

Drinks Menu

COFFEE

FROM \$4.00

RISTRETTO	
SHORT BLACK	
LONG BLACK	
AMERICANO	
MACCHIATO (LONG OR SHORT)	
AFFOGATO	
VIENNA	
BONGO	
PICCOLO	
FLAT WHITE	
LATTE	
CAPPUCCINO	
BELGIAN	
MOCHACCINO	
BETROOT LATTE	DF GF
TURMERIC LATTE	DF GF
MATCHA LATTE (CONTAINS HONEY)	DF GF
SPICED CHAI LATTE	DF GF
VANILLA CHAI LATTE	
DIRTY CHAI LATTE, SPICED	DF GF
HOT CHOCOLATE	DF GF
GOURMET HOT CHOCOLATE	
HOT LEMON, GINGER AND HONEY	DF GF
HOT BLACKCURRANT	DF GF
FLUFFY	\$1.50
DECAF	+50C
EXTRA SHOT	+60C
HONEY	+60C
RUNNY CREAM	+80C
ALTERNATIVE MILK (SOY, COCONUT [CONTAINS SOY], ALMOND, OAT)	+80C
FLAVOURED SYRUP (VANILLA, HAZELNUT, CARAMEL)	+80C

HOITY TOI-TEA

FOR ONE \$4.20
FOR TWO \$8.40

EARL GREY BLUEFLOWER

A PRETTY VARIATION WITH BLACK TEA, BERGAMONT AND CORNFLOWERS

ENGLISH BREAKFAST

GOES WELL EITHER STRAIGHT UP OR WITH A LITTLE MILK

ROOIBOS CHAMOMILE

A PLEASANT BLEND OF HONEYBUSH GINSENG, BLACKBERRY LEAF, CHAMOMILE AND LEMON BALM

PURE PEPPERMINT

FRESH, CLEAN AND CRISP

GRANDPA'S ORCHID

DARK BURGUNDY IN COLOUR, LIGHT FRUITY CUP WHICH FRAGRANCES THE ROOM. KIWIFRUIT, STRAWBERRY, HIBISCUS, ROSEHIP AND APPLE

SENCHA GREEN TEA

LIGHT AND DRY TO THE TASTE

LEMON GREEN TEA

BLEND OF SENCHA TEA WITH LEMON PEEL AND LEMONGRASS

SOFT BREW COFFEE



V60 \$7.00

A CONTROLLED BREWING METHOD MADE BY POURING HOT WATER OVER, LIGHTLY ROASTED, GROUND COFFEE. WITH THE HELP OF GRAVITY COFFEE DRIPS DOWN THROUGH THE FILTER INTO THE SERVER. THIS RESULTS IN A CLEAR, FRUITY AND DELICATE BEVERAGE



SYPHON \$10.00

THIS METHOD COMBINES BOTH VAPOUR PRESSURE AND VACUUM TECHNIQUES TO EXTRACT THE COFFEE. THIS OLD FASHIONED WAY OF BREWING COFFEE ALLOWS YOU TO ENJOY A FULL SENSORY EXPERIENCE IN A CUP!



AEROPRESS \$7.00

BASED ON TOTAL IMMERSION THIS METHOD IS OFTEN COMPARED TO THE FRENCH PRESS. HOWEVER, ONCE THE COFFEE IS EXTRACTED, BY USING PRESSURE TO PUSH THROUGH THE FILTER INTO THE SERVER, IT GIVES A VERY RICH, FULL BODIED CUP OF COFFEE



COLD DRIP \$5.00

A CONTROLLED FLOW OF COLD WATER, OVER HOURS, PASSES THROUGH THE COFFEE AND MAKES A SMOOTH AND VELVETY BREW. BEST SERVED OVER ICE!



ADVENTURE \$21.00

FULL SET OF 3 BREWS (V60, AEROPRESS AND SYPHON) FOR THOSE WHO DON'T MIND A LOT OF CAFFEINE! GREAT FOR DISCOVERING THE DIFFERENCE BETWEEN EACH OF THE ALTERNATIVE METHODS. A TRUE COFFEE EXPERIENCE

WE ALSO HAVE A RANGE OF BOTTLED DRINKS IN OUR DISPLAY FRIDGE INCLUDING, PHOENIX SODA, PHOENIX JUICES, NO UGLY TONIC, SPARKLING WATER, REMEMDY FLAVOURED KOMBUCHA, RAW COLD PRESSED ORANGE AND APPLE JUICE.

FREE WATER SUPPLIED IN THE SECOND DISPLAY FRIDGE.

HOUSE-MADE SPECIALTY

ICED TEA	\$4.70
EARL GREY BLUEFLOWER OR GRANDPA'S ORCHID	
TONIC ESPRESSO	\$7.00
ICE, FRESH LEMON, ESPRESSO OVER TONIC WATER	
COLD BREW	\$6.50
BREWED IN CHILLER FOR 24 HOURS USING A LIGHT ROAST	

SMOOTHIES \$8.50

ALL MADE WITH BANANA, DAIRY FREE

MANGO AND APPLE
MIXED BERRY
SPIRULINA

ICED DRINKS

FROM \$4.20

ALL MADE WITH EITHER ICE CREAM AND CREAM OR JUST ICE

CHOCOLATE
COFFEE
MOCHA
AMERICANO

Brunch Menu

BETTY'S PIG DADDY \$23.00

PORK BELLY, CRISPY POTATO CAKE, SEASONAL GREENS, POACHED EGG, HOLLANDAISE, BACON, SMOKED TOMATO RELISH

FRENCH TOAST CRUMPETS \$20.00

CRUMPETS, BACON, ORANGE SYRUP, VANILLA MASCARPONE, GRILLED BANANA, BERRIES

STACEY'S STACK \$23.00

POTATO LAYER CAKE, ROASTED TOMATO, SEASONAL GREENS, FIELD MUSHROOMS, BACON, POACHED EGG, PESTO HOLLANDAISE

EGGS YOUR WAY \$14.00

TWO EGGS YOUR WAY, TWO PIECES OF MULTIGRAIN OR CIABATTA, SMOKED TOMATO RELISH

TOAST AND SPREADS \$8.00

TWO PIECES OF TOASTED MULTIGRAIN OR CIABATTA, YOUR CHOICE OF TWO SPREADS; STRAWBERRY JAM, RASPBERRY JAM, MARMALADE, MARMITE, VEGEMITE OR PEANUT BUTTER

VEGAN CREAMY MUSHROOMS \$19.00

COCONUT CREAMED MUSHROOMS, CHILLI, TAMARIND JAM, CIABATTA, SEASONAL GREENS

ALL OUR BREAKFASTS ARE MADE WITH FREE RANGE EGGS AND BACON. MOST MEALS CAN BE MADE GLUTEN FREE, VEGETARIAN & VEGAN. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING. PLEASE BE AWARE THAT ALL FOOD IS PREPARED IN A KITCHEN THAT USES WHEAT, SOY, DAIRY, NUTS & SHELLFISH. WHEN ADVISED, WE WILL TAKE EVERY VIABLE PRECAUTION POSSIBLE TO MINIMIZE ALLERGEN CONTACT.

BIG BREAKFAST \$24.00

POTATO LAYER CAKE, ROASTED TOMATO, CIABATTA, FIELD MUSHROOMS, BACON, SMOKED TOMATO RELISH, TWO POACHED EGGS, SAUSAGE

EGGS BENEDICT

TWO ENGLISH MUFFINS, HOLLANDAISE SAUCE, YOUR CHOICE OF; **BACON \$20.00, FLORENTINE \$19.50 OR ROYALE \$22.00**

VEGAN GRANOLA \$17.50

PECAN GRANOLA, SEASONAL FRUIT, COCONUT YOGHURT

POTATO HASH \$22.00

COFFEE RUBBED BRISKET, CRUSHED POTATOES, SPINACH OIL, TOMATO, TWO POACHED EGGS, HOLLANDAISE

Sides

HOLLANDAISE, BACON, TOAST, EGG, TOMATO, POTATO LAYER CAKE, MUSHROOMS, SALMON, CRUSHED POTATOES, CRISPY POTATO CAKE, CHORIZO, HALLOUMI, PESTO, SAUSAGE, SEASONAL GREENS

Kids Menu

EGG ON TOAST \$5.00

ONE EGG YOUR WAY, ONE TOAST SIDES AVAILABLE; HOLLANDAISE \$1.00, BACON \$1.00, SPINACH \$1.00

FRENCH TOAST CRUMPETS \$8.00

CRUMPET, ORANGE SYRUP, BACON, BANANA

GRANOLA \$6.00

GRANOLA, FRUIT, YOGHURT