

Brunch:
Monday to Friday, 7am – 11:30am
Saturday, 8am – 2:30pm

Below, our favourite things for Autumn:

Fruit Toast or Ciabatta — with house jams & butter — \$6

GFO & V

Stella's Granola — chia pudding, fresh fruit & maple syrup + coconut yoghurt & goji berry — \$15

GF & VGM

Farro Porridge — vanilla bean, marscapone, berry jam, banana bread crumble, figs + macadamia & manuka honey — \$18

V

Burrata & Avo Toast — heirloom tomatoes, radish, shallot vinaigrette + basil & ciabatta — \$18

GFO

Sweetcorn & Okra Fritters — avocado, green mango, kaffir lime & grapefruit + smoked bacon caramel — \$18

GFO & VO

Chicken Larb Scramble — bean shoot, snake bean, peanut, chilli jam, fried shallot + thai herbs, kaffir lime & nam jim — \$18

GF

Smokey Beans — chorizo & black bean, tomato, avocado, pickled fennel & corn salsa, sour cream + ciabatta — \$18

GFO

Bacon & Egg Roll — wombok & japanese tartar — \$12

GFO

Eggs your way on ciabatta — \$10

Want to add something? —

Bacon — \$5

Chorizo — \$5

Haloumi — \$5

Half an Avo — \$5

Shrooms — \$3

Spinach — \$3

Corn Fritter — \$3

Chilli Jam — \$2

Variety of sandwiches & small eats available in our front cabinet.

Panini, croissants, quiches, G&G scones, sweets, banana bread & a range of daily additions — available until sold out.

Please advise of any allergies or intolerances — all food is prepared in our kitchen containing, nuts, gluten & dairy products.

Need Catering? That's where G&G started,
Please head to www.gatherandgraze.co
& complete an enquiry form.

Kids:

H&C toastie — \$6

Corn Fritters & Sauce — \$6

Fabulous Fairy Bread — \$4

Fruit & Yoghurt — \$6

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your next meal

could be a freebie.

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