



## Grandma's Famous Pancakes

### Classic Ricotta Pancakes \$22

Two soft ricotta pancakes served with banana, pure maple, dollop cream, caramelised figs & pistachio dust.

### Honey Blossom Ricotta Pancakes \$22

Two soft ricotta pancakes served with vanilla yoghurt, seasonal fruit, nuts, seeds, honey blossom & coconut.

### Cocoa Pancakes \$22

Two soft cocoa ricotta pancakes served with premium vanilla ice cream, caramelised pecans, chocolate dust & cre'me anglaise.

### Orange Ricotta Pancakes \$22

Two soft orange ricotta pancakes served with dollop cream, roasted almond, charred orange, pure maple, chia seeds & fresh mint.

**ADD: \$6.5 Bacon (2 slices) | \$4 Ice Cream | \$2.5 Pure Maple**

## More All Day Brekkie

### Grandma's Homemade Toasted Challah Bread | Sourdough \$14.5

Our signature challah bread or sourdough toast, served with mixed seeds & two options: butter, homemade preserves, natural tahini, vegan butter or honey.

**(gf/df/vegan available on request) Add on your favourite breakfast extras**

### Fruit Plate \$23

Seasonal selection of Grandma's favourite fruit with vanilla yogurt, honey, chia & granola crumble. (vegan available on request)

### Grandma's Avocado on Toast \$19.5

Smashed avocado on toasted challah or sourdough, with homemade labneh, dukkah, served with a side salad. **ADD \$3.5 Egg | \$6.5 Housemade Rosti**

**(gf/vegan available on request)**

### Eggs Benedict -Your Way \$25

Our take on the traditional Eggs Benedict. Two poached eggs served on toasted challah or sourdough with your choice of smoked salmon, bacon, grilled halloumi OR grilled mushrooms. Served with side salad. Choose your favourite sauce: Grandma's Famous Tzatziki (cold sauce), Hollandaise Sauce OR Smoky Mushroom & Bacon Sauce.

**Add on your favourite breakfast extras**

Vegetarian Option Vegan Option

Allergies: menu items may contain or may have come into contact with wheat, eggs, peanuts, tree nuts, seeds and/or milk. We cannot guarantee our products are free from allergens.

home style cooking

# GRANDMA'S

ORIGINAL RECIPES

## All Day Shakshukas

### Grandma Haya's Famous Shakshukas

All of our traditional shakshuka dishes come with two free-range eggs poached in a homemade sauce, served in a hot iron pan with bread. Gluten free bread available on request.

### Classic \$23

Our signature shakshuka made in rich tomato, onion & capsicum sauce.

### Spinach & Feta \$24

All the flavours of our classic shakshuka with added spinach & feta cheese.

### Open Fire Eggplant \$25

Rich tomato sauce with open fire eggplant, onion & labneh cheese.

### Beef & Tahini \$26

Slow-cooked minced beef with onion, topped with pine nuts & green tahini sauce.

### Beef Bolognese \$26

Shakshuka meets Bolognese - a rich beef Bolognese sauce served sprinkled with parmesan.

### Mix Shakshuka \$28

Choose up to 2 of your favourite shakshukas served in one pan. (Aussie Shakshuka not included)

### Big Breakfast Aussie Shakshuka \$29

Our take on the Big Breakfast; housemade baked beans, sausage, bacon, grilled mushrooms served with our classic shakshuka sauce.

## ADD ONS

(for all Breakfast, Shakshuka, Lunch dishes)

- \$3.5 Extra Bread | Pickled Cucumbers | Extra Free-Range Egg
- \$4.5 Homemade Preserves | Shakshuka Relish | Grilled Tomato
- \$4.5 Housemade Baked Beans | \$5 Avocado w' Homemade Dukkah
- \$5.5 Grilled Mushrooms | Housemade Labneh Cheese
- \$6 Sausage | \$6.5 Housemade Rosti | Bacon | Grilled Halloumi
- \$7 Spiced Mince Beef | \$8 Two Ways Eggplant | \$9 Salmon
- \$9.5 Grilled Chicken

GRANDMASAU | GRANDMAS.COM.AU

Grandma's brings together well-loved original recipes and flavours from Grandma's all around the world. Our food is homestyle cooking & baking, made with heart and soul.

## Blintzes Dishes



Inspired by Eastern European Grandmas, Blintzes are traditional handmade thin, delicate rolled crepes served with variety of filling and sauce.

### Eggplant & Goat Cheese \$27

Two ways eggplant, goat cheese, open fire red chilli & capsicum, mint served with harissa white wine onion sauce.

### Beef & Spinach \$27

Beef mince & spinach, pine nuts served with creamy mushrooms & parsley.

## Lunch All Day

### Housemade Dips & Bread \$18.5

Labneh with sumac, olive tapenade, shakshuka relish, extra virgin olive oil & za'atar served with our signature Challah bread. **Perfect to share or as a starter** (vegan available on request) **ADD: \$6.5 Housemade Rosti**

### Magadra Bowl \$19

A classic rice lentil & onion dish with salad, tzatziki dip & lemon. (vegan available on request) **ADD: \$3.5 Poached Egg | \$8 Two Ways Eggplant (V) | \$7 Spiced Mince Beef | \$9.5 Grilled Chicken**

### Veal Moussaka \$27

Grandma's favourite comfort food. Layers of veal and eggplant topped with creamy béchamel sauce & side salad.

### Chicken & Roast Vegetable Salad w' Green Tahini Dressing \$25

A light & sustaining salad with chicken, roast vegetables, quinoa & Grandma's signature green tahini dressing. (vegan & vegetarian available on request)

### Lamb Lasagne \$27

Baked layers of premium slow cooked lamb ragout served with side salad.

### Pasta Bolognese \$22

Our homemade beef Bolognese sauce sprinkled with shaved parmesan.

### Spaghetti Meatballs \$22

Our homemade beef meatballs in tomato sauce with shaved parmesan.

### Smoky Alfredo Pasta \$22

Smoky flavours with creamy bacon and mushrooms sauce. **ADD: \$3.5 Poached Egg**



## DESSERT

Please check out our sweet display for homemade sweet options.