

THE LOBBYIST

BREAKFAST

Two slices of The Grounds sourdough served with butter and your choice of spread (vg, gf optional)	7
Apple & almond bircher muesli (vg) Maple syrup, coconut flakes, fresh fruit	14
Granola bowl (vg) Greek yoghurt, honey, fresh fruit, nuts	14
Ham & cheese croissant / toastie (gf optional)	11
Cheese & tomato croissant / toastie (gf optional)	10
Egg roll (gf optional) Toasted brioche bun, cabbage slaw, HP sauce	9
Bacon + 3 Cold smoked salmon + 4 Cheese + 2 Avocado + 2 Roasted Mushrooms + 2 **Nonie's gluten free bread + 3	
Two poached eggs on The Grounds sourdough Choice of soft boiled or onsen eggs (v, gf optional)	12
Avocado on sourdough with fresh herbs and chilli oil (v, gf optional)	14

SIDES

Cold smoked salmon	7
Blackforest smokehouse triple smoked bacon	6
Fresh Avocado, lemon	4
Herb roasted mushrooms	5
Onsen or soft boiled egg	3.5
**Nonie's gluten free bread	+3

FRESHLY BAKED

The Grounds Pastry selection Croissant, Danish, Raisin snail, Hazelnut snail	7
White chocolate and berry muffin	5
Banana & oat crumble muffin	5
Butter boy Cookie	7
Gluten free tea cakes	7

SALADS

Avocado salad (vg, gf optional) Avocado, tomatoes, cucumber, mixed leaves, maple dressing, toasted Sourdough	18
Roasted vegetables (vg, gf optional) Roasted Pumpkin, Cauliflower, Kale, Crispy Chickpeas, Quinoa, pomegranate molasses dressing	18
Onsen egg or Soft boiled eggs	+3.5
Cold smoked salmon	+7
Poached chicken breast	+7
The Grounds sourdough slice	+3

SANDWICHES

All sandwiches can be made GF

Chicken & Avocado Poached chicken breast, sourdough, mustard mayo, avocado, soft herbs	16
Cheese + 2	
Beef brisket Slow cooked brisket, sourdough, cheddar, mustard, onion jam, pickles	16
Chicken schnitzel Panko chicken schnitzel, brioche bun, cabbage slaw, chilli lime seasoning, pickles	16
Cheese + 2 Avocado + 2	
Kimchi Cabbage kimchi, cheddar, sourdough	13
Vegan wrap Roasted Pumpkin, Cauliflower, kale, hummus, harissa	13

Catering is available from The Lobbyist within the Parramatta area. Ask our staff for more information.

COFFEE BY REFORMATORY LAB

White	4
Black / guest single origin	4
Filter / Cold Brew Rotating feature brew - see board	5
Iced coffee / chocolate / mocha (served with ice-cream)	7
+ extra shot / decaf + 0.5 + almond milk / bonsoy / macadamia milk / oat milk + 0.5	

TEA BY CHAMELLIA

English Breakfast	4
Earl Grey	4
Lemongrass and Ginger	4
Peppermint	4
Gunpowder Green	4
Marsala Chai	4

WARM ELIXIRS MADE WITH HONEY

Raw honey soaked chai latte	5
Golden turmeric latte	5
Matcha latte	5
Hot chocolate	4.5

FRESHLY SQUEEZED JUICE

Orange	6
Apple	6

SOFT DRINKS

Coke, Coke No Sugar, Lemonade, LLB	4
Bundaberg Ginger Beer	5

BEER

Peroni Red, Rome, ITA	8
Stone & Wood Pacific Ale, Byron Bay, NSW	10

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