



# GROWN

## TABLE

## DINE IN & TAKEAWAY MENU

### Brunch in bloom | 22

soft omelette, house kasundi relish, chilli confit, pecorino, macadamia dressed sprouting salad (v,gfo)  
-add a glass of prosecco +11  
-add bacon(2) +7.5

### Banana bread french toast | 23

candied walnut, smoked local honey mascarpone, wild berry coulis, pistachio (v)  
-add glass of rose +12  
-add bacon(2) +7.5

### Woodlands on toast | 24

forest mushrooms, truffled potatoes, candied almonds, watercress, salsa verde (ve, gfo)  
-add poached egg +3

### Eggs anyway | 15.5

pasture raised kilkivan farm eggs (poached, scrambled, or fried), saltbush potato hash, sourdough (v,gfo)  
-add gympie nitrate free bacon (2) +7.5

### Beef ragu | 26

fried egg, pico reggiano, sauteed sesonal greens, sourdough (gfo)  
-add bloody mary +13

### Atherton smashed avo | 21

saltbush potato hash, bush tomato relish, desert lime gel, myrtle dukkah, orange poppy glaze, sourdough (ve, gfo)  
-add glass of mimosa +13  
-add poached egg +3

### Slow roasted mushrooms | 24

goats curd, poached pasture raised egg, watercress, olive crumble, grilled sourdough (v, gfo)

### The big breakfast | 30

two eggs (poached, scrambled, or fried), saltbush potato hash, bacon, avo smash, vine tomatoes, mushrooms, sourdough  
-add can of pale ale +10  
-add buttermilk fried chicken +7

### Ham & brie toastie | 14

local nitrate free ham, brie, bechamel tomato lemon thyme relish  
add fried egg +3

### Grown eggs benedict

poached eggs, pepper berry hollandaise, onion myrtle jam, sourdough  
- sunny coast south fried chicken | 26  
- gympie nitrate free bacon | 25  
- atherton tablelands avocado | 25  
- tassie smoked salmon | 26

### Brunch tacos | 26

beef ragu in two corn tortillas, avo smash, chive sour cream, pecorino, confit chili garlic, poached egg  
-add bloody mary +13

### Gnocchi bolognese | 25

bechamel, slow cooked bolognese, leek, pecorino  
-add glass of pinot noir +12  
-add fried egg +3

### Qld pumpkin gnocchi | 26

pumpkin puree, sage & leek, fried enoki mushroom, pecorino (v)  
-add glass of sav blanc +12  
-add southern fried chicken +7

### Cured salmon and avo salad | 24

blood orange, radish, bush dukkha, fennel, watercress, macadamia dressing (df, gf)  
-add a glass of prosecco +11

### Heirloom baby beetroot salad | 24

wattleseed balsamic, cucumber labneh, spiced chickpeas, sprouting salad (veo)  
-add a glass of chardonnay +13

### Southern fried chicken burger | 25

fennel slaw, bush pepper mayo, relish, swiss cheese, bun  
-add can of larger +10  
-add gympie bacon(1) +4

### Boundry st granola | 18

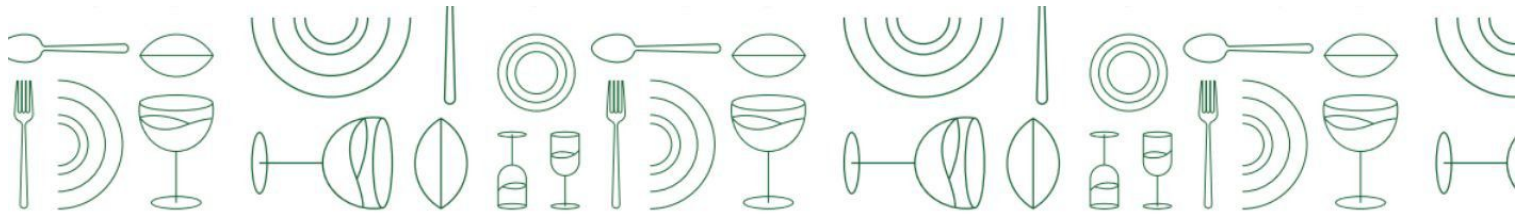
boundry st hive honey, coconut yoghurt, finger lime, seasonal fruit (veo)

### Sides

Saltbush potato hash | 6.5  
Gympie nitrate free bacon | 7.5  
Mixed mushrooms | 7  
Noosa tomatoes, goats curd | 7  
Atherton avocado | 6.5

Southern fried chicken | 7  
Goats curd | 3  
Pasture raised egg | 3  
Pepper berry hollandaise | 3  
Gluten free bread sub | 2.5

gf/gluten free gfo/gluten free opt v/vegetarian ve/vegan veo/vegan opt. Please order via the qr code or at the counter, 20% surcharge applies on public holidays,. Please inform us of any allergies



## D I N N E R

### *S n a c k s*

- cauliflower textures, char, puree, foam, wafer | 18 (gf,v)
- tempura zucchini flowers, goats curd, olive soil, lychee | 17 (v)
- prawn cocktail, shichimi pepper, lime | 22 (gf)
- pork belly, black apple puree, jus | 23 (gf, df)
- caprese salad, tomato, buffalo mozzarella, basil, balsamic 18 (gf,v)
- cheese board, local cheeses, accompaniments - 17 per person (v, gfo)

### *M a i n s*

- barramundi, finger lime burre blanc, greens | 39 (gf)
- lamb rump, ancient grains, asparagus, pumpkin puree, labneh, port jus | 38
- chicken supreme cut, sweet pea volute, mushroom melody, polenta crisp | 36
- beef eye fillet, truffle mushroom duxelles, jus, cauliflower cream | 46 (gf)
- gnocchi, buffalo mozzarella, pomodoro, broccolini, basil | 33 (v)
- beetroot risotto, candied walnut, fried sage | 34 (ve, gfo)

### *S i d e s*

- greens, candy almonds, salsa verde | 12 (gf, veo)
- carrots, goji, labneh, pistachio | 11 (v, gf, veo)
- potatoes, chive sour cream, rosemary | 12 (veo, gf)

### *D e s s e r t*

- meringue, sapote sabayon, honeycomb, passionfruit | 16 (v,gf)
- rhubarb, native anise marshmallow, stone fruit | 16 (v)



## SOMETHING TO DRINK

### SMOOTHIES & HOUSE MADE DRINKS

Elderflower soda, lemon myrtle, house made - 7  
Berry mango smoothie with ice-cream - 9  
Brekky smoothie with muesli, banana, honey ice-cream - 9  
Pineapple crush, coconut milk, finger lime - 9

### FRESH JUICES | 9

Green - cucumber, apple & pine  
Pine- pineapple, orange & finger lime  
Or - choice of orange, apple, pineapple

### SHAKES | 8 THICK SHAKE +2

Choice of caramel, chocolate, strawberry, vanilla

### BOTTLED SODA

Coke, coke no sugar, lemon lime bitters - 4.5  
Kombucha lemon myrtle - 6

### COFFEE BY ST. ALI

Flat White/Cap/Latte/Long Black 4.7  
Piccolo/Long Mac/Espresso 4.2  
Hot Choc/Chai/Mocha 4.7  
Iced Long Black/Latte/Cold Brew 6.5  
Batch Brew 5

### TEA | 5.5

English Breakfast, Earl Grey, Korean Green  
Peppermint, Lemongrass and Ginger

### COCKTAILS

Bloody Mary - vodka, saltbush salt, tomato, lemon thyme, spice - 15  
Mimosa - orange juice, prosecco - 13  
Aperol Spritz - aperol, prosecco, soda - 14  
Espresso Martini - vodka, espresso, coffee liqueur - 17

### BEER / CIDER

Banks Berry Sour 3.8% - 12  
Bodriggy HOWIZEE? IPA 6% - 12  
Deeds Draughts Lager 4.2% - 11  
Deeds Pre Game Pale Ale 4.2% - 11  
Killer Sprocket Failsafe Lager 4.9% - 11  
Deeds Half Time Pale Ale 3.5% - 11  
Reckless BX Old Dark Beer 4.4% - 12  
Willie Smith Organic Cider 5.4% - 12

### SPARKING / ROSE

Alpino Prosecco, Apline Valley, VIC - 12 / 48  
Sven Joschke Rose, Barossa, SA - 14 / 58  
Friends With Benefits Sparkling, Adelaide Hills, SA - 65  
Defialy "The Fizzy One" PET NAT, King Valley, VIC - 58  
Unico Zelo Origami Rose, Riverland, SA - 58  
Unico Zelo Esoterico Skin Contact, Riverland, SA - 54

### WHITE

Ottelia Sauvignon Blanc, Mt Gambier, SA - 13 / 52  
Scorpo Sauvignon Blanc, Mornington Peninsula, VIC - 58  
Tscharke 'Girl Talk' Aromatic White, Barossa SA - 11 / 46  
Ottellia Chardonnay, Limestone Coast, SA - 14 / 58  
Two Tonne 'TMV' Riesling, Tamar Valley, TAS - 66  
Range Life Pinot Grigio, King Valley, VIC - 47  
First Foot Forward, Chardonnay, Yarra Valley VIC - 74

### RED

Fleet 'Lichen' Pinot Noir, Gippsland, VIC - 14 / 58  
Min Of Clouds, Temp Grenache, McLaren Vale, SA - 15 / 64  
Unico Zelo 'Pastafarian' Sangiovese, Clare Valley, SA - 68  
Tscharke Shiraz, Barossa Valley, SA - 54  
Amato Vino Mantra Cab Sauvignon, Margaret River, WA - 17 / 75  
Ministry Of Clouds Shiraz, McLaren Vale, SA - 70