



Function Venues

available for private functions

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



greyandbliss.com.au

[greyandbliss](https://www.instagram.com/greyandbliss)



Feel like some cakes?

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

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) 23.5

Fresh fruit bircher muesli

w mix berries yogurt, toasted coconut, seasonal fresh fruits, homemade honey granola & toasted almond (v) (dfo) 19

Breakfast burrito

free range bacon, fried egg, avocado, tomato+ jalapeño salsa, cheese & hot sauce 21.5
[extra egg](#) +3.5

Smashed avocado & beetroot hummus

w citrus lemon + lime salt, meredith goat feta & fresh lemon on ciabatta toast (v) (gfo) (vgo) 21
[+ poached egg](#) 3.5 | [+ smoked salmon](#) 7

Grilled new season asparagus

w potato rosti, smash avocado, poached eggs, goat feta, hollandaise & lemon+ herbs crumbs (v) (gfo) 24
[+ prosciutto](#) 6.5 | [smoked salmon](#) 7

Zucchini & corn fritters

w tomato fondue, fresh basil, buffalo mozzarella, cherry tomato, lemon labneh, basil oil, white balsamic reduction & poached eggs (v) 24
[+ smoked salmon](#) 7 | [prosciutto](#) 6.5

Sautéed wild mushrooms

truffle oil infused seasonal mushrooms served w cauliflower +parsnip purée, crispy kale, toasted walnut, a poached egg & multigrain toast (v) (gfo) (vgo) 24
[extra egg](#) +3.5
[+ prosciutto](#) 6.5

Breakfast bruschetta

two poached eggs on ciabatta w smashed avocado, spicy tomato salsa & smoked ricotta salata (v) (gfo) 22
[+ chorizo](#) 6.5

Chili scrambled eggs

w capsicum, sweet corn, spring onion, homemade chili oil & manchego cheese on toast (v) (gfo) 21.5
[+ sliced ham](#) | [fried chorizo](#) 5

Spicy tomato baked eggs

baked in a chunky roasted tomato sugo w marinated goat feta, fresh basil & ciabatta toast (v)(gfo) 23.5
[+ chorizo](#) 6.5

Bliss benedict

potato rosti, smashed avocado, poached eggs, fresh chives, hollandaise & pomegranate (v) (gf) 19 [w](#)
[chili thyme mushroom](#) (v) 23
[bacon](#) | [prosciutto](#) 23.5
[smoked salmon](#) 24

B.L.A.T

a turkish sandwich w free range bacon, fresh baby cos lettuce, avocado, fresh tomato & secret sauce (gfo) 21.5

Free range eggs anyway on toast 13.5

Add on

[tomato relish](#) 1 | [hollandaise](#) 3
[free range egg](#) 3.5
[meredith goat feta](#) 4
[baby spinach](#) | [grilled tomato](#) 5
[potato rosti](#) (gf) | [grilled haloumi](#) | [thyme chili mushroom](#) 6
[free range bacon](#) | [chorizo](#) | [prosciutto](#) | [avocado](#) 6.5
[smoked salmon](#) | [shredded poached chicken](#) 7

Hawaiian poke bowl

marinated fresh salmon, avocado, mango, tobiko, seaweed, pickle ginger, pickle radish, wasabi mousse, rice, pomegranate & sesame seed (gf) (df) 25.5
[+ fried egg](#) 3.5

Salad bowl

roasted cauliflower, broccoli & sweet potato w beetroot, organic quinoa, pomegranate, walnut, baby spinach, fresh lemon & tahini hummus (vg) (gf) 21.5
[+ grilled haloumi](#) 6
[+ poached chicken](#) | [smoked salmon](#) 7

Wasabi crusted calamari

on a rocket + spinach salad w semi dried tomato, fresh pear, pickle ginger, fried shallot, pomegranate, lemon mayo & apple balsamic dressing (gf) (df) 24.5

Chargrilled portuguese chicken breast

pear & rocket salad w pomegranate, toasted almond & sherry vinegar dressing (gf) (df) 24.5
[+ 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, parmigiano- reggiano & buffalo mozzarella (v) 19.5

100% Wagyu beef burger

w fresh tomato, caramelized onion, pickles, american cheddar cheese, baby cos lettuce & house made burger sauce 23
[double cheese](#) + 1.5
[+ bacon](#) 3 | [+ fried egg](#) 3.5
[+ shoestring fries](#) 5 | [battered wedges](#) 6

Spicy shredded chicken tacos (2)

slow cooked chicken breast w chili+ lime yoghurt sauce, manchego cheese & tomato+ avo+ charred corn salsa 23.5
[+ 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 garlic & herbs focaccia (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) 14.5
[+ poached chicken](#) 7

(v) vegetarian

(vg) vegan

(vgo) vegan option

(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



Coffee

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

Black 5.2

Filter - Pour over / AeroPress 7.5

Cold drip 7.5

Cold drip tonic 7.5

White 5.2

Matcha latte 5.7 / **Mocha** 5.9 / **Fresh chai** 6.2

Chai latte - vanilla / spicy 5.7

Golden latte 6.2

turmeric, honey, cinnamon, espresso shot

Golden sunshine 5.7

turmeric, honey, cinnamon

Irish coffee 17

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

*bonsoy / almond / coconut / oat milk / lactose free + 1
large +0.70 / decaf +1 / extra shot +1*

Tea

Organic & ethically sourced 5.8

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

Chocolate

Original dark 60% *small* 5.2 / *large* 5.9

Kids hot chocolate 5.2

Cold

Lemon lime bitters 7.9

Iced latte *12oz* 6.5

Iced long black *12oz* 6.5

Iced mocha latte 6

Iced chai latte - vanilla / spicy 5.7

Iced coffee / choc / mocha 8.5

Whipped cream +1

Frappé 10.5

coffee/ matcha/ chocolate/ mocha/ caramel

blended w ice & milk topped w whipped cream

extra espresso + 1

Smoothies

Super G

spinach, coconut milk, kiwi, apple, banana, honey (v) (gf) 11.5

The duke

banana, yoghurt, honey, peanut butter, milk (v) (gf) 11.5

Berry best

strawberry, blueberry, raspberry & apple juice (vg) (gf) 11.5

Mango delight

mango & banana (vg) (gf) 11.5

Strawberry watermelon

watermelon, strawberry, yoghurt & apple juice (v) 11.8

Golden smoothie

mango, banana, turmeric, honey, cinnamon, coconut milk (v) 11.8

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

Fresh juice

Strawberry field 11.5

strawberry, watermelon, apple

Golden pash 11.5

pineapple, passionfruit, orange, apple

Or **Mix & match!** 11.5

press orange / pineapple / apple / carrot / celery

+ ginger / spinach 1

+ gin / vodka / white rum / tequila 8

Milkshakes

chocolate/ caramel/ strawberry/ vanilla/ banana / coffee /

mocha 8.5

Softies

Coke / coke zero / sprite 5

Hepburn springs blood orange 6.9

Hepburn springs ginger beer 6.9

Hepburn springs pink grapefruit 6.9

Regular / large sparkling water 6.5 / 11

Kombucha

Remedy - organic 7.5

Ginger & lemon / Raspberry lemonade / Mango passion

Cocktails

Espresso Martini 20

espresso shot, kahlua, vodka

Aperol Spritz 20

piccolo, aperol, orange, soda

Cuba Libre 20

spicy rum, coke, lime

Mojito 20

lime, mint, soda, white rum

Bloody Mary 20

let us know how spicy you like

Chai Martini 17

Chai, kahlua, milk

Gin Tonic 18

gin, tonic water, lemon

Pimms Jug 29

refreshing blend of pimms, lemonade & seasonal fruit

Spanish red wine Sangria Jug 29

w seasonal fresh fruit

Mimosa 15

Sparkling piccolo & orange juice

Beer & Cider

Corona 10.5

Asahi / Peroni / Crown Lager / 9.9

Coopers Pale Ale/ Furphy refreshing Ale

Somersby Apple Cider 9.9

Wine

Roxy rosé, FR 14 / 44

White

Toorak Semillon Sauvignon Blanc, AU 13 / 39

Toorak Estate Chardonnay, AU 13.5 / 41

Harts Creek Pinot Grigio, AU 14.5 / 45

Red

Whispering sisters Shiraz, AU 13 / 39

Bistro Pinot Noir, FR 14 / 46

Sparkling

Louis Perdrier 200ml, FR 17

Louis Perdrier 750ml, FR 47