

Lunch: **Monday to Friday, 11:30am – 2:30pm**

Below, our favourite things for Autumn:

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

GFO

Grilled Korean Beef — broccolini, tofu, edamame, kimchi, nashi pear, pickled ginger + miso & sesame, fried egg — \$19

GFO

Braised Lamb Mince — fregola, tomato, green olive & caper salsa + kohlrabi yogurt, pickled chilli & fried bread — \$19

Chicken Larb — asian greens, bean shoot, cashew, fried shallot + thai herbs, nauc cham, lettuce cups & vermicelli — \$19

GF

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

GFO & VO

Schnitzel & Kraut — chicken schnitzel, kipfler potato salad, beetroot + mustard & pickles — \$19

Mostly Greens + nam jim — \$10

Want to add something? —

Grilled Beef — \$6

Chicken Larb — \$6

Tempeh — \$5

Half an Avo — \$5

Asian Greens — \$5

Kimchi — \$3

Vermicelli — \$2

Chilli Jam — \$2

Monthly Sandwich (see specials poster) —

GFO

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

Panini, croissants, quiches, 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.*

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Please head to www.gatherandgraze.co
& complete an enquiry form.

Kids:

H&C toastie — \$6

Baby Gado — \$8

Fabulous Fairy Bread — \$4

Fruit & Yoghurt — \$6

***Upload a pic
to your socials, tag us
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your next meal
could be a freebie.***

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