



## BREAKFAST MENU

(available 7am to 3pm)

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<b>White, Wholemeal, Rye or Multi-grain toast</b> – with jam or vegemite	2.5
<b>Raisin Toast , or Organic Sourdough toast</b> – with jam or vegemite	4.5
<b>Toasted Muesli</b> - with yoghurt & honey	6.5
<b>Seasonal Fruits</b> - with yoghurt & honey	7.5
<b>Ham, cheese &amp; tomato Croissant</b> - Plain or toasted	5.5
<b>Pancakes Stack</b> <i>with vanilla ice-cream</i>	
- Maple syrup	10.5
- Strawberries and Chocolate	14.5
- Banana and Caramel	14.5
<b>Avocado &amp; Lemon</b> - <i>on toasted sourdough (Veg)</i>	7.5
<b>Eggs Florentine</b> - <i>Poached eggs on english muffins, spinach and hollandaise (Veg)</i>	10.5
<b>Eggs Benedict</b> - <i>Poached eggs on english muffins, ham and hollandaise</i>	11.5
<b>The Granary Omelette</b> - <i>Served with toast</i>	
- Ham, cheese & tomato	12.5
- Mushroom, baby spinach, sundried tomato & onion	
<b>The Harvester (V)</b>	14.5
<i>Poached or fried eggs on sourdough toast w/ mushroom, grilled tomato, baby spinach, bocconcini, avocado and hollandaise sauce.</i>	
<i>Add &gt; scrambled</i>	1.5
<b>The Reaper</b>	16.5
<i>Poached or fried eggs on sourdough toast with bacon, sausage, mushroom, tomato, spinach, hash brown and hollandaise sauce.</i>	
<i>Add &gt; scrambled</i>	1.5
<b>Eggs on Toast</b> - <i>two eggs on organic sourdough toast</i>	
- Poach or Fried	7.5
- Scrambled	8.9
<b>Sides</b> - <i>make your own</i>	
• extra egg, hollandaise sauce	2 <sup>each</sup>
• avocado, mushroom, spinach, grilled tomato, hash brown	2.5 <sup>each</sup>
• bacon, ham, sausage	3 <sup>each</sup>
• smoked salmon	4 <sup>each</sup>
<b>Breakfast Boost Juice</b>	
<b>Virgin Mary</b> (non-alcoholic) tomato juice, lemon juice, Worcestershire & Tabasco	6.5
<b>Bloody Mary</b> vodka, tomato juice, lemon juice, Worcestershire & Tabasco	8.5

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## QUICK LUNCH MENU

(available 7am to 3pm)

### Sandwich

<b>Cheese and Tomato</b> <i>toasted</i>	5.5
<b>Bacon and Egg</b> <i>toasted</i>	6.5
<b>HCT</b> - <i>ham, cheese, tomato toasted</i>	6.5
<b>BLT</b> - <i>Bacon, lettuce, tomato toasted</i>	6.5
<b>Add &gt;</b> focaccia or soft wrap	1.0

### Gourmet Focaccia

<b>No. 1:</b> <i>Roast chicken, avocado, lettuce, seeded mustard mayonnaise and cheese</i>	8.9
<b>No. 2:</b> <i>roasted capsicum, pumpkin, eggplant, sundried tomato, pesto and spinach (V)</i>	8.9
<b>No. 3:</b> <i>Salami, roasted capsicum, Spanish onion and feta</i>	8.9
<b>No. 4:</b> <i>smoked salmon, red onion, semi dried tomato, cream cheese, and wild rocket</i>	9.5
<b>Add &gt;</b> Golden Chips 3.5 <i>toasted</i> 0.5	

### Salad

<b>Garden salad</b> - <i>mixed leaf lettuce, tomato, carrot, cucumber, red onion w/ honey mustard dressing</i>	10.5
<i>Add&gt;</i> grilled chicken 3.5    or smoked salmon 4.0	
<b>Rocket and Parmesan salad</b> – <i>fresh rocket, red onion, parmesan w/ balsamic and olive oil dressing</i>	11.9
<i>Add&gt;</i> grilled chicken 3.5    or smoked salmon 4.0	
<b>Octopus salad</b> – <i>tender marinated baby octopus served on a bed of lettuce w/ saffron oil dressing</i>	14.9
<b>Lemon &amp; pepper calamari salad</b> - <i>tender calamari, fresh garden salad &amp; honey mustard dressing</i>	14.5

### Pasta & Risotto

*Pastas are served with your choice of fettuccini, spaghetti, penne or gluten free penne* \*add \$2

<b>Bolognese pasta</b> - <i>a rich meat sauce in your favourite pasta, topped with napoli sauce</i>	10.5
<b>Chicken &amp; avocado pasta</b> - <i>tender chicken pieces, diced avocado &amp; bacon in creamy sauce</i>	14.9
<b>Marinara pasta</b> - <i>a fresh selection of seafood cooked in a rich napoli sauce</i>	19.5
<b>Mushroom risotto</b> – <i>chefs selection of mushroom, parmesan cheese and soft herbs (V)</i>	13.9
<b>Prawn risotto</b> - <i>tiger prawns, red onion, spinach with a hint of Napoli sauce</i>	18.5



## LUNCH MENU

(available 7am to 3pm)

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### Something light

- Quiche Lorraine** – eggs, bacon, onion, cream and cheese. Served with salad. 9.5
- Beef Lasagne** - Bolognese, tasty & Mozzarella cheese, béchamel sauce. Served with salad. 11.9
- Steak Sandwich** – 150g porterhouse steak, bacon, egg, fresh tomato, rocket, onion, melted cheese, BBQ sauce & golden chips 15.5
- Granary Club Sandwich** – Triple-decker toasted sandwich with chicken, egg, bacon, avocado, lettuce, fresh tomato, and home-made mayonnaise. 15.5
- Granary Beef Burger** w/ juicy beef patty, lettuce, tomato, onion, cheese, beetroot & chips 12.5  
Add > bacon, egg 1.0<sup>each</sup>
- Granary Chicken Burger** w/ chicken breast, lettuce, tomato, cheese, pineapple ring & chips 13.5  
Add > bacon, egg 1.0<sup>each</sup>
- Fish & Chips** - Beer battered flat head with salad, fries & tartar sauce 14.9
- Chilli & Garlic Prawns** - tiger prawns, tomato, chilli, garlic on saffron jasmine rice & salad 17.5
- Roast Vegetables & Goats Cheese tart (V)** Eggplant, zucchini, pumpkin, sun-dried tomato, baby spinach and goat cheese in a short crust pastry dish with balsamic reduction 13.5

### From the grill

(Please allow minimum 15mins cooking time)

- Chicken Parma** – Leg ham, Napoli sauce and Mozzarella cheese. Served with chips. 17.5
- Porterhouse Steak** – w/ fresh baby spinach, roma tomato and green peppercorn sauce. Served with golden chips and salad. 25.9

### Sides

- Bowl of Chips** w/ tomato sauce 6.5
- Bowl of Wedges** w/ sweet chilli sauce 7.5
- Add >** lemon aioli 1.0

### Something sweet

- Affogato** - vanilla ice cream, espresso coffee w/ a twist of mocca 6
- Cheese cake of the day** w/ vanilla ice cream 7
- Sticky date pudding** w/ butterscotch sauce 10

## DINNER MENU

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### Starters

<b>Garlic or Herb Bread</b>	5.5
<b>Bruschetta</b> w/tomato, basil & red onion	7.5
<b>Salt and pepper calamari</b> w/ basil aioli	11.9
<b>Scallop and salmon skewers</b> w/ dill cream sauce	13.9

### To share

<b>Antipasto plate</b> w/ grilled vegetables, cheese, cold meats & frittata	15.9
<b>Cheese plate</b> w/ your favourite selection of table cheese & lavosh crackers	19.9

### Something light

<b>Open Steak Sandwich</b> – 150g scotch fillet, bacon, egg, fresh tomato, rocket, onion, melted cheese, BBQ sauce & golden chips	15.5
<b>Massy Beef burger</b> w/ beef patty, lettuce, tomato, onion, cheese, beetroot & golden chips	12.5
Add > bacon, egg 1.0 <sup>each</sup>	
<b>Granary burger</b> w/ chicken breast, lettuce, tomato, cheese, pineapple ring & golden chips	13.9
Add > bacon, egg 1.0 <sup>each</sup>	
<b>Chilli &amp; Garlic Prawns</b> – tiger prawns, tomato, chilli, garlic on saffron jasmine rice & salad	17.5
<b>Roast Vegetables &amp; Goats Cheese tart (V)</b> – Eggplant, zucchini, pumpkin, sun-dried tomato, baby spinach and goat cheese in a short crust pastry dish with balsamic reduction	13.5

### Salads

<b>Garden salad</b> – mixed lettuce, tomato, carrot, cucumber, red onion w/ honey mustard dressing	10.5
Add> grilled chicken 3.5 or smoked salmon 4.0	
<b>Rocket and Parmesan salad</b> – fresh rocket, red onion, shaved parmesan cheese with balsamic and olive oil dressing	11.9
Add> grilled chicken 3.5 or smoked salmon 4.0	
<b>Octopus salad</b> – tender marinated baby octopus served on a bed of lettuce w/ saffron oil dressing	15.9
<b>Lemon &amp; pepper calamari salad</b> – w/ fresh garden salad & honey mustard dressing	14.5



## DINNER MENU

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### Pasta & risotto

*Pastas are served with your choice of fettuccini, spaghetti, penne or gluten free penne* \*add \$2

<b>Chicken &amp; avocado pasta</b> - tender chicken pieces, diced avocado & bacon in creamy sauce	14.9
<b>Bolognese pasta</b> - a rich meat sauce in your favourite pasta, topped with napoli sauce	10.5
<b>Marinara pasta</b> - a fresh selection of seafood cooked in a rich napoli sauce	19.5
<b>Mushroom risotto</b> - chefs selection of mushroom, parmesan cheese and soft herbs (V)	13.9
<b>Prawn risotto</b> - tiger prawns, red onion, spinach with a hint of Napoli sauce	18.5

### Main

**Chicken Involtni** - chicken breast skin on filled with leg ham, mozzarella cheese, garlic and parsley in a creamy white wine sauce 21.9

**Crispy skin Atlantic Salmon** - w/ baby bokchoy and green beans & dill lemon butter sauce 25.9

**Wattle Seed crusted Lamb Rump** - w/ fresh rosemary and mint jus 29.9

**Porterhouse Steak** - 300 gram of juicy Black Angus porterhouse steak, cooked to your liking; and served with fresh baby spinach, roma tomato and green peppercorn sauce 25.9

**Reef Delight** - Black Angus porterhouse steak, served with tiger prawns, scallops, and baby octopus in a light garlic sauce 34.9

\*all mains served with roasted potatoes and vegetables or chips and salad

### Sides

<b>Sautee' button mushroom</b> tossed with shallots	7.9
<b>Warm kalamata olives</b> with garlic and fresh herb	6.5
<b>Bowl of Wedges</b> with sweet chilli sauce	7.5
<b>Bowl of Chips</b> with tomato sauce	6.5
<b>Side of garden salad</b>	6.0



## DINNER MENU

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### Something sweet

<b>Affogato</b> - vanilla ice cream, espresso coffee w/ a twist of mocca	6
<b>Cheese cake of the day</b> w/ vanilla ice cream	7
<b>Sticky date pudding</b> w/ butterscotch sauce	10
<b>Chef Special*</b>	ask our friendly staff



## BEVERAGE MENU

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### Hot drinks

	Sml	Reg
Espresso coffee - latte, cappuccino, long black, flat white Milk: Soy, lactose free .5 Flavour: Caramel, Hazelnut, Vanilla, Mint .5	3.3	3.8
Mocha , chai, decaffeinate latte, hot chocolate - dark, white or mint	3.8	4.3
Babycino	1.5	
Affogato	4.5	
Loose leaf Tea <i>English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine, Black tea, Green tea, Lemon tea, Lemongrass &amp; Ginger, Byron Bay Chai</i>	3.8	

### Cold drinks

Lemon, lime & bitter	4	
Iced coffee / iced chocolate	5	
Milkshakes - chocolate, vanilla, strawberry, caramel, banana	5	
Juices - orange, apple, pineapple, orange & mango, orange & passionfruit	3.5	
Soft drink - coke, diet coke, zero, lemonade, sunkist, solo	2.5	
Sparkling mineral water - natural, chinotto, blood orange, grapefruit, lime, mandarin, - passionfruit, lemon, raspberry & cranberry	3.5	
Energy drink – <i>red eyes, red bulls</i>	3.5	

### Bottled beer

Victoria Bitter, Carlton Draught, Cascade Light	5	
Pure Blonde, Crown Lager	6	
James Boags Premium, Little Creatures pale ale	7	
Peroni, Corona, Asahi, Heineken	7	

### Champagne

Alexander Hill - <i>brut cuvee</i>	6	27
Taylor Ferguson - <i>premium brut cuvee</i>	7	32

### White

Alexander Hill <i>fruity lexia (sweet ) NSW</i>	6	27
Yeringa Ridge <i>chardonnay SA</i>	6	28
Frank White <i>chardonnay sauvignon blanc SA</i>	6.5	32
Taylor Ferguson <i>pinot grigio NSW</i>	7.5	35
Tapestry <i>riesling SA</i>	7.5	37
Di Giorgio Lucindale <i>sauvignon blanc SA</i>	8.5	42



## BEVERAGE MENU

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### Red

Mancini cabernet merlot NSW	6	27
Frank Red cabernet merlot shiraz SA	6.5	32
Sterita Shiraz SA	7.5	35
Mansion House Bay pinot noir NZ	8.5	40
Di Giorgio Coonawarra cabernet sauvignon SA	8.5	42



## TAKE AWAY MENU

P: 9310 1008

E: granarycafe@gmail.com

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### Plain Sandwich 4.5

1. Cheese and Tomato
2. Bacon and Egg
3. Ham and Cheese

Add > toasted 0.5

### Standard Sandwich 5.5

### Focaccia or Soft Wrap 6.5

4. Ham, Cheese and Tomato
5. Bacon, Lettuce and Tomato
6. Chicken, Pesto and Tomato
7. Tuna, avocado and mayonnaise
8. Egg, lettuce and mayonnaise
9. Tasty cheese, lettuce, tomato, and pesto
10. Avocado and Turkey

Add > toasted 0.5

### Gourmet Focaccia

- No. 1:** Roast chicken, avocado, lettuce, seeded mustard mayonnaise and cheese 7.5  
**No. 2:** Roasted capsicum, pumpkin, eggplant, sundried tomato, pesto and spinach (V) 7.5  
**No. 3:** Salami, roasted capsicum, Spanish onion and feta 7.5  
**No. 4:** smoked salmon, red onion, semi dried tomato, cream cheese, and wild rocket 8.5

Add > toasted 0.5

### Salad

- Garden salad** - mixed leaf lettuce, tomato, carrot, cucumber, red onion w/ honey mustard dressing 9.5  
**Rocket and Parmesan salad** – rocket, red onion, shaved parmesan w/ balsamic and olive oil dressing 10.5  
**Octopus salad** – tender marinated baby octopus served on a bed of lettuce w/ saffron oil dressing 13.5  
**Lemon & pepper calamari salad** - tender calamari, fresh garden salad & honey mustard dressing 14.5

### Pasta & Risotto

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**Mushroom risotto** – chefs selection of mushroom, parmesan cheese and soft herbs (V) 12.5  
**Prawn risotto** - tiger prawns, red onion, spinach with a hint of Napoli sauce 18.5  
**Beef Lasagne** - Bolognese, tasty & Mozzarella cheese, béchamel sauce. Served with salad. 10.5  
**Quiche Lorraine** – eggs, bacon, onion, cream and cheese. Served with salad. 9.5  
**Fish & Chips** - Beer battered flat head with salad, fries & tartar sauce 14.5