

## DRINKS

### COFFEE

<b>ESPRESSO</b>		
..... Black		4.00
..... White		4.50
<b>FILTER</b>		
		4.00
<b>COLD</b>		
..... Iced Filter		5.00
..... Iced Latte		5.00
..... Iced Espresso		4.50
..... Affogato		5.00
..... Cold Drip		5.00

### TEA

Breakfast, Lemon de Grey, Imperial Sencha Orange Sky, White Noise, Maple Walnut Strawberry Plum, Vanilla, Peppermint.		4.50
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### COLD DRINKS

<b>MASTER MILKSHAKES</b>		
Apple Pie, Cherry Vanilla, Choccy Fish, Strawberry Tart		7.50
<b>SIX BARREL SODA CO.</b>		
Vanilla Cream, Hibiscus, Cherry Pomegranate, Raspberry & Lemon, Lemon Honey & Ginger, Coffee Supreme Coffee Soda		6.00
<b>BOTTLED FIZZ</b>		
Karma Cola, Gingerella, Lemmy Lemonade		6.00
<b>JUICES</b>		
House Pressed Green Juice, fresh orange or apple juice		7.50
<b>SMOOTHIES</b>		
Berry & pomegranate, Mango, passionfruit & coconut - make it vegan		7.50 8.50

### ALCOHOL

<b>BEER</b>		
Garage Project Hapi Daze Garage Project Fugazi (2.5% alc)		7.50
<b>WHITE</b>		
Greywacke Sauvignon 2015 Circuit Chardonnay 2016		9.00/45.00 9.00/45.00
<b>RED</b>		
Black Estate Damsteep 2014 Black Estate Rosé		60.00 10.00/55.00

## FOOD

### BREAKFAST

AVAILABLE ALL DAY

<b>HOUSE TOAST</b> .....	2 slices of toast - white or wholegrain (gf opt) w/ house made seasonal jam or nut butter add banana	6.50 8.50
<b>BAGELS</b> .....	Cream cheese or jam Lox salmon, cream cheese, capers, red onions Corned beef, mustard, Swiss cheese & pickles	8.50 12.00 12.00
<b>BREAKFAST BOWL</b> ..	Goji, cocoa, hazelnut, cranberry, sesame seed, sunflower seed, almond milk & coconut whip (gf,v,opt)	13.00
<b>THE OTHER BOWL</b> ...	House granola w/ fresh seasonal fruit & maple syrup	13.00
<b>PORRIDGE</b> .....	Served with double cream & nuts Served with above & single malt scotch	12.00 18.00
<b>SUPREME HASH</b> .....	Pulled corned beef w/ smashed, chilli & poached egg (gf)	19.50
<b>EGGS</b> .....	2 free range eggs on toast (poached, fried or scrambled) (gf, opt)	11.00

### SIDES

**\$6 each**

Bacon  
Sausage  
Smoked salmon  
Halloumi  
Mushrooms

**\$5 each**

Hash browns  
House baked beans  
Grilled tomato  
Avocado

**\$2.50 each**

Lemon hollandaise  
House dill pickle  
Hung yoghurt

### LUNCH

AVAILABLE ALL DAY

<b>GREEK SALAD</b> .....	Red onion, olives, Cucumber, tomato, Feta (GF, Vegetarian)	17.00
<b>MAC &amp; CHEESE</b> .....	Classic macaroni cheese w/ gratin top & salad	17.00
<b>BURGER</b> .....	Brioche bun, 100% beef patty, pickles & cheese (gf opt)	12.00

### EXTRAS

**\$7**  
Fries

**\$4**  
House ciabatta

**\$2**  
Pickles

**\$1.50**  
Gluten free option

*Just like our coffee, we like to source quality fresh ingredients.  
Our eggs and bacon are free range and our milk is organic.*

## EVENTS

### FRIDAY TASTING

We love coffee and we love getting around a table and tasting lots of different ones.  
So every Friday we get together and do this. We'd love it if you wanted to join us.

**Every Friday at 2:30pm**