

GF - Gluten Free, GFO - Gluten Free Option
V - Vegetarian, VV - Vegan, VO - Vege Option, VVO - Vegan Option

GROUNDHOG *Social*

ALL DAY MENU

PLEASE ORDER AT THE COUNTER
OPEN 7 DAYS

FRUIT TOAST (V) house made jam and butter	8.00	MUSHROOM BENEDICT (GFO, V) poached eggs, locally grown mushrooms, crispy enoki, porcini dust and chilli hollandaise on rye	19.00	PORK BELLY SOBA NOODLE SALAD crispy orange chilli pork belly, smoked shoyu, macadamia nuts, soba noodles, cabbage, herbs, chilli and shallots	23.00
EGGS ON TOAST (GFO, V) eggs your way with tomato pepperberry relish on sourdough add hollandaise sauce add smokehouse bacon add smoked salmon	11.50 2.50 5.00 6.00	CHICKEN WAFFLE crispy cornflake spatchcock, kimchi waffle, shallots, sesame seeds, gochujang mayo and pickled cucumber	21.00	SALT + PEPPER SQUID beetroot labneh, feta, oregano and lemon	18.00
PANACOTTA + GRANOLA (V) malt panacotta, toasted fig and almond granola, orange segments and grape must syrup	17.00	BAKED EGGS (GFO) rich cherry tomato sauce, pig face sausage, asparagus, provolone cheese and house focaccia	19.50	HUMMUS PLATE (GFO, V, VVO) pomegranate, pistachio, herbs, grape must and artisan toast	17.00
BREAKFAST BURRITO (VO) chorizo, halloumi, crispy potato, spinach, scrambled eggs and chilli jam add avocado	18.50 2.00	HEALTH BOWL (GF, V, VVO) spice roasted cauliflower, smoked almonds, puffed quinoa, baby kale, herbs, beetroot labneh and pomegranate add chicken add smoked salmon	17.00 5.00 6.00	LOADED FRIES (GF) pulled beef brisket, cheese sauce, chilli, pickled jalapenos	16.00
HERB OMELETTE (GF, V) pea, zucchini, kale and heirloom tomato omelette with ricotta, toasted seeds and beetroot pickled fennel add sourdough	17.00 3.00	WAGYU SMASH BURGER (GFO) brioche bun, tomato, lettuce, onion, cheddar cheese, pickled zucchini and burger sauce add chips add bacon (1) add extra beef patty	18.50 3.00 2.00 6.00	CHIPS (GF) sweet chilli salt with spiced aioli sweet potato chips with mayo	8.00 12.00
SMASHED AVO (GFO, V, VVO) vegemite emulsion, Australian pepperberry goats cheese, spiced roasted pepitas and cherry tomatoes on mega grain hightop loaf add two poached eggs add bacon add salmon	17.00 4.00 5.00 6.00	VEGE BURGER (GFO) cumin beetroot pattie, halloumi, lettuce, beetroot, pickled fennel and labneh on a brioche bun add chips	17.00 3.00	SIDES TO ADD smoked salmon smokehouse bacon / halloumi / fancy mushrooms avocado / dressed tomato / potato hash feta / tomato pepperberry relish / hollandaise / egg (1)	6.00 5.00 4.00 3.00
BANOFFEE CRUMBED BRIOCHE (V) sugar and spice crumbed egg soaked brioche, banana foam, toffee ice cream, coffee soil, rum chocolate ganache	18.00	CRISPY PRAWN BAO BURGER crispy battered prawns, steamed bun, chilli slaw, ponzu mayo and a fried egg add chips	19.00 3.00	THE KIDS KIDS BACON + EGGS (GFO) bacon, eggs and tomato sauce	9.00
CRISPY SALMON (GF) dressed with vodka and lime, Jerusalem artichoke and cheddar cheese potato rosti, avocado puree, dill creme fraiche, pickled red onion, poached egg and caviar	27.00	CHICKEN LINGUINE cherry tomatoes, olives, garlic, chilli, herbs and shaved parmesan	21.00	KIDS WAFFLES brioche, choc sauce and vanilla bean ice cream	9.00
BEEF BRISKET BENEDICT (GFO) rich chipotle braised brisket, poached eggs, chive hollandaise and pickled red onion on sourdough	21.00	BEEF CHEEK PARCEL pastry wrapped beef cheek terrine, red cabbage jam, pickles, truffle cured egg yolk and spiced aioli	19.00	KIDS CHEESEBURGER burger and chips	10.00

