



ALL DAY MENU

PASSIONFRUIT PANNA COTTA (gf*)	17.0
Orange + cacao granola, seasonal fruits + berries	
EGGS ON TOAST (gf*)	11.0
2 x free range eggs on sourdough ADD GRILLED BACON + 5.0	
F+G DUCK WAFFLE	23.0
Crispy confit duck leg, waffle, fried egg, carrot + orange puree, spiced maple butter ADD GRILLED BACON + 5.0	
LET'S SMASH IT (v, gf*)	19.0
Avocado, sourdough, whipped goats feta, candied black olive, beetroot, medley tomatoes, lime + poached egg	
MUSHROOM MEDLEY (gf*, ve*)	19.0
Sautéed mushrooms, sourdough, whipped goat's feta, crispy kale, black garlic + thyme emulsion ADD FRIED OR POACHED EGG + 2	
FRENCH TOAST TRIFLE (v)	21.0
Fried brioche, stewed black berries, lemon & mascarpone custard, biscoff + almond crumbs	
EGGS "BENNY" (v)	17.0
Potato & thyme rosti, avocado, poached eggs tarragon hollandaise sauce WITH PULLED PORK 19.0 WITH CHILLI CRAB & PRAWN 22.0	

OPEN OMLETTE (v)	16.0
Asparagus, cherry tomato, zucchini, whipped goats cheese, chilli jam ADD CHORIZO + 3.0	
GREEN BOWL (gf, df, ve)	17.0
Broccolini, kale, edamame, spring peas, asparagus, sprouts, brown rice, carrot hummus, spiced chickpeas ADD SALMON 7.0, POACHED EGG 2.0, HALOUMI 4.0, CHICKEN 5.0	
PASTA PRIMAVERA (v)	20.0
Pappardelle, spring vegetables, herb pesto, medley tomatoes + grana padano ADD SALMON + 7.0, GRILLED CHICKEN + 5.0, CHILLI CRAB + PRAWN + 5.0	

BURGERS / PANINIS / TOASTIES

BRISKET BURGER (gfo*)	15.0
180gms ground brisket, milk bun, raclette, house pickles, burger sauce + bacon	
F+G VEGAN BURGER (ve)	15.0
House-made vegan pattie, chilli jam, avocado, lettuce, pickles, vegan cheese, pumpkin bun	
CHICKEN CAESAR PANINI	14.0
Chicken schnitzel, cos slaw, parmesan, Caesar dressing ADD GRILLED BACON + 3.0	
SHRIMP PO'BOY	16.0
Southern fried shrimp, lettuce, tomato, chipotle remoulade	
CHEESE TOASTIE	11.0
Provolone, cheddar + parmesan SHAVED HAM + 3.0, BACON + 3.0, MUSHROOMS + 3.0	

NDUJA + FIOR DI LATTE TOASTIE (v*)	15.0
Roasted capsicum, herb pesto + spinach	
BOMBAY TOASTIE (v, ve*)	12.0
Potato, capsicum, house spices, coriander chutney + cheese	

SIDES

Fries, lime + garlic aioli	sml 4.0	lrg 8.0
Chorizo Grilled bacon		5.0
Avocado Sautéed mushrooms Halloumi		4.0
Potato rosti Goat's feta Sautéed spinach		
Extra Egg		2.0
Grilled chicken		5.0
Seared salmon		7.0
Extra toast Hollandaise Chilli jam		2.0

KIDS

Egg + toast	6.0
Chocolate chip & blueberry waffle, maple + ice cream	12.0
Cheese toastie	8.0
+ ADD TOMATO OR SHAVED HAM	
Crispy chicken tenders, chips	9.0
Kids OJ / Apple Juice	6.0
Milk shakes;	5.0
Vanilla, strawberry or chocolate	
Baby Chino	2.0
Hot Chocolate	4.0

COFFEE BY INDUSTRY BEANS	
BLACK (Single Origin) Espresso, Long Black, Macchiato	4.0
WHITE Latte, Cappuccino, Flat White, Piccolo	4.0
Large	+ 1.0
Extra shot	+ 0.5
Almond, Soy, Lactose Free, Oat Syrups	+ 1.0 + 0.5
Hot Chocolate	4.0
Mocha	4.5
Affogato	5.0
Monk Chai	5.0
Dirty Chai	5.5
Iced Latte	4.0
Iced Chocolate, Coffee or Mocha	5.0
ADD ICE CREAM +1.0	

TEA BY TEA DROP	
English Breakfast French Earl Grey Spring Green Peppermint Chamomile Blossoms Lemongrass Ginger	4.5

COLD PRESSED JUICES	
Straight Up OJ	8.0
Apple, lemon, ginger	8.0

SMOOTHIES & SHAKES	
Kale, kiwi, mango, coconut	10.0
Berries, granola, banana, almond milk, peanut butter, chia	10.0
Cacao, dates, avocado, almond, banana	10.0
MILK SHAKES	7.0
Chocolate Vanilla Strawberry	

SOFT DRINKS	
Coke Coke Zero Lemonade	4.0
Lemon, lime bitters	5.0
Still water	4.0
Sparkling	5.0

BRUNCH COCKTAILS	
MIMOSA Sparkling wine, orange juice	8.0
STRAWBERRY + LEMONADE Strawberry puree, lemonade, sparkling wine	8.0
APEROL SPRITZ Aperol, soda, sparkling wine	14.0
ESPRESSO MARTINI Vodka, kalua, espresso	16.0
BLOODY MARY	18.0

BEER		
Carlton Zero	0.0%	8.0
Balter XPA	5.9%	10.0
Victoria Bitter	4.9%	9.0
Stone & Wood Pacific Ale	4.4%	9.0
Tap Beer	Ask your waiter	

WINE		
SPARKLING		G
Dunes & Greene Chardonnay Pinot Nior		9.0
WHITE	G	B
Marty's Block Sauvignon Blanc	10.0	40.0
Corte Giara Pinot Grigio	12.0	45.0
Redbank King Valley Chardonnay	13.0	55.0
ROSÉ		
La Vieille Ferme French Rosé	11.0	43.0
RED		
Sisters Run Calvary Hill Shiraz	12.0	45.0
Haha Marlborough Pinot Noir	13.0	55.0
Valdemoreda Rioja Tempranillo	10.0	40.0

BOOZY BOTTOMLESS BRUNCH

Your choice of any meal and bottomless mimosas for an hour. Available from 10:00am. Bookings required. \$45.0 per person.



FAVOR & GRACE
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Our menu is halal friendly | A 15% surcharge applies on public holidays