

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 - SEE SPECIALS PAGE FOR SEASONAL SINGLE ORIGIN OPTIONS

MILK COFFEE

LATTE / CAPPUCCINO / FLAT WHITE	4.5 / 5
PICOLLO	4.2
MAGIC	4.5

BLACK COFFEE

ESPRESSO	4
DOUBLE ESPRESSO	4.2
LONG BLACK	4.5 / 5
SHORT MACCHIATO	4.2
LONG MACCHIATO	4.5

EXTRAS

EXTRA SHOT	+0.5
BONSOY / ALTERNATIVE DAIRY CO. OAT MILK / MILKLAB ALMOND / MILKLAB LACTOSE FREE	+0.7
VANILLA SYRUP / CARAMEL SYRUP	+0.7

FILTER

SP9 POUR OVER (SEE LAST PAGE FOR EXOTIC FILTER OPTIONS)	P.O.A
18 HOUR COLD BREW	5
BOTTOMLESS BATCH BREW	5

HOT DRINKS

D&S HOT CHOCOLATE BLEND <i>GF</i>	4.5 / 5
PRANA STICKY CHAI - ORIGINAL BLEND	5.2 / 5.9
DIRTY CHAI - CHAI LATTE WITH A SHOT OF ESPRESSO	5.7 / 6.4
TURMERIC LATTE BY GOLDEN GRIND	4.8 / 5.5
MATCHA LATTE BY MATCHA MAIDEN	5.2 / 5.9

TEA BY ORIGIN TEA

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

ICED LATTE	5.2
ICED LONG BLACK	5.2
ICED COFFEE	6.5
ICED CHOCOLATE	6.5
ICED CHAI	6.5
ICED MATCHA	6.5

JUICES

7.5

FRESHLY JUICED APPLE
SUNZEST ORANGE

ADD ONS 1.0 EACH
SPINACH / KALE / CUCUMBER / CELERY / BEETROOT

JUICE BLENDS

9.5

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

GINGER NINJA - GINGER, BEETROOT, CELERY, ORANGE

SMOOTHIES

10

HONEY TRAP - BANANA, ALMOND MILK, TURMERIC, HONEY

SUNRISE - MANGO, PINEAPPLE, COCONUT, RASPBERRY

BERRY DELICIOUS - BLUEBERRY, BOYSENBERRY, STRAWBERRY, BANANA, HONEY, OATMILK

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 11 / 50

WHITE

FRASER GALLOP ESTATE CHARDONNAY - MARGARET RIVER, WA 11 / 50

CANTINA TOLLO PINOT GRIGIO - CHIETI, ITALY 10 / 45

BABICH "BLACK LABEL" SAUVIGNION BLANC - MARLBOROUGH, NZ 10 / 47

ROSÉ

DOMAINE SAINTE - MARIE ROSE - PROVENCE, FRANCE 13 / 60

RED

SEVILLE " SEWN" PINOT NOIR - YARRA VALLEY, VIC 13 / 60

SINGLEFILE "RUN FREE" SHIRAZ - GREAT SOUTHERN, WA 11 / 50

CANTINA TOLLO SANGIOVESE - CHIETI, ITALY 10 / 45

BEER

BURNLEY BREWING TOGETHER WITH OTTERS PROMISE 10
LAZY HAZY PALE ALE 335ML 4.2%

BURNLEY BREWING - KELLERBIER GERMAN LAGER 440ML 5% 13

COCKTAILS

MIMOSA - ORANGE JUICE, MRS Q PROSECCO	14
APEROL SPRITZ - APEROL, MRS Q PROSECCO, SODA WATER	14
BLOODY MARY - LEMON, CHERRY TOMATOES, TABASCO, WORCESTERSHIRE, VODKA	18
BREAKFAST NEGRONI - CAMPARI, CINZANO ROSSO, EARL GREY INFUSED GIN, BITTERS, MARMALADE	16
ESPRESSO MARTINI - ESPRESSO, KAHLUA, BAILEYS, FRANGELICO	18

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	24
CEREAL MILK AND VANILLA CUSTARD, POACHED SEASONAL FRUITS, LSA CRUNCH, RHUBARB & ORANGE COCONUT YOGHURT, SOURDOUGH BRUSCHETTA, AVO SMASH AND A POACHED EGG <i>ADD BACON +5 / ADD TOFU +5</i>	
DISH & SPOON BOMBA No. 4	25
POTATO BOMBA, THICK CUT MAPLE GLAZED BACON STEAK, CORIANDER, SPICED ROMESCO, POACHED EGGS, SAFFRON TOMATO HOLLANDAISE, OLIVE TOAST	
MIDDLE EASTERN SCRAMBLE GFO / V	24
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 <i>ADD BACON +5 / ADD MUSHROOMS +5</i>	
TOAST SERVED WITH PEPE SAYA ARTISAN CULTURED BUTTER	9
<i>MULTIGRAIN / SOURDOUGH / SQUARE WHITE / GLUTEN FREE +2</i>	
FRUIT TOAST	10
CONDIMENTS : HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE	
BUILD YOUR OWN BREAKFAST GFO	
FREE RANGE POACHED OR FRIED ON SOURDOUGH	12
FREE RANGE SCRAMBLED ON SOURDOUGH	13
SIDES	
EXTRA EGG	2
SAFFRON TOMATO HOLLANDAISE	4
BACON	5
BUTTERED SPINACH	5
FIELD MUSHROOMS	6
CHIA SEED & BUCKWHEAT BREADED HALLOUMI	5
ROASTED TOMATO	6
GOLDEN FIVE SPICE POPCORN TOFU	5
AVO FETA PURÉE	6
AVO SMASH WITH GREEN PEA, DILL, MINT & HAZELNUT DUKKAH	6
GRILLED CHICKEN	7
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
COLD SMOKED & CURED WITH GIN & SHISO 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

WINTER ESSENTIAL BOWL *GF / DF / VG* 22

BEETROOT STAINED BROWN RICE AND RED QUINOA, ALMOND CARROTS, PINK HOMOUM, KALE
& HEMP SEED PISTOU, PICKLED BEETS, TRUFFLED BUTTERNUT PUMPKIN, POTATO AND TURMERIC,
PEAS, PODS, SPROUTS AND SUPER-SEEDS

ADD GRILLED CHICKEN +7

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

LOBSTER ROLL *GFO* 24

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* 25

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 - WATERMELON PROCESSED <i>frozen 10/2/21</i> TASTING : CHERRY, MILK CHOCOLATE, LIQUOR VARIETAL : SELECTION 9A & 5B ALTITUDE : 1450m - 1600m PROCESS : WATERMELON FRUIT FERMENT GROWER : RIVERDALE ESTATE ROASTER : JOSIE COFFEE	6.5
COSTA RICA - TRES MILAGROS <i>frozen 17/12/21</i> TASTING : LYCHEE, SWEET CHOCOLATE, COFFEE BLOSSOM VARIETAL : GEISHA PROCESS : ANAEROBIC MOSSTO PROCESS GROWER : NELSYN HERNANDEZ ROASTER : JOSIE COFFEE	9.5
KENYA - MURUGURU, NYERI - MAGUTA ESTATE LOT 156 <i>frozen 3/12/21</i> TASTING : STRAWBERRY, KIWI, CONFECTIONARY SUGAR VARIETAL : SL28, SL34 PROCESS : CM NATURAL ROASTER : MAKER COFFEE	15
ETHIOPIA - GESHA VILLAGE <i>frozen 30/3/21</i> TASTING : RED CURRANT, TROPICAL, FLORAL VARIETAL : GESHA ALTITUDE : 2000m PROCESS : NATURAL GROWER : GESHA VILLAGE PROGRAM ROASTER : JOSIE COFFEE	18
COLOMBIA - LA PALMA Y EL TUCAN SIDRA <i>frozen 20/4/21</i> TASTING : PASSIONFRUIT, WHITE PEACH, ORANGE BLOSSOM VARIETAL : SIDRA ALTITUDE : 1740m PROCESS : NATURAL GROWER : LA PALMA Y EL TUCAN ROASTER : JOSIE COFFEE	22
COLOMBIA - SUDAN RUME <i>frozen 26/6/21</i> TASTING : STRAWBERRY, MILK CHOCOLATE, PURPLE GRAPE VARIETAL : SUDAN RUME PROCESS : ANAEROBIC FERMENT GROWER : INMACULADA ROASTER : GOD'S HONEST TRUTH	27

FROZEN COFFEE EXOTICS

<p>INDIA - WATERMELON PROCESSED <i>frozen 10/2/21</i> TASTING : CHERRY, MILK CHOCOLATE, LIQUOR VARIETAL : SELECTION 9A & 5B ALTITUDE : 1450m - 1600m PROCESS : WATERMELON FRUIT FERMENT GROWER : RIVERDALE ESTATE ROASTER : JOSIE COFFEE</p>	6.5
<p>COSTA RICA - VOLCAN AZUL <i>frozen 3/12/21</i> TASTING : RED APPLE, COLA, BERGAMOT, SILKY TEXTURE VARIETAL : GEISHA PROCESS : RED HONEY ANAEROBIC GROWER : ALEJO CASTRO KAHLE ROASTER : JOSIE COFFEE</p>	9.5
<p>COSTA RICA - TRES MILAGROS <i>frozen 17/12/21</i> TASTING : LYCHEE, SWEET CHOCOLATE, COFFEE BLOSSOM VARIETAL : GEISHA PROCESS : ANAEROBIC MOSSTO PROCESS GROWER : NELSYN HERNANDEZ ROASTER : JOSIE COFFEE</p>	9.5
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