BOOK YOUR FUNCTION

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\$24.0

\$20.5

\$20.0

\$19.5



\$26.0

\$26.0

\$22.5

\$19.5

From \$9.0

BREAKFAST 6.45 am - 11.00 am

The Toast - Boulot Sourdough, Turkis	sh, White,		
Multi-grain, Gluten Free, Rye			
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Your choice of 2 Slices of toast served with, butter or nuttelex and 'Home'made jam, nutella, vegemite, honey or peanut

The Organic Fruit Toast

2 Pieces served with butter - Add 'Home'made Jam \$1.0

The Wholly Crumpets

Lightly toasted served with fresh banana, marscapone and your choice of local honey or 'Home' made jam.

The Eggs Vege | DFO | GFO

2 Free range eggs, poached, scrambled or fried with homemade tomato relish and your choice of toast. - make it your own, add some sides?

The Pear and Granola VGO | DFO

Succulent honey and lavender roasted pear, 'Home'made granola and Greek or coconut yoghurt mousse.

The Avo and Asparagus Vege I GFO

Whipped goats cheese, topped with grilled asparagus, avocado cheek, lemon infused honey, caramelised walnuts and rocket, served with toasted 'Home' flat bread Add poached eggs \$4.5

THE BREKKIE BURGERS

Meatlover

- 2 rashers of grilled smoked bacon, fried egg, homemade tomato relish and fresh spinach on a toasted milk or gf bun OR

- Grilled haloumi, braised mushroom, homemade tomato relish and fresh spinach on a toasted milk or of bun Add Cheese \$1, Add Potato Rosti \$4.5

UNDER 12's | \$9

Cheesy Scrambled eggs on toast Bacon & Poached egg on toast Pancakes with fresh fruit and maple syrup Corn and Zucchini fritters with avocado Avocado on toast

Fruit Bowl - Fresh fruit and berries with Greek or coconut yoghurt & honey

THE CHEF'S BREKKIE \$7.5 **BOARD** Vege \$25.0 Sliced avocado, grilled haloumi, braised mushrooms, roma tomato, spiced roasted \$9.0 pumpkin, herbed rosti, wilted spinach, 2 eggs your way and your choice of toast \$16.5 \$34.0 Meatlovers - Add Grilled Bacon and Chorizo \$46.0 Veggie Board for 2 \$60.0 Meatlovers Board for 2 \$13.5

The Creamy Mushrooms Vege I GFO	\$20.5
Toasted rye, topped with decadent cheesy	

garlicky braised mushrooms, topped with tomato confit, fresh pasil and rocket.

The Bagel Benny

Toasted Bagel, topped with cream cheese laced with lemon and dill, smoked salmon, 'Home' sliced pickled onions, 2 poached eggs, hollandaise, garnished with preserved lemon and salted capers.

The Greens and Eggs VGO | GF | K

Sautéed broccolini, kale, spinach, green beans in a balsamic reduction, fresh avocado, served with 2 poached eggs, 'Home' made pesto and toasted seeds. Add smoked salmon \$6.0

The Banana and Bacon

Toasted 'Home' made banana bread loaded with bacon, fresh banana, salted caramel sauce and a dollop of creamy marscapone.

The Spicy Stack

\$14.0

Potato rosti, topped with grilled chorizo, and creamy scrambled eggs mixed with our 'Home' made Jalepeno relish and rocket

BREAKFAST SIDES

Extra Toast	\$2.2
Fresh Avo or Braised Mushrooms or Haloumi	\$4.5
2 Eggs your Way or Potato Rosti Grilled Bacon or Chorizo	\$4.5 \$6.5
Smoked Salmon	\$6.5
Grilled Roma Tomatoes or Wilted Spinach or Baked Beans	\$3.2
'Home' Tomato Relish or Hollandaise	\$1.5

LUNCH FROM 11:15 AM

\$19.5

\$19.5

THE SALADS

The Falafel Salad Vege I GF

Crunchy falafels on a smoky roasted beetroot and ricotta hummus, rocket and snowpea salad, with sweet potato crisps and a pomegranate and balsamic reduction

The Cauliflower and Haloumi Salad Vege I GF

Crispy Coated cauliflower, haloumi fries, with crunchy kale and mixed leaf salad topped with fetta, chickpeas, yoghurt mousse and our 'Home' jalepeno relish

The Avo and Asparagus Vege I GFO

Whipped goats cheese topped with grilled asparagus, avocado cheek, lemon infused honey, caramalised walnuts and rocket, served with toasted flat bread

THE SANDWICHES

The New York Reuben GFO

Loaded with pastrami, sauerkraut, Swiss cheese, Russian dressing on toasted rye served with pickles. Add chips \$5.0

The Chicken and Pesto GFO

Grilled crispy chicken, red pepper pesto, caramalised onion, mozzarella and rocket on toasted sourdough served with 'Home' pickled onions and roasted pepper

Add chips \$5.0

The Loaded Haloumi Caprese Vege I GFO

Grilled haloumi, 'Home' made pesto, sundried tomatoes, mozzarella, onion jam & fresh basil on toasted Panini Add chips \$5.0

Beer Battered Chips Small \$5.0 Large \$9.5 **Sweet Potato Chips**

\$6.5 Falafels or Smoked Salmon

THE BURGERS

The Crispy Fish Burger GFO

Crispy coated battered fish, 'Home' made tartare sauce and slaw on a toasted milk or gf bun with a side of chips.

The Beef and Bacon GFO

Slow roasted beef cheek, with bacon iam, tasty cheese. spicy aioli and pickles on a toasted milk or qf bun with a side of chips.

\$19.5

\$17.5

The Cajun Chicken Rice Bowl VegeO I GF Coconut rice, topped with sautéed Cajun chicken, roasted red peppers, avocado, diced mango pieces, fresh coriander

Vege Option - Swap Chicken for haloumi

and drizzled with smoky citrus mayo

The Green Eggs and Ham GFO

Toasted rye, topped with creamy scrambled eggs, 'Home' cashew and almond pesto, served with a generous helping of our home baked maple and orange ham.

Make your own Toastie -

Various fillings available incl.

Ham, pastrami, grilled chicken, smoked salmon, bacon, cream cheese, tasty or Swiss cheese, mozarella, lettuce, tomato, cucumber, avocado

UNDER 12's | \$9

Chicken tenders and Chips

Ham and cheese toastie - White or Multi-grain

Corn and Zucchini fritters with avocado

Fish and Chips

Baked Beans on toast topped with cheese

Chips served with your choice of tomato, bbq, confit garlic or spicy aioli, mayo or sweet chilli sauce

Vege - Vegetarian VG - Vegan VGO - Vegan Option GF - Gluten Free GFO - Gluten Free Option K - Keto