

ALL DAY BREAKFAST

All Day Big Brekkie 32

Eggs of choice, sautéed mushrooms, bacon, chorizo, hash brown, roasted vine ripened cherry tomatoes, sautéed spinach, and tomato relish served with sourdough.

Smashed Avocado on Toast (V, VGO, GFO, N) 23.5

Smashed avocado on sourdough, radish, cherry tomatoes, dukkah, house-made beetroot hummus, and Persian feta.

Eggs Your Way (V, GFO) 14

Free range poached, fried, or scrambled eggs served with your choice of sourdough, rye bread, multigrain toast or gluten free toast.

Egg Benedict (GFO) 25.5

Poached eggs, house-made Chipotle hollandaise, fennel radish salad on sourdough with your choice of Bacon, Pulled Pork, or Smoked Salmon.

Granola Bowl (V, VGO, N) 19.5

House made honey granola with coconut yoghurt, coconut flakes, fresh seasonal fruits, berry compote, and vanilla panna cotta.

Miso Mushroom on Toast (V, GFO) 24

Sautéed miso-glazed mushrooms on sourdough with dukkah, caramelised onion, crème fraîche, and poached eggs.

Brûlée French Toast (V) 24

Caramelised crème brûlée brioche toast served with seasonal fruits, strawberry puree, caramelised banana, chantilly cream, and Biscoff crumb.

Ube Taro Hotcake (V) 23

Ube taro hotcake, halaya, berry compote, seasonal fruits, house-made ube taro sauce, and vanilla ice cream.

Toast (V, GFO)

Two pieces of toast with butter and your choice of spread (Strawberry Jam, Peanut butter or Vegemite)

Sourdough / Rye Bread/ Multigrain / Gluten-Free: 7

Fruit Toast: 8

Gather grounds

OPEN HOURS

8.00 am - 3.30 pm

LUNCH (From 10 am)

Double Smash Burger 25

Smash Wagyu beef patties on brioche roll, American Cheese, mayo, house-made relish, tomato and lettuce. *Served with fries.*

Chicken Katsu Sando 22

Japanese milk bread, crispy chicken thigh, Tonkatsu sauce, house-made honey mustard, Japanese mayo, and shredded cabbage. *Served with fries.*

Soft Shell Crab Croissant 29

Chilli scrambled eggs and crispy soft shell crab on butter croissant, spicy mayo, baby spinach, topped with tobiko and crispy shallot.

Corn & Halloumi Harmony (V) 24

Corn, zucchini, onion and halloumi fritters served with house-labneh, smashed avocado, mixed leaves, poached egg and chilli honey.

Chicken Waffle Supreme 26

Crispy buttermilk fried chicken on golden waffles with bacon, house-made coleslaw, and signature gochujang maple syrup, topped with parsley and crispy shallots.

Vegan Feast (VG) 23

Falafel, avocado, beetroot hummus, mixed leaves, radish, quinoa, and lemon vinaigrette.

Shakshuka (V, VGO, N) 24

Cauliflower, onions, capsicum in spiced tomato sauce, dukkah, poached eggs, and Persian feta. *Served with warm pita bread.*

SIDE DISH

Bowl of fries / sweet potato chips 10/12

Served with house aioli or tomato sauce.

Garlic Parmesan Fries 12

Shoestring fries tossed with garlic burnt butter, topped with Parmesan and parsley.

Salt & Pepper Squid 15

Battered squid served with tartar sauce, mixed salad, lemon wedge.

KIDS MENU (For kids 12 & under only)

Chicken Nugget Platter 10.9

Crispy chicken nuggets with fries and tomato sauce.

Mini Bacon & Egg Waffle 12

Free-range egg (*poached, scrambled, or fried*) with crispy bacon on a fluffy waffle, served with maple syrup.

Nutella French Toast (V, N) 12

French toast with Nutella, strawberries, and banana.

ADD-ONS

Hollandaise/ Chilli jam/ Spicy mayo/ Aioli/ Tomato relish 2

Baby Spinach/ Avocado/ Sautéed Mushrooms/ Roasted Tomato/ Persian Feta 4.5

Bacon/ Halloumi/ Chorizo/ Falafel 6

Smoked Salmon/ Pulled pork/ Buttermilk fried chicken 7

Extra Egg/ Extra Toast/ Hash brown (1) 3

Bread substitutes to GF bread 2

1% card surcharge

15% surcharge applies on public holidays/ 10% surcharge on Sunday

V: Vegetarian, VG: Vegan, VGO: Vegan Option, GF: Gluten Free, GFO: Gluten Free Option, N: Nuts

Please notify us of any allergies or dietary requirements.

Drink

(08) 7001 9679
 www.gatherandgrounds.com
 3 Waterloo St, Glenelg SA 5045

COFFEE

	S	M	L
Espresso	4.2		
Piccolo/ Macchiato	4.5		
Long Black	5	6	7
Flat White/ Cappuccino/ Latte	5	6	7
Mocha/ Dirty Chai	6	7	8
Batch Brew		6	
<i>Please ask our staff for SO options</i>			
<i>Refill for dine-in only (+4)</i>			
Cold Brew		7	
<i>Please ask our staff for today's Single Origin.</i>			
Traditional Vietnamese drip coffee		7	

COLD DRINK

	M	L
Iced Latte / Iced Long Black	6.5	7.5
Iced Chai / Iced Chocolate	6.5	7.5
Iced Coffee / Iced Mocha		8
Iced Matcha/ Iced Hojicha		8
Iced Strawberry Matcha		9
Iced Earl Grey Matcha		9
Mont Blanc	7.5	
Milk Shakes		6.5
<i>(Chocolate, Vanilla, Strawberry)</i>		
Vietnamese Iced coffee	7.5	
<i>Vietnamese iced coffee with condensed milk.</i>		
Vietnamese Salted Iced Coffee	8.5	
<i>Vietnamese coffee with condensed milk, topped with a rich, creamy sea salt foam.</i>		

Almond, Soy, Oat, Coconut, Lactose Free	+1
Extra Shot/ Decaf	+1
Syrups (Vanilla, Caramel, Hazelnut):	+1
Vanilla ice cream/ Whipped Cream	+1

HOT DRINK

	S	M	L
Babyccino	2.5		
Hot Chocolate/ Chai latte	5	6	7
Premium Japanese Matcha	6	7	
Premium Japanese Hojicha	6	7	
Tea			5.5
<i>English Breakfast/ Earl Grey/ Peppermint/ Lemongrass Ginger/ Honeydew Green Tea</i>			

HOUSE SODAS

Strawberry crush		7
<i>Fresh strawberry puree, lime juice, soda water, rosemary.</i>		
Yuzu lover		7
<i>Japanese yuzu juice, mint, soda water.</i>		
Lychee soda		7
<i>Fresh lychee, Lychee syrup, mint, soda water.</i>		

JUICE

Sweet Volcano		8.5
<i>Pineapple, carrot, beetroot, apple, ginger.</i>		
Green Detox		8.5
<i>Green apple, cucumber, celery.</i>		
Orange Juice / Apple Juice		7.5

SMOOTHIES

Very Berries		9.5
<i>Mixed berries, coconut milk, chia seed, honey, ice cream.</i>		
Tropical Smoothie		9.5
<i>Mango, pineapple, banana, coconut milk.</i>		
Snickers Smoothie		10
<i>Banana, dates, cocoa powder, peanut butter, almond milk.</i>		

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Please contact our staff at the counter if you have any allergy or special requirement.