

GREY MATTER CAFE

BREAKFAST

TOAST

Sourdough, multigrain or ciabatta toast with butter and your choice of house made strawberry and rhubarb jam, peanut butter or vegemite.

Gluten free toast +\$1
Fruit toast +\$1

BIG BREAKFAST

Grilled roma tomatoes, mushrooms, hickory bacon, cheese kransky, avocado and house made hash potato with your choice of eggs on sourdough toast.

VEGGIE BREAKFAST (V)

Grilled roma tomatoes, mushrooms, wilted spinach, baked beans, grilled halloumi and house made hash potato with your choice of eggs on sourdough toast.

FRENCH TOAST

Brioche french toast with nutella mascarpone, maple syrup, mix roasted nuts, assorted seeds and fresh berries topped with freeze dried berries.

BISCOFF HOTCAKES (V)

House made fluffy hotcake with maple syrup, fresh berries, mixed roasted nuts, freeze dried berries, biscoff mascarpone topped with biscoff crumbs.

EGGS BENEDICT

Hickory smoked bacon, poached eggs topped with hollandaise sauce on your choice of either english muffin, or sourdough toast with a salad of snow pea tendrils, apple and rainbow radish, tomato and onion salsa with house made potato hash brown.

ATLANTIC BREAKFAST (GF)

House made potato hash, smoked salmon, smashed avocado, topped with a salad of snow pea tendrils rainbow radish, fresh soy bean and dill, cucumber ribbon and a side of poached eggs with hollandaise sauce.

BRUSCHETTA BREAKFAST (V)

Pan fried vegetables such as baby colourful carrots, trio mushrooms, medley tomatoes, red onion, capsicum, broccolini, halloumi cheese and crispy kale cooked with basil pesto on ciabatta toast with a balsamic glaze with two poached eggs.

MEDITERRANEAN OMELETTE

A fluffy omelette filled with onion, medley tomatoes, eggplant, mushrooms and feta cheese served on potato and rosemary sourdough topped with a salad of rockeroquettet, avocado and rainbow radish.

AVOCADO CRUNCH (V)

Smashed avocado, tri quinoa, assorted seeds, marinated feta cheese, medley tomatoes, rainbow radish and pomegranate on ciabatta toast with a side of mint capsicum chutney and poached eggs.

BREKKIE BURGER

Hickory smoked bacon, grilled halloumi, fried eggs, roquette, smashed avocado, tomato relish, on butter milk bun served with side of onion rings.

NATURE'S BOWL (VE) (GF)

Maple glazed pumpkin, beetroot hummus, avocado, pan fried kipfler potatoes, pan fried kale, medley tomatoes and a salad of quinoa, cranberries, seeds, edamame and pomegranate with lemon dressing

\$ 8.9

\$ 25.9

\$ 25.9

\$ 23.9

\$ 23.9

\$ 23.5

\$ 24.9

\$ 23.5

\$ 23.9

\$ 23.9

\$ 22.9

\$ 24.9

TRIO FRITTERS (VE) (GF)

3 fritters with a mix of green peas, sweet potatoes, zucchini, spring onion, spinach, onion and garlic, served with a house made mint capsicum chutney, smashed avocado, tomato relish and a salad of roquette, pomegranate and rainbow radish with lemon vinaigrette dressing.

BIRCHER BOWL (VE)

Rolled oats soaked in apple juice, apricots, cranberry, seeds, coconut flakes, almonds and chia seeds served with coconut yogurt, roasted nuts, fresh berries, passionfruit and maple syrup and dusted with cinnamon sugar.

ACAI BOWL (VE) (GF)

100% Brazilian acai blended topped with chia seeds, banana, crushed nuts, toasted coconut and fresh berries

Add peanut butter +\$2

EGGS YOUR WAY

Two free range eggs cooked your way served with sourdough toast.

EXTRAS

Sautéed Spinach / roasted tomatoes / herbed mushroom **\$5**

Cheese kransky / hickory smoked bacon / fresh or smashed avocado / fried tofu / house made potato hash / grilled halloumi cheese / marinated feta / house made baked beans **\$6**

Grilled chicken breast / smoked salmon **\$7**

Grilled prawns **\$8**

Grilled salmon steak **\$10**

LUNCH

STEAK SANDWICH

Marinated grain fed sirloin steak with roquette, tomato, beetroot relish, caramelised onion, cheddar cheese and egg on Turkish roll with a side of fries.

GREY MATTER BEEF BURGER

Premium wagyu beef patty, hickory bacon, cheddar cheese, gherkin pickles, beetroot relish, roquette and tomato on a milk bun with a side of potato wedges.

FRIED CHICKEN BURGER

Fried chicken breast marinated with southern spices, chipotle mayonnaise, cheddar cheese and kale slaw in a buttermilk bun with a side of fries

VEGGIE BLISS BURGER (VE)

Plant based vegan patty, beetroot relish, roquette, tomato, vegan cheese, vegan mayonnaise and hot paprika sauce in a beetroot bun served with a side of sweet potato fries.

NASI GORENG (GF)

Fried rice with house made nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and fried egg.

ADD CHICKEN +\$7
ADD PRAWNS +\$8

\$ 24.9

\$ 22.9

\$ 20.9

\$ 13.9

\$ 26.9

\$ 25.9

\$ 24.9

\$ 24.9

\$ 20.9

GRILLED SALMON

Grilled atlantic salmon seasoned with sea salt, a salad of soba noodles, soy beans, pickled zinger, fresh cilantro, and assorted seeds with asian soy dressing.

SEAFOOD BASKET

Selection of fried prawns, calamari, fish bites and scallops with fries and tartar sauce

SLOW COOKED LAMB TACOS

3 tortillas with kale slaw, caramelised onion, slow cooked lamb, chipotle mayonnaise and tomato and onion salsa.

SUPER GRAIN SALAD (VE) (GF)

Trio quinoa, cranberry, pomegranate, kale, spinach, mint, poached sliced pear, assorted seeds, toasted almond flakes with lemon and balsamic dressing and beetroot hummus.

CRISPY CALAMARI SALAD

Crispy calamari cooked with asian spices, kale slaw, spring onion, fresh coriander, green papaya, cashews, bean sprouts, fresh chilli, crispy noodles, with Japanese mayonnaise and a zesty zinger lemon dressing.

MOROCCAN CHICKEN SALAD

Grilled moroccan spiced chicken, turmeric infused couscous, kale, feta, pumpkin, medley tomatoes, cucumber, avocado and lemon aioli dressing.

BOWL OF POTATO WEDGES

BOWL OF FRIES

BOWL OF SWEET POTATO FRIES

KIDS

RAINBOW HOTCAKE

Fluffy hot cake with fresh berries, maple syrup, rainbow ice cream and sprinkles of hundreds and thousands.

POPCORN CHICKEN

Crispy popcorn chicken with fries.

MEATBALL PASTA

A Tagliatelle pasta with bbq meatballs cooked in napoli sauce.

CHEESE BURGER

Beef patty with cheddar cheese, tomato sauce and dijon mustard with fries.

BACON AND EGG

Hickory smoked bacon with choice of egg on white toast.

V=VEGETARIAN | VE=VEGAN
GF=GLUTEN FREE (GF products may contain traces of gluten)
All public holidays will incur a 15% surcharge

Please be advised that unfortunately, we cannot guarantee that our products are strictly free from any allergies. Although we will always try our best to avoid cross-contamination, there is always a possibility for this to occur. If you are highly allergic to certain food products or concerned about ingredients or cross-contamination, please advise us so we can help you make the right decision to avoid the risk of having an allergic reaction.

GREY MATTER CAFE

HOT DRINKS

HOUSE COFFEE BLEND

Latte / Cappuccino / Flat White / Piccolo / Magic / Espresso / Short Macchiato / Long Macchiato / Long Black

Mug +\$0.80
Freshly Ground Decaf +\$0.50
Bonsoy Milk +\$0.80
Oatly Oat Milk +\$0.80
Milklab Milk: Almond, Coconut, Lactose Free +\$0.80
Syrups – Caramel, Hazelnut, Vanilla +\$0.50
Strong +\$0.50

AFFOGATO

A fresh coffee shot extracted over a scoop of creamy vanilla ice cream.

SPICE CHAI LATTE

A truly decadent blend of aromatic whole spices, black tea and golden Australian honey. Served in a Turkish pot with cinnamon spice dusting.

TURMERIC CHAI LATTE

A chai spice blend with fresh ground turmeric, ginger, black pepper, cinnamon and honey brewed with creamy coconut milk. Served in a Turkish pot with cinnamon spice dusting.

MATCHA LATTE

Premium green tea latte.

BELGIAN HOT CHOCOLATE

A mix of Belgian's finest milk chocolate callets melted down in a warm creamy milk.

BELGIAN MOCHA

A mix of Belgian's finest milk chocolate callets melted down in a warm creamy milk with an espresso shot.

BELGIAN COCONUT HOT CHOCOLATE

A mix of Belgian's finest milk chocolate callets melted down in a warm creamy coconut milk.

ALMOND HOT CHOCOLATE (VE)

A rich delicious creamy vegan cocoa with warm creamy almond milk.

BABYCINO

Layers of creamy froth and chocolate sprinkles served with a marshmallow

TEA

English Breakfast / Earl Grey / Chamomile / Lemongrass & Ginger / Green / Peppermint

\$4.5

\$6.5

\$6.5

\$6.5

\$6.5

\$6

\$6.5

\$7

\$6

\$2

\$5

COLD DRINKS

SMOOTHIES

BANANA

Milk, Banana, Ice Cream, Cinnamon, Honey.

BERRY

Milk, Mixed Berries, Yoghurt, Honey.

TROPICAL

Milk, Mango, Strawberry, Passionfruit, Yogurt, Honey.

COCONUT (VE)

Coconut Water, Mango, Strawberry, Coconut Yoghurt.

ACAI (VE)

Almond Milk, Acai, Mixed Berries, Coconut Yoghurt.

CHOC PEANUT BUTTER (VE)

Almond Milk, Cocoa, Banana, Coconut Ice Cream, Peanut Butter.

FRESHLY SQUEEZED JUICE WELLNESS

Beetroot, Celery, Carrot, Apple.

SUNRISE BLISS

Pineapple, Apple, Strawberry, Watermelon.

CITRUS FUNK

Watermelon, Apple, Orange, Lemon.

MINTY FRESH

Pineapple, Apple, Mint, Lemon.

ENERGIZE

Apple, Celery, Baby Spinach, Cucumber.

PEARYLICIOUS

Pear, Strawberry, Watermelon, Orange.

ON ITS OWN

Choose up to 4 fruits or veggies.

ICED TEA

English Breakfast tea with lemon and mint.

Lemongrass & Ginger.

\$9.5

\$9.5

\$8.5

ICED CHAI LATTE

A milky blend of aromatic spices, organic black tea and raw organic honey served with ice and ice cream.

ICED MATCHA LATTE

Premium green tea leaf latte served with ice and ice cream.

COLD DRIP

Single origin 8 hour cold drip filtered coffee served with ice (single origin coffees are rotated seasonally) .

ICED COFFEE

Fresh Espresso shot served with milk, whipped cream, and ice cream.

ICED CHOCOLATE

Served with chocolate ganache, milk and vanilla ice cream.

ICED MOCHA

Served with ice, chocolate ganache, milk, vanilla ice cream and a fresh espresso shot.

ICED LATTE / LONG BLACK

Large +1.5

TRADITIONAL MILKSHAKES

Chocolate / Vanilla / Caramel / Strawberry / Blue Heaven

**ADD MALT +\$1
THICKSHAKES +\$1.5**

SUPERSHAKES

NUTELLA ROCHER

Nutella milkshake with vanilla ice cream, whipped cream, Nutella & Ferrero Rocher cookie and chocolate crumble.

STRAWBERRY SWIRL BLISS

Strawberry milkshake with vanilla ice cream, whipped cream, red velvet cookie, strawberries, raspberry coulis, white chocolate ganache and fairy floss.

COOKIES & CREAM DELIGHT

Cookies and cream milkshake, whipped cream, cookies and cream ice cream, wafer cone, mini Oreos, chocolate crumble and white chocolate ganache.

SWEET TOOTH

Blue heaven milkshake with vanilla ice cream, whipped cream, sour straps, 100's & 1000's, gigantic lollipop, fairy floss and white chocolate ganache.

\$8.5

\$8.5

\$6.5

\$8.5

\$8.5

\$9

\$5

\$8.5

\$18