

BEVERAGES

HOUSE BLEND - SOUTHERN - COLOMBIA / COSTA RICA / EL SALVADOR

BRIGHT, SWEET WELL ROUNDED WITH NOTES OF PEACH, NECTARINE, BERRY & A HONEYCOMB FINISH

DARK ROAST - NORTHERN - COLOMBIA / ETHIOPIA / EL SALVADOR

BOLD & BALANCED WITH NOTES OF CHOCOLATE, DARK CHERRY, LEMON ACIDITY & A CARAMEL FINISH

DECAF +0.2 - ETHIOPIAN SIDAMO MOUNTAIN WATER DECAF

HOUSE ROASTER : 36TH PARALLEL COFFEE ROASTERS

SINGLE ORIGIN +0.5 - SEE SPECIALS PAGE FOR SEASONAL SINGLE ORIGIN OPTIONS

MILK COFFEE

LATTE / CAPPUCCINO / FLAT WHITE	4.2 / 4.8
PICOLLO	4.2
MAGIC	4.2

BLACK COFFEE

ESPRESSO	4
DOUBLE ESPRESSO	4.2
LONG BLACK	4.2 / 4.8
SHORT MACCHIATO	4.2
LONG MACCHIATO	4.2

EXTRAS

EXTRA SHOT	+0.5
BONSOY / MINOR FIGURES OAT MILK	+0.6
MILKLAB ALMOND / MILKLAB LACTOSE FREE	+0.7
VANILLA SYRUP / CARAMEL SYRUP	+0.7

FILTER

SP9 POUR OVER	P.O.A
18 HOUR COLD BREW	5
BOTTOMLESS BATCH BREW	5

HOT DRINKS

D&S HOT CHOCOLATE BLEND <i>GF</i>	4.2 / 4.8
PRANA STICKY CHAI - ORIGINAL BLEND	4.8 / 5.5
DIRTY CHAI - CHAI LATTE WITH A SHOT OF ESPRESSO	5.3 / 6
TURMERIC LATTE BY GOLDEN GRIND	4.8 / 5.5
MATCHA LATTE BY MATCHA MAIDEN	4.8 / 5.5

TEA BY ORIGIN TEA

CHAMOMILE / ENGLISH BREAKFAST / EARL GREY / FOREST BERRY / JASMINE GREEN	4.5
SENCHA GREEN / LEMONGRASS GINGER / PEPPERMINT	

ICED DRINKS

ICED LATTE	4.8
ICED LONG BLACK	4.8
ICED COFFEE	6.5
ICED CHOCOLATE	6.5
ICED CHAI	5.5
ICED MATCHA	5.5

JUICES

7.5

FRESHLY JUICED APPLE
SUNZEST ORANGE

ADD ONS 1.0 EACH

SPINACH / KALE / CUCUMBER / CELERY / BEETROOT / WATERMELON / GINGER

JUICE BLENDS

9

GREEN BOMB - KALE, SPINACH, CUCUMBER, APPLE, ORANGE

GINGER NINJA - GINGER, BEETROOT, CELERY, ORANGE

SMOOTHIES

8.5

HONEY TRAP - BANANA, ALMOND MILK, TURMERIC, HONEY

SUNRISE - MANGO, PINEAPPLE, COCONUT, RASPBERRY

WATERFALL - WATERMELON, CUCUMBER, APPLE, MINT

MILKSHAKES

5 / 6.5

VANILLA / CHOCOLATE / CARAMEL / STRAWBERRY / COFFEE

SOFT DRINKS

COKE	4.5
COKE NO SUGAR	4.5
SPRITE	4.5
SAN PELLEGRINO 250ML	4.5
SAN PELLEGRINO 750ML	7
LEMON LIME BITTERS	6

15% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS

WINE

SPARKLING

MRS Q PROSECCO - KING VALLEY, VIC 9 / 40

WHITE

FRASER GALLOP ESTATE CHARDONNAY - MARGARET RIVER, WA 10 / 47
CANTINA TOLLO PINOT GRIGIO - CHIETI, ITALY 9 / 42
BABICH "BLACK LABEL" SAUVIGNION BLANC - MARLBOROUGH, NZ 9 / 40

ROSÉ

DOMAINE SAINTE - MARIE ROSE - PROVENCE, FRANCE 12 / 50

RED

SEVILLE " SEWN" PINOT NOIR - YARRA VALLEY, VIC 12 / 50
SINGLEFILE "RUN FREE" SHIRAZ - GREAT SOUTHERN, WA 10 / 44
CANTINA TOLLO SANGIOVESE - CHIETI, ITALY 9 / 42

BEER

BURNLEY BREWING - BELGIAN BLONDE 335ML 5.7% 9
HITS OF FLORAL EARTHY HOP NOTES WITH CITRUS AND VANILLA AROMA

BURNLEY BREWING - PILSNER 440ML 4.8% 12
STRAW COLOUR WITH MALTY FRESHNESS & BALANCED HOP BITTERNESS

COCKTAILS

MIMOSA - ORANGE JUICE, MRS Q PROSECCO	10
APEROL SPRITZ - APEROL, MRS Q PROSECCO, SODA WATER	14
BLOODY MARY - LEMON, CHERRY TOMATOES, TABASCO, WORCESTERSHIRE, VODKA	16
BREAKFAST NEGRONI - CAMPARI, CINZANO ROSSO, EARL GREY INFUSED GIN, BITTERS, MARMALADE	16
ESPRESSO MARTINI - ESPRESSO, KAHLUA, BAILEYS, FRANGELICO	16

GINS

HENDRICKS - GLASGOW, SCOTLAND	14
MELBOURN GIN CO. DRY GIN	13
NEVER NEVER SOUTHERN STRENGTH GIN - SOUTH AUSTRALIA	14
FOUR PILLARS - YARRA VALLEY, VICTORIA	13

ALL DAY MENU

TROPICAL BOMBE - GF	18
DESERT LIME, ORANGE SPONGE CAKE, MANGO SEMIFREDDO, PINEAPPLE SORBET, TORCHED MARSHMALLOW COCONUT MERINGUE	
BREAKFAST MEZZA - VGO	22
CHOCOLATE ALMOND SUPER SEED GRANOLA WITH COCONUT YOGHURT, SOURDOUGH GARLIC BRUSCHETTA WITH AVO SMASH, POACHED EGG, BERRIES ADD BACON +5 / ADD TOFU +5	
DISH & SPOON BOMBA No. 4	24
POACHED EGGS, SAFFRON TOMATO HOLLANDAISE ON OLIVE TOAST, THICK CUT MAPLE GLAZED BACON, CORIANDER, BOMBA, SPICED ROMESCO	
MIDDLE EASTERN SCRAMBLE GFO / V	23
MARINATED PERSIAN FETA & CHILLI SCRAMBLED EGGS, PRESERVED LEMON GARLIC DILL YOGHURT, CRISPY FINGERLING POTATO, PARSLEY SALAD, GOLDEN PAPRIKA OIL, HAZELNUT DUKKAH, TURKISH BREAD, HOMEMADE WALNUT BUTTER ADD BACON +5 / ADD MUSHROOMS +5	
TOAST SERVED WITH PEPE SAYA ARTISAN CULTURED BUTTER	8
MULTIGRAIN / SOURDOUGH / SQUARE WHITE / GLUTEN FREE +2 HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE	
FRUIT TOAST	9
CONDIMENTS : HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE	
BUILD YOUR OWN BREAKFAST GFO	
FREE RANGE POACHED OR FRIED ON SOURDOUGH	11
FREE RANGE SCRAMBLED ON SOURDOUGH	12
SIDES	
EXTRA EGG	2
SAFFRON TOMATO HOLLANDAISE	4
BACON	5
BUTTERED SPINACH	5
FIELD MUSHROOMS	5
CHIA SEED & BUCKWHEAT BREADED HALLOUMI	5
ROASTED TOMATO	5
GOLDEN FIVE SPICE POPCORN TOFU	5
AVO FETA	6
AVO SMASH WITH GREEN PEA, DILL, MINT & HAZELNUT DUKKAH	6
THICK MAPLE GLAZED BACON	8
CHIPS WITH HOUSE SEASONING	5 / 10
SEASONAL SALAD	5 / 10
CURED & LIGHTLY SMOKED KINGFISH	10

ALL DAY MENU

SHISO KINGFISH *GFO / DF* 26
SHISO & GIN CURED & COLD SMOKED KINGFISH, SESAME, CRISPY ENOKI,
PICKLED CUCUMBER, RADISH, YUZU, DESERT LIME, GREEN PEA PUREE, PANKO EGG

7 POINTS FORTUNE *VG / GFO* 29

CLARITY - LOTUS ROOT, SHIITAKE, TRUFFLE, ENOKI

GROWTH - TEXTURES OF CAULIFLOWER

PROSPERITY - TOFU MONEYBAG, KINPIRA HEIRLOOM CARROT

BINDING & PREPARATION - WEAVED EGGPLANT CANNELLONI - MOCK MINCE, RED BEAN,
BROWN RICE, WALNUTS, DATES, VEGAN PARMESAN

LONGEVITY - RICE CUP KONJAC POTATO NOODLE, GINGER, SOY

LUCK - GOLDEN FIVE SPICE POPCORN TOFU

SUCCESS - BAMBOO CUCUMBER SEEDS AND PODS

ESSENTIAL BOWL *GF / DF* 18

MUNG BEANS, ROOT VEGETABLES, CRISPY CHICKPEAS, GOLDEN BEETROOT RELISH,
ALMOND BROCCOLI AND BASIL PESTO, TRUFFLED HEIRLOOM TOMATO, TURMERIC BROWN RICE

ADD GRILLED CHICKEN +7

ADD AVO SMASH WITH GREEN PEA, DILL & MINT +6

LOBSTER ROLL *GFO* 22

SOFT BRIOCHE WITH CHEESE, CRAYFISH TAIL, LOCAL BUG MEAT AND PRAWN,
LOBSTER INFUSED COCKTAIL SAUCE, POTATO, GREEN OAK LETTUCE

ADD CHIPS +5

THE CLASSIC BURGERS *GFO* 22

CHOICE OF PREMIUM BEEF PATTY / FRIED CHICKEN / CRUMBED HALLOUMI

LETTUCE, VINE RIPENED TOMATO, AIOLI, GOLDEN BEETROOT RELISH,
MELTED SWISS CHEESE, CORNICHON, MILK BUN, SIDE OF CHIPS OR SEASONAL SALAD

ADD ONS :

JALAPEÑO 1.5 / MUSHROOM 3 / AVO 5 / FRIED EGG 2 / BACON 3 / EXTRA PATTY 10 /

EXTRA CHEESE 1.5 / TOMATO RELISH 2

HEAD CHEF : JEREMY C HOLMES

SOUS CHEF : SEIKO KOBAYASHI

GF : GLUTEN FREE / GFO : GLUTEN FREE OPTION / VG : VEGAN / VGO : VEGAN OPTION

V : VEGETARIAN / DF : DAIRY FREE

PLEASE ADVISE OUR FRIENDLY STAFF IF YOU HAVE ANY ALLERGIES AND WE WILL DO OUR BEST
TO ACCOMMODATE. PLEASE NOTE WE CANNOT GUARANTEE THE NON PRESENCE OF ALL
ALLERGENS

HALF SERVES WILL BE CHARGED AT 75% OF THE FULL PRICE

PUBLIC HOLIDAYS : 15% SURCHARGE WILL APPLY / POACHED EGGS ONLY

FROZEN COFFEE EXOTICS

INDIA - CARBONIC MACERATION PROCESSED *frozen 20/4/21* 6.5
TASTING : CHOCOLATE, MANDARIN, MUSCAT
VARIETAL : SELECTION 9A & 5B
ALTITUDE : 1450m - 1600m
PROCESS : CARBONIC MACERATION PROCESSED
GROWER : RIVERDALE ESTATE
ROASTER : JOSIE COFFEE

INDIA - WATERMELON PROCESSED *frozen 10/2/21* 6.5
TASTING : CHERRY, MILK CHOCOLATE, LIQUOR
VARIETAL : SELECTION 9A & 5B
ALTITUDE : 1450m - 1600m
PROCESS : WATERMELON FRUIT FERMENT
GROWER : RIVERDALE ESTATE
ROASTER : JOSIE COFFEE

PANAMA - GESHA *frozen 23/1/21* 15
TASTING : CHERRY, RED APPLE, RED CANDY
VARIETAL : GESHA
ALTITUDE : 1700m
PROCESS : NATURAL
GROWER : CREATIVA COFFEE DISTRICT
ROASTER : JOSIE COFFEE

ETHIOPIA - GESHA VILLAGE *frozen 30/3/21* 18
TASTING : RED CURRANT, TROPICAL, FLORAL
VARIETAL : GESHA
ALTITUDE : 2000m
PROCESS : NATURAL
GROWER : GESHA VILLAGE PROGRAM
ROASTER : JOSIE COFFEE

COLOMBIA - LA PALMA Y EL TUCAN SIDRA *frozen 20/4/21* 22
TASTING : PASSIONFRUIT, WHITE PEACH, ORANGE BLOSSOM
VARIETAL : SIDRA
ALTITUDE : 1740m
PROCESS : NATURAL
GROWER : LA PALMA Y EL TUCAN
ROASTER : JOSIE COFFEE

PROCESSING METHODS

WASHED : PRODUCES CLARITY AND BRIGHTER NOTES

NATURAL : PRODUCES BALANCED AND SWEETER COFFEE

CARBONIC MACERATION : EXAGGERATES EXISTING FLAVOURS

VARIETAL : TYPE OF COFFEE CHERRY THE BEANS COME FROM