

Spicy Lyttelton combo

48 HOURS
BRUNCH
REVIEW

Ground Culinary Centre and the Lyttel Local Cafe

44 London St, Lyttelton

Open every day. Mon-Thu 9.30am-7.30pm; Fri-Sat 9.30am-8pm; Sun 10am-5pm.

A visitor could easily spend all day, and the contents of their wallet, at Ground Culinary Centre. It offers the gourmet cook every possible choice of spices, organic foods, wines and cheeses, as many as possible sourced locally. However, we were there for a serious brunch experience so ventured into the back of the building, which also gives access to an inviting, interior courtyard. If the day had been sunny, that would be where we would have chosen to sit but sadly, the intermittent drizzle put paid to that.

The dining room seats 12 on heavy wooden chairs from the 1940s and 50s. We loved it. Menus were on the tables so we ordered at the counter and settled with our



Ground Culinary Centre: A wonderful weekend brunch experience.

lattes (\$3).

Breakfast is usually a quiet time at home but there was so much to see and remark on, that the time passed very quickly. We were surprised to be told that our meals were slow coming because of difficulties with the gas.

Trevor's Turkish Big Breakfast (\$18) had free-range sausages, bacon and poached eggs

and, to his delight, also black pudding. The eggs were dusted with garlic, sumac and mint, making them particularly tasty and Trevor exclaimed over the delicious sausages. Vic's bread, toasted, made up this well-laden plateful.

My choice was the Mediterranean Breakfast (\$17.50) – kumara and polenta cake, wilted spinach, poached eggs, charred capsicum, semi-dried tomato and mushrooms. I've never had artichokes for breakfast before. Yum!

To complete our meal, we shared some of Vic's wholegrain toast and Peninsula Preserves chocolate and raspberry jam (\$5); the jam is to die for.

With items on the menu clearly marked gluten-free, dairy-free, vegetarian or vegan, Ground and Lyttel Local offer a wonderful weekend experience. We took time to look at the spices (their specialty), the cheeses and the wines, and left clutching Perfect Pies to extend this enjoyable time. We will certainly return.

JENNY SEW HOY AGNEW