roasted garlic, pecorino pepato, crispy kale, chestnut chips. GF, VO (swap the pecorino for nutritional yeast), \$16.5 Add a poachie, \$3.

HUEVOS PERICOS

Colombian-style eggs, scrambled with spring onion, tomato & spices, two cheese-filled corn cakes, avocado, \$17 GF

KIMCHI SCRAMBLE

Scrambled eggs, house-made kimchi, charred corn, pickled enoki, fried shallots, sesame oil, toast, \$17. Swap for scrambled tofu, \$1 GFO, VO.

PUMPKIN & FRIENDS

Spiced roasted pumpkin, lentils, pomegranate-glazed carrots & radishes, house-made hommus, barberries, yoghurt, parsley, mint, Turkish bread, \$17 VO (with almond feta), GFO. Add a poachie, \$3, add haloumi, \$4

THE RE-ANIMATOR

(A.k.a. Diego's hangover cure) Turkish bread, 2 fried eggs, slow-cooked pork, cheddar, aioli, relish, rocket, w. a side of crispy spuds. OR, swap the pork for haloumi, \$18

TACOS

La Tortilleria corn tacos (x4) with either:

Chicken adobo, avocado, jalapeño salsa, lime & ancho chili mayo, \$18 OR

Spicy black beans, avocado, almond feta, jalapeño salsa, lime & ancho chili mayo, \$16 VO, GF

SALADS

See display. Packed with vegies, legumes, grains, nuts, and other goodness.

Add a poachie or another side for a more substantial meal. 1 salad, \$8 / 2 salads, \$12

TOASTIES

Three-cheese toastie for grown-ups, with house-made mustard, \$8 GFO

Filled toasties: check the display or ask what's on, \$10. Add side salad for \$3