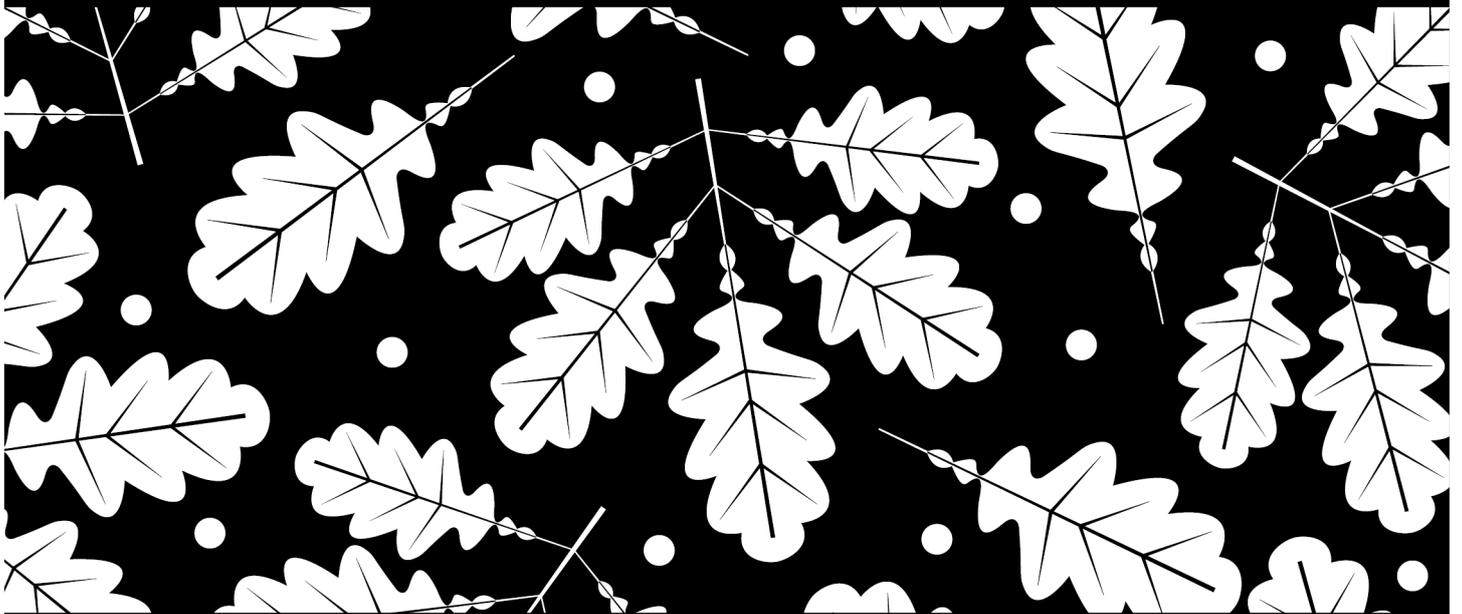




MENU



CAFE | CATERING | FUNCTIONS



*BREAKFAST UNTIL 4PM
PLEASE ORDER AT THE COUNTER*

<i>Fruit toast served with vanilla butter and house made jams</i>	<i>\$8.50</i>
<i>Eggs poached / fried / scrambled served on sourdough *</i>	<i>\$11.50</i>
<i>House made granola with maple, dried fruit and nuts</i>	<i>\$9.50</i>
<i>House made bircher muesli soaked in apple juice and yogurt, topped with fruit compote</i>	<i>\$10.50</i>
<i>Orange blossom, pistachio, pine nuts, couscous, cinnamon served warm milk</i>	<i>\$14.50</i>
<i>Baked eggs with beans, chilli and tomato</i>	<i>\$16.50</i>
<i>Crisp fried mushroom hash, confit king oyster mushrooms, fresh herbs, topped with a poached egg</i>	<i>\$16.50</i>
<i>Eggs Benedict, with Montrose smoked ham hock, poached eggs and hollandaise sauce on sourdough *</i>	<i>\$16.50</i>
<i>Buttermilk pancakes with pear, prune, cinnamon compote, and an elderflower mascarpone</i>	<i>\$17.50</i>
<i>Smoked salmon scrambled with spring onion, coriander, mint, chilli and lime</i>	<i>\$17.50</i>
<i>Cauliflower, pea fritters served with harissa and fresh herbs (vegan)</i>	<i>\$17.50</i>
<i>Avocado smash pickled onions, toasted seeds, fetta and fresh herbs</i>	<i>\$18.50</i>
<i>Mark's big breakfast, 2 eggs (cooked your way), bacon, sausage, tomatoes, mushrooms, and pork belly *</i>	<i>\$21.00</i>

Sides

<i>Add egg</i>	<i>\$3.00 each</i>
<i>Montrose smoked bacon, ham hock, avocado, mushrooms, tomato, pork belly, sausage, spinach, beans</i>	<i>\$5.00 each</i>

** Can be made gluten free*

Like us on Facebook: Gracious Grace Café and Instagram: Gracious Grace Lilydale

Please note that our products either contain, or are prepared in a kitchen that contain or use the allergens of peanuts, tree nuts, seafood, soy milk, milk (and other dairy), sesame, wheat (gluten) and sulphite preservatives.



LUNCH/DINNER
From 12pm
PLEASE ORDER AT THE COUNTER

<i>Quinoa salad with chickpeas, pomegranate, pumpkin and fetta</i>	\$21.00
<i>Strozzapreti, Romanesco sauce, broccoli, capers, almonds, and chilli</i>	\$21.50
<i>The Tez burger, beef patty, bacon, cheese, lettuce, tomato, house pickles, American mustard and house made ketchup served on a fresh baked brioche bun and a basket of chips</i>	\$20.50
<i>House made Gnocchi peas, sage, lemon ricotta, chilli flakes, butter, prosciutto</i>	\$21.50
<i>Roast pork belly tacos with chipotle, slaw, jalapenos and pickled onions</i>	\$21.50
<i>Slow cooked lamb on pita topped with cucumber, potatoes, red onion, fresh herbs and sumac mayonnaise</i>	\$22.00
<i>Wild mushroom risotto with leeks, thyme, mascarpone, and a garlicky sourdough crumb</i>	\$21.50
<i>Poached barramundi pieces with rice noodles, coconut broth, chilli, Asian greens</i>	\$22.00

SIDES

<i>Thick cut chips</i>	\$7.00
<i>Roasted potatoes</i>	\$8.50
<i>Roast pumpkin, chickpeas and almonds</i>	\$8.50

KIDS MENU

<i>Fish and chips</i>	\$12.50
<i>Chicken strips and chips</i>	\$12.50
<i>Pasta Napolitano</i>	\$12.50

PLEASE ASK ABOUT OUR SPECIALS
DESSERTS

Please see the cake cabinet for today's selections.

Like us on Facebook: Gracious Grace Café and Instagram: Gracious Grace Lilydale

Please note that our products either contain, or are prepared in a kitchen that contain or use the allergens of peanuts, tree nuts, seafood, soy milk, milk (and other dairy), sesame, wheat (gluten) and sulphite preservatives.



DRINKS

HOT

Coffee:	Sml \$ 4.00	Lge \$ 4.50
<i>Cappuccino, Latte, Macchiato, Espresso, Mocha</i>		
Hot chocolate made with Belgium chocolate		\$ 4.50
Tea (<i>English breakfast, green, earl grey, peppermint and lemongrass and ginger</i>)		\$ 4.50
Chai latte		\$ 4.50
Prana Wet Chai	Sml \$5.00	Lge \$5.50

COLD

Milkshakes (<i>Chocolate, vanilla, strawberry, caramel</i>)	\$ 7.00
Organic apple / orange juice	\$ 6.50
Banana smoothie	\$ 8.50
Mixed Berry and goji smoothie	\$ 8.50
Iced Coffee / Chocolate	\$ 7.00
Bottled mineral water	\$4.50
Soft Drink (<i>coke, diet coke, lift, sprite</i>)	\$4.00

SPARKLING

SanLeo Prosecco	\$8.50 / \$40.00
Yarra Burn Premium Cuvée	\$10.00 / \$50.00

WHITE WINE

Ingram road sauvignon blanc	\$8.50/\$40.00
The magic box Chardonnay	\$8.50/\$40.00

SWEET

Brown brothers Moscato	\$8.00/\$38.00
------------------------	----------------

PINK

Helens hill rose	\$9.00/\$45.00
------------------	----------------

RED WINE

Elephant in the room Pinot Noir	\$10.00 / \$50.00
Hereford Shiraz	\$12.00 / \$55.00
Casillero Del Diablo Merlot	\$10.00 / \$50.00

BEER

James Boags Premium Light	\$7.50
Coopers Pale Ale	\$8.00
Corona	\$8.00
Orchard Thieves apple cider	\$8.50

SPIRITS

Basic Spirits	\$8.00
---------------	--------

Like us on Facebook: Gracious Grace Café and Instagram: Gracious Grace Lilydale

Please note that our products either contain, or are prepared in a kitchen that contain or use the allergens of peanuts, tree nuts, seafood, soy milk, milk (and other dairy), sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.