



**Sourdough | ciabatta | multigrain toast**

w raspberry jam, butter & spreads 7.5  
fruit loaf | turkish bread | gluten free + 2

**Buttermilk hotcakes**

w maple-glazed banana, whipped mascarpone, crispy katafi pastry, fresh berries, roasted hazelnut & blue berry sauce (v) 22.5

**Bircher muesli**

w seasonal fresh fruits & homemade honey granola (v) 18

**Breakfast burrito**

free range bacon, fried egg, avocado, tomato+ jalapeño salsa, cheese & hot sauce 20.5  
extra egg +3

**Smashed avocado**

w citrus lemon + lime salt, charred sweet corn, meredith goat feta & kale dust on ciabatta toast (v) (gfo) 20.5  
+ poached egg 3 | + thyme chili mushroom 5.5

**Breakfast bruschetta**

two poached eggs on ciabatta w smashed avocado, spicy tomato salsa & smoked ricotta salata (v) (gfo) 21.5  
+ chorizo 6

**Grilled new season asparagus**

w potato rosti, smash avocado, poached eggs, goat feta, hollandaise & lemon+ herbs crumbs (v) (gfo) 23  
+ prosciutto | smoked salmon 6.5

**Zucchini & corn fritters**

w tomato fondue, fresh basil, buffalo mozzarella, cherry tomato, basil oil, white balsamic reduction & poached eggs (v) 22.5  
+ smoked salmon | prosciutto 6.5

**Sautéed wild mushrooms**

truffle oil infused seasonal mushrooms served w cauliflower purée, crispy kale, toasted walnut, a poached egg & ciabatta (v) (gfo) 23.5  
extra egg +3

**Spicy tomato baked eggs**

baked in a chunky roasted-tomato sugo w marinated goat feta, fresh basil & ciabatta toast (v)(gfo) 22.5  
+ chorizo 6

**Chili scrambled eggs**

w capsicum, sweet corn, spring onion, homemade chili oil & manchego cheese on toast (v) (gfo) 20.5  
+ sliced ham | fried chorizo 5

**Bliss benedict**

potato rosti, smashed avocado, poached eggs, fresh chives, hollandaise & pomegranate (v) (gf) 18.5 w  
chili thyme mushroom (v) 22  
bacon 22.5  
smoked salmon | prosciutto 23

**B.L.A.T**

a turkish sandwich w free range bacon, fresh baby cos lettuce, avocado, fresh tomato & secret sauce (gfo) 20.5

**Free range eggs anyway on toast 13**

**Add on**

tomato relish 1  
free range egg | hollandaise 3  
meredith goat feta 3.5  
baby spinach | grilled tomato 5  
potato rosti (gf) | grilled haloumi | thyme chili mushroom 5.5  
free range bacon | chorizo | avocado 6  
smoked salmon | prosciutto | shredded poached chicken 6.5

**Hawaiian poke bowl**

marinated fresh salmon, avocado, mango, tobiko, seaweed, pickle ginger, pickle radish, wasabi mousse, rice, pomegranate & sesame seed (gf) (df) 24.5  
+ fried egg 3

**Salad bowl**

cauliflower, baby carrot, broccoli, sweet corn, pomegranate, organic purple rice, quinoa, baby spinach & lemon dressing (vg) (gf) 19.5  
+ grilled haloumi 5.5  
+ poached chicken | smoked salmon 6.5

**Wasabi crusted calamari**

w asain style slaw salad w fresh lime dressing, crispy shallot & lemon mayo (gf) (df) 23.5

**Chargrilled portuguese chicken breast**

pear & rocket salad w pomegranate, toasted almond & sherry vinegar dressing (gf) (df) 23.5  
+ saffron rice | shoestring fries 5

**Seafood spaghetti marinara**

sautéed seafood w chili, garlic & white wine, finish w tomato base sauce, cherry tomato, basil & buffalo mozzarella 28.5

**Spaghetti marinara**

tomato sugo, cherry tomato, basil & buffalo mozzarella (v) 19.5

**Seafood risotto**

creamy saffron risotto dressed up w buttery prawn, spanner crab & squid, finish w mascarpone (gfo) 28.5

**Wagyu beef burger**

w fresh tomato, caramelized onion, mustard, pickles, american cheddar cheese, baby cos lettuce & seeded mustard aioli 22  
+ bacon 3  
+ shoestring fries 5 | battered wedges 6

**Buttermilk fried chicken burger**

crispy fried chicken tenderloins w honey mustard slaw, cheddar cheese, fresh lettuce & chipotle mayo 22  
+ bacon 3  
+ shoestring fries 5 | battered wedges 6

**Sides**

**Shoestring fries**

w aioli & tomato sauce (v) (gf) 9.5

**Spicy battered wedges**

w sour cream & sweet chili sauce (v) 10.5

**Cheesy turkish garlic bread**

w fresh parsley (v) 11.5

**Margherita pizza**

w fresh mozzarella, neapolitan sauce & fresh basil (v) 15  
+ prosciutto 6.5

**Fresh pear & rocket salad**

topped w pomegranate, parmesan & toasted almond (v) (gf) 13.5  
+ poached chicken 6.5

(v) vegetarian  
(vg) vegan  
(gf) gluten free  
(gfo) gluten free option  
(df) dairy free  
(dfo) dairy free option

\*Please ask if you have any allergens or dietary requirements

\* Please note:  
- 15% surcharge on public holiday  
- 1.5% transaction fee on card payments

Please ask our friendly staff for vegan menu



**Function Venues**

available for private functions

enquire within or email:  
info@greyandbliss.com.au



greyandbliss.com.au



**Feel like some cakes?**

to browse our delicious freshly made cakes at the cake display cabinet  
or  
Ask our friendly staff for cakes menu

## Coffee

We serve our coffee 60°C, please let us know if you like yours extra hot

**Black** 4.5

**Filter** - Pour over / AeroPress 7

**Cold drip** 7

**Cold drip tonic** 7

**White** 4.5

**Matcha latte** 5 / **Mocha** 5.3 / **Fresh chai** 5.5

**Chai latte** - vanilla / spicy 5

**Golden latte** 5.5

turmeric, honey, cinnamon, espresso shot

**Golden sunshine** 5

turmeric, honey, cinnamon

**Irish coffee** 15

Irish whisky, double espresso, hot water, whipped cream & chocolate dust

*bonsoy / almond / coconut / oat milk / lactose free + 1 large / decaf + 0.80*

## Tea

*Organic & ethically sourced* 5

english breakfast / earl grey / lemongrass & ginger / chamomile / peppermint / green tea

## Chocolate

Original dark 70% *small* 5 / *large* 5.8

Kids hot chocolate 5

## Cold

Lemon lime bitters 7

Iced latte 4.5

Iced long black 4.5

Iced mocha latte 5.3

Iced chai latte - vanilla / spicy 5

Iced coffee / choc / mocha 7.5

## Smoothies

**Super G**

spinach, coconut milk, kiwi, apple, banana, honey (v) (gf) 10.5

**The duke**

banana, yoghurt, honey, peanut butter, milk (v) (gf) 10.5

**Berry best**

strawberry, blueberry, raspberry & coconut milk (vg) (gf) 10.5

**Mango delight**

mango & banana (vg) (gf) 10.5

**Golden smoothie**

mango, banana, turmeric, honey, cinnamon, coconut milk (v) 10.8

*Add on yoghurt 1 / turmeric 1 / spinach 1.5 / mango 1.5 / banana 1.5*

## Fresh juice

**Strawberry field** 10.5

*strawberry, watermelon, apple*

**Golden pash** 10.5

*pineapple, passionfruit, orange, apple*

Or **Mix & match!** 10.5

*press orange / pineapple / apple / carrot / celery + ginger / spinach 1*

*+ gin / vodka / white rum / tequila 7*

## Milkshakes

*chocolate/ caramel/ strawberry/ vanilla/ banana / coffee / mocha* 7.5

## Softies

*Coke / coke zero / sprite* 4.5

*Hepburn springs blood orange* 6

*Hepburn springs ginger beer* 6

*Hepburn springs pink grapefruit* 6

*Regular / large sparkling water* 5 / 9.5

## Kombucha

*Remedy – organic* 7

*Ginger & lemon / Raspberry lemonade / Cherry plum / Mango passion*

## Cocktails

**Espresso Martini** 18

*espresso shot, kahlua, vodka*

**Aperol Spritz** 18

*piccolo, aperol, orange, soda*

**Cuba Libre** 18

*spicy rum, coke, lime*

**Mojito** 18

*lime, mint, soda, white rum*

**Bloody Mary** 18

*let us know how spicy you like*

**Chai Martini** 15

*Chai, kahlua, milk*

**Gin Tonic** 15

*gin, tonic water, lemon*

**Pimms Jug** 27

*refreshing blend of pimms, lemonade & seasonal fruit*

**Spanish red wine Sangria Jug** 27

*w seasonal fresh fruit*

**Mimosa** 13

*Sparkling piccolo & orange juice*

## Beer & Cider

*Asahi / Corona / Peroni / Crown Lager /*

*Coopers Pale Ale 9*

*Somersby Apple Cider 9*

*Furphy refreshing Ale 9.5*

## Wine

*B&G shiraz rosé, FR 12.5 / 43*

*Louis Perdrier rosé, FR 12.5 / 43*

**White**

*Whispering sisters Sauvignon Blanc, AU 10.5 / 35*

*Toorak Estate Chardonnay, AU 11 / 35*

*Birds of paradise Pinot Gris, AU 12 / 40*

**Red**

*Whispering sisters Shiraz, AU 10.5 / 35*

*Bistro Pinot Noir, FR 12.5 / 44*

**Sparkling**

*Louis Perdrier 200ml, FR 12*

*Louis Perdrier 750ml, FR 40*