

**PLEASE ORDER AT THE COUNTER  
WHEN YOU ARE READY**

**NO SERVICE CHARGE NO GST**

## ALL-DAY BREAKFAST

### **\$16 POACHED EGGS**

ON THICK TOAST, SMOKED SALMON, MELTED CHEESE & HOLLANDAISE SAUCE

### **\$16.5 BRULEE FRENCH TOAST**

FLUFFY FRENCH TOAST, BERRY COMPOTE, ALMONDS, PUMPKIN SEEDS, VANILLA I/C & SALTED CARAMEL

### **\$16 BACON CHEESE OMELETTE**

3 EGG OMELETTE WITH SMOKY BACON & MELTED CHEESE. SERVED WITH A BUTTERMILK BISCUIT & SIDE SALAD

### **\$16 SUNNYSIDE UPS**

ON THICK TOAST, GRILLED HAM, GUACAMOLE & CHEDDAR

### **\$16 PANCAKE STACK**

W BANANAS, STRAWBERRIES, HOMEMADE HONEYCOMB, & MAPLE SYRUP

### **\$12 ORGANIC GRANOLA & MUESLI**

W HONEY, YOGHURT & FRESH FRUIT

### **\$17 SKINNY EGGS BEN**

POACHED EGGS, SMASHED AVOCADO, SMOKED SALMON ON TORTILLA W YOGHURT SAFFRON SAUCE

### **\$17 ZUCCHINI CORN FRITTERS**

GRILLED ZUCCHINI AND CORN PATTIES W GUACAMOLE, LEMON YOGHURT SAUCE, PAPRIKA & A POACHED EGG

### **\$19 BLT CROISSANT PLATE**

CROISSANT STUFFED W LETTUCE, BACK BACON & TOMATOES, SERVED W 2 SUNNYSIDE UPS, PORK BRATWURST & SALAD

### **\$19 PUMPKIN PANCAKE**

SAVOURY PUMPKIN PANCAKE W POACHED EGGS, SMOKED SALMON, HOLLANDAISE SAUCE & TOBIKO ROE

### **\$16.5 COCONUT GULA MELAKA PANCAKES**

W COCONUT GULA MELAKA ICE CREAM, TOASTED ALMONDS & MANGO PUREE

# FOOD

WEEKEND

## SOUP, SALADS, SANDWICHES

### **\$11 TRUFFLED MUSHROOM SOUP**

### **\$17 GRILLED CHICKEN SALAD**

WHOLE CHICKEN THIGH, FRESH GREENS, TOMATOES, CUCUMBER. SERVED WITH SESAME VINAIGRETTE & HONEY MUSTARD DRESSING

### **\$18.5 SALMON AVOCADO MULTIGRAIN**

MULTIGRAIN TOAST W CREAM CHEESE, SMOKED SALMON, ARRUGULA & AVOCADO. SERVED W A SIDE SALAD & CRISPS

### **\$16 CROQUE MADAME**

SMOKED HAM, BACON & MELTED CHEESE IN BETWEEN TOASTED BRIOCHE. TOPPED W SUNNYSIDE UP & SERVED W SALAD & CRISPS

### **\$15 BLACK TRUFFLE CIABATTA (V)**

BLACK TRUFFLE CREAM & ARRUGULA IN A CIABATTA BUN. SERVED W SALAD

+2 TO CHANGE POACHED/FRIED EGGS  
TO SCRAMBLED EGGS

+2 FOR EGG WHITE W SCRAMBLED EGGS

## SIDES OR CREATE A PLATE

### **\$4 TOAST W BUTTER**

(brioche/multigrain/white/gluten-free)

### **\$3.5 EGGS (poached/scrambled/fried)**

### **\$3 AVOCADO**

### **\$3 GUACAMOLE**

### **\$5 MUSHROOMS**

### **\$4.5 PORK BRATWURST SAUSAGE**

### **\$4.5 BACK BACON**

### **\$5 SMOKED SALMON**




### **\$5 SMOKED HAM**

### **\$5 SIDE GREEN SALAD**

### **\$6 SEASALT POTATO CRISPS**

### **\$2 HOLLANDAISE SAUCE**

**10AM TO 6PM  
CLOSED MONDAYS**

 GROUPTHERAPYCOFFEE  
 @GROUPTHERAPYCAFE  
 EVENTS@GTCOFFEE.COM

## PIES PUFFS & STEWS

### **\$11.5 SPINACH & FETA ROLL (V)**

SPINACH & FETA CHEESE IN A FLAKY PASTRY. SERVED W A SIDE SALAD & CRISPS

### **\$16 STEAK & CHEESE PIE**

LEAN BEEF & MELTED CHEDDAR IN A SHORTCRUST PASTRY. W SALAD & CRISPS

### **\$15 CHICKEN MUSHROOM BREADBOWL**

HOMEMADE CHICKEN STEW IN A HONEY BREADBOWL. SERVED W SIDE SALAD

### **\$17 CHILLI CRAB PIE**

REAL CRAB CLAW MEAT W A SPICY SWEET CHILLI SAUCE, N A BUTTERY PASTRY. SERVED W SALAD & CRISPS

### **\$16 SHEPHERD'S PIE**

LEAN BEEF WITH CARROTS, ONION, BEANS & BUTTERY MASHED POTATO. SERVED W SALAD & CRISPS

### **\$16 BEEF SHANK STEW**

BRAISED BEEF SHANK & SEASONAL VEGETABLES IN A RICH GRAVY. SERVED W CRUSTY GARLIC BREAD

## PASTAS & MAINS

### **\$16 BACON MUSHROOM AGLIO OLIO**

LINGUINE W GARLIC, BACON, PARSLEY, MUSHROOM & CHILLI FLAKES

### **\$16.5 LINGUINE BOLOGNESE**

PASTA W A SAUCE OF MINCED BEEF, ONION, CARROTS, HERBS & PARMESAN CHEESE

### **\$19 TRUFFLED RAVIOLI (V)**

HOMEMADE RAVIOLI W A GARLIC MUSHROOM & RICOTTA CHEESE FILLING IN A TOMATO HERB SAUCE. FINISHED W TRUFFLE OIL & PARMESAN

### **\$16 SAUSAGE MUSHROOM CARBONARA**

LINGUINE COATED IN A CREAMY EGG SAUCE W SLICES OF PAN-SEARED HERB SAUSAGE & MUSHROOMS TOPPED WITH ITALIAN BREADCRUMBS

### **\$21 BEEF CHEESEBURGER**

JUICY BEEF PATTY W SALSA, MUSTARD, MELTED CHEESE & A FRIED EGG, SERVED W SALAD & CRISPS

### **\$17 PULLED PORK CHARCOAL BURGER**

PULLED PORK IN A CHARCOAL BUN WITH PICKLES, CHEESE & MUSTARD. SERVED W SALAD & CRISPS

**GROUP  
THERAPY**  
space away from the daily grind

*GROUP THERAPY started in 2010 as an event space in Duxton Road for corporate workshops, community events & private functions.*

*We have since grow organically into a day cafe with a 2nd home in Katong as well as a homemade ice cream brand **Scoop Therapy**.*

*Our food is made from scratch where we believe in taking good ingredients, adding our wholesome touch to it and serving out great tasting food.*