

DRINKS



DECAF OPTIONS AVAILABLE

WANT IT ICED? JUST ASK

ADD SYRUP FOR 0.5 FLAVOURS: CARAMEL, VANILLA + HAZELNUT

Milk choice: almond, oat, soy, coconut 0.5

COFFEE

ESPRESSO	2.5
Single or double shot	
FLAT WHITE	3.6
Double shot, steamed milk	
AMERICANO	3.4
Double shot, hot water, served with Milk	
CORTADO	3.2
Double shot with an equal amount of steamed milk.	
CAPPUCCINO	3.7
Double shot, steamed milk, with a layer of foam.	
LATTE	3.8
Double shot, mostly steamed milk + foam	
BATCH BREW	2.9
Guest Filter served with hot water	

SPECIALITY DRINKS

HOT CHOCOLATE	3.6
Steamed chocolate milk.	
ADD CREAM & MARSHMELLOWS +0.5	
MOCHA	4.2
Double shot, steamed chocolate milk, + foam	
CHAI LATTE	3.8
Spiced tea, served with milk.	
DIRTY CHAI LATTE	4.4
Double shot, spiced tea, served with milk.	
MATCHA	4.2
Japanese Green tea served with milk.	
BABYCCINO	1.5
Steamed milk with a sprinkling of coco.	

LOOSE LEAF TEA

BREAKFAST TEA	2.9
A classic, bold tea with a rich, full-bodied flavour for a comforting start to the day.	
MINT	2.9
Bursting with cool, crisp mint flavour, this tea offers a refreshing yet calming experience.	
ROOIBOS	2.9
Enjoy the smooth, earthy taste of our caffeine-free rooibos tea—a warm, comforting choice.	
DECALF EARL GREY	2.9
Savour the refined citrus notes of our decaf Earl Grey, delivering classic elegance without caffeine.	
CAMOMILE	2.9
Chill out with our loose-leaf chamomile tea, a calming blend of golden blooms.	
GINGER & LEMON	2.9
Revitalize with our ginger and lemon tea, a lively, zesty infusion that awakens the senses.	

ASK A MEMBER OF STAFF FOR SPECIAL TEA 3.2

CHILLED DRINKS

PLEASE SEE OUR SELECTION
IN THE GRAB + GO FRIDGE.

FRESHLY BAKED GOODS

PLEASE SEE COUNTER FOR OUR SELECTION
OF FRESHLY BAKED GOODS.

HAPPY HOUR! ☺

Any Coffee + Cake 5.0

Monday - Thursday | 15:00 - 16:00

FOOD



BREAKFAST

PIMPED PORRIDGE v 6.0

Made with Scottish oats, oat milk, cinnamon + vanilla topped with Greek style yoghurt an array of omega seeds, + a choice of sweetness.

SWEETNESS - MAPLE SYRUP OR FRUIT COMPOTE

SOURDOUGH TOAST v 2.0

Enjoy the simplicity of our signature sourdough toast, with a perfectly crunchy crust and soft, chewy center.

TOPPINGS: JAM, MARMALADE, PEANUT BUTTER OR VEGEMITE + 1.0

SOUR CHERRY TOAST v 2.2

Tangy and sweet sour cherry sourdough toast, featuring crispy, golden-brown sourdough topped with rich, creamy butter.

ADD PEANUT BUTTER + 1.0 WANT IT VEGAN? JUST ASK OUR STAFF

SMASHED AVO v 7.0

Our guacamole-style smashed avocado on sourdough toast is a brunch favourite, blending creamy avocado with our signature bread.

ADD PROTIEN FOR +4.0 : CHICKEN, PRAWNS, SALMON, TOFU

ME-DOUGH v 8.0

Lightly seasoned pesto, ricotta + fresh tomato combo on sourdough toast, finished with rocket + a drizzle of virgin olive oil.

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LUNCH

HOT PRESSED SANDWICH

MUSHROOM DOUBLE DUTCH v 6.9

Savor the earthy flavours of blue oyster mushrooms, sautéed spinach, and nutty Dutch cheese, grilled on our senetra sourdough for a rich, satisfying bite.

HOT PRESSED SANDWICH

CHILLI CHAM SIZZLE 6.9

Indulge in layers of mature cheddar, succulent ham, Dijon mayo, and chili jam, pressed to golden perfection on senetra sourdough.

CORNA SOUP v 5.9

Homemade seasonal soup of the day made fresh in our kitchen. Using seasonal local ingredients, full of flavour.

PLEASE ASK OUR STAFF ABOUT TODAY'S HOMEMADE SOUP.

BAJA GF 9.5

A Mexican inspired bowl with red rice, sweetcorn, black beans, roasted sweet potatoes, aromatic red rice, guacamole, tomato salsa, + spinach

+ YOUR PROTEIN & DRESSING.

MYOKO v | GF 9.5

A Japanese-inspired bowl with sushi rice, massaged dressed kale, avocado, cucumber, carrot, spinach, sushi rice + edamame, topped with pickled ginger, sesame seeds, furikake.

+ YOUR PROTEIN & DRESSING.

CHOOSE YOUR PROTEIN + DRESSING

- GRILLED CHICKEN
- SEASONED TOFU
- SALMON
- PRAWNS

- MISO DRESSING
- CORRIANDER + LIME YOGHURT DRESSING
- GOCHUJANG DRESSING

Please be aware that all food in our kitchen is prepared in an environment where allergens can be present. While we take every precaution to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens, including nuts, gluten, dairy, and other potential allergens.