

DRINKS MENU

COFFEE BY ROASTING WAREHOUSE

**Our House blend is 'Evolve',
by Roasting Warehouse Specialty Coffee**

*Hints of honeycomb, chocolate and berries with a rich
and winy aroma... beans available to buy in-store.*



White / Black
Regular
Large

\$5.0
\$6.0

Alternative Milk
Almond / Oat / Soy / Lactose Free / Coconut
/ Macadamia

+.80c

FILTER COFFEE

Batch Brew
Cold Brew

\$6.0
\$6.5

SPECIALTY HOT DRINKS

Sticky Chai Latte
Matcha Latte
Turmeric Latte
Hot Chocolate
Kids Hot Chocolate

\$6.5
\$6.5
\$6.5
\$6.0
\$4.2

TEA

English Breakfast
Supreme Earl Grey
Malabar Chai
Honeydew Green
Peppermint
Chamomile Blossoms
Lemongrass

\$5.0
\$5.0
\$5.0
\$5.0
\$5.0
\$5.0
\$5.0

SPECIALTY ICED DRINKS

Mont Blanc

\$9.0

Cold brew coffee with black sugar, jersey cream,
nutmeg and orange zest, served over ice

Iced Strawberry Matcha

\$9.0

Sweetened strawberry purée, strawberry milk,
topped with matcha, served over ice

The Macarena

\$9.0

Whipped Jersey cream mixed with coffee, served over
ice, milk, caramel, and topped with a sugar cube

ICED DRINKS

Iced Latte		\$6.5
Iced Coffee	(w/ ice cream)	\$8.5
Iced Matcha		\$8.5
Iced Mocha	(w/ coffee & ice cream)	\$8.5
Iced Chocolate	(w/ ice cream)	\$8.5
Kids Iced Chocolate	(w/ ice cream)	\$6.0

SMOOTHIES

Cheeky Monkey	\$10.5
Banana, oats, honey, cinnamon, almond milk, peanut butter, ice	
Mango Passionfruit	\$10.5
Mango, banana, passion fruit pulp, coconut milk	
Berry Bang	\$10.5
Mixed berries, banana, coconut milk, honey, ice, coconut cream	

Protein Punch	\$10.5
Banana, whey protein, oats, dates, chia seeds, ice, honey, cinnamon, coconut milk, coconut water,	

MILKSHAKES

Milkshake	\$9.5
Chocolate / Vanilla / Caramel / Hazelnut / Oreo / Strawberry / Nutella / Peanut Butter	

FRESHLY SQUEEZED JUICE

Orange or Apple	\$9.0
Kick Starter	\$10.0
Orange, apple, pineapple, ginger	
Detox Juice	\$10.0
Orange, apple, coconut water, cranberry juice	
Green Juice	\$10.0
Apple, cucumber, celery, lemon, ginger	

COLD DRINKS

Soft Drinks	\$5.0
Coke / Coke Zero / Sprite	
San Pellegrino Sparkling Water 330mL	\$5.0
San Pellegrino Sparkling Water 500mL	\$6.0
San Pellegrino 200mL	\$5.0
Limonata / Aranciata Rossa / Chinotto	

BEER

Corona	\$8.0
Peroni	\$8.0
Coburg Lager	\$8.0
Pentridge Pale Ale	\$8.0
Sommersby Apple Cider	\$8.0

10% weekend surcharge | 15% public holiday surcharge

No split bills on weekends & during busy periods We
kindly ask for no menu modifications on weekends.

*Please be advised that while we make every effort to
accommodate dietary requirements, we cannot
guarantee the absence of cross contamination*

WINE

	Glass	Bottle
Ruggeri Prosecco	\$12.0	\$50.0
Veneto, Italy		
Tenuta Macan Pinot Grigio	\$12.0	\$50.0
Friuli-Venezia Giulia, Italy		
Starborough Sauvignon Blanc	\$11.0	\$46.0
Marlborough, NZ		
Kennedy 'Henrietta' Rosé	\$12.0	\$50.0
Region, Country		
San Pietro Pinot Noir	\$12.0	\$50.0
Mornington Peninsula, VIC		
Torzi Matthews "DJ" Shiraz	\$11.0	\$46.0
Barossa Valley, SA		

COCKTAILS

Mimosa	\$14.0
Prosecco, freshly pressed orange juice	
Aperol Spritz	\$15.0
Aperol, Prosecco, Soda	
Zoncello Spritz	\$15.0
Limoncello Spritz by Zonzo Estate	
Bellini Spritz	\$15.0
Bellini Spritz by Zonzo Estate	
Pistacchio Spritz	\$15.0
Pistacchio Spritz by Zonzo Estate	
Espresso Martini	\$17.0
Espresso coffee, vanilla vodka, coffee liquor	

quarter two

FOOD MENU

ALL DAY BRUNCH

TOAST [GFO / VGO / DFO] **\$8.5**
Artisan sourdough, multigrain, fruit toast or
Gluten free toast with butter & choice of
condiment (Peanut Butter / Jam / Vegemite)

EGGS ON TOAST [GFO / DFO] **\$13.5**
Poached, Scrambled or Fried eggs on Sourdough

OVERNIGHT PROTEIN OATS [V] **\$19.5**
Rolled oats, Greek yoghurt, almond milk, chia
seeds, vanilla whey protein, maple syrup, topped
with honey, mixed berries and coconut flakes

RICOTTA HOT CAKE **\$24.0**
House-made hot cake served with cinnamon
mascarpone, lemon balm syrup, cinnamon soil,
mixed berries, drizzled with maple syrup

SWEET POTATO & CORN FRITTERS [V / DFO] **\$24.0**
Sweet potato and corn fritters served with
whipped ricotta, smashed avocado and a
poached egg
+ Haloumi \$6.0
+ Bacon \$6.0

SALSA VERDE CHILLI SCRAMBLE [V / DFO] **\$23.5**
Folded free range eggs drizzled with
Nonna's homemade chilli oil, salsa verde
and garden herbs with toasted sourdough
+ Avocado \$6.0
+ Chorizo \$6.0

AVO SMASH [GFO / VGO / DFO] **\$23.0**
Smashed avocado served with beetroot hummus,
almond dukkha, persian feta, balsamic glaze,
sweet potato crisps on toasted sourdough
+ 2 Poached Eggs \$5.0
+ Bacon \$6.0

ROCKET SMASH [V / DFO] **\$23.0**
Avocado, Persian feta, tomatoes, and rocket,
tossed together with basil pesto, served with
poached eggs on sourdough

+ Smoked Salmon \$6.0
+ Bacon \$6.0

MORTADELLA BENEDICT **\$24.5**
Poached free-range eggs paired with
grilled mortadella, melted provolone
cheese, and hollandaise sauce
(Mortadella can be replaced with ham)

+ Avocado \$6.0
+ House-made potato rosti \$6.0

SUPER FOOD SALAD [VGO / DFO] **\$22.5**
Quinoa, pumpkin, roasted pumpkin seeds,
sunflower seeds, pomegranate and spinach,
served with beetroot hummus
+ Poached egg \$3.0
+ Smoked Salmon \$6.0
+ Chicken \$7.0

POKE BOWL [GFO / VGO / DFO] **\$22.5**
Rice, edamame, pickled ginger, cucumber,
avocado, carrot, cabbage, topped with
sesame seeds and spicy mayo
+ Smoked Salmon \$6.0
+ Tofu \$6.0
+ Chicken \$7.0

TURKISH EGGS **\$23.5**
Sujuk and poached eggs served on a bed of
yoghurt with dill, Aleppo butter, and a side of
lightly toasted ciabatta bread

STEAK ROLL **\$29.0**
180g Premium Scotch Fillet, Nonna's peppers,
cheese, grilled onion, salsa verde, kewpie
mayonnaise served with fries

+ Fried egg \$3.0

FISH OF THE DAY **\$29.0**
Pan-seared fish with cauliflower puree, roasted
seasonal vegetables, lemon capers butter,
lemon cheek

WAGYU BEEF BURGER [GFO] **\$23.5**
Wagyu beef burger with shredded cos lettuce,
pickled onion, tomatoes, melted cheese, house-
made special burger sauce served with fries

+ Bacon \$3.0
+ Fried egg \$3.0

CHICKEN BURGER **\$23.5**
Southern fried chicken with Korean-style slaw,
cheddar cheese, pickled onion, house-made
spicy mayo, served with fries
+ Bacon \$3.0
+ Fried egg \$3.0
+ Jalapeño \$1.0

BOWL OF FRIES **\$9.0**
Bowl of fries seasoned with herbs & spices

Refer to the register fridge for more savory options...

10% weekend surcharge | 15% public holiday surcharge

[GFO] Gluten Free
[V] Vegetarian
[DFO] Dairy Free Option
[VGO] Vegan Option

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ADD ON

Extra Egg + \$3.0
Feta, Tomato, Spinach, Mushroom + \$5.0
House-made Potato Rosti, Avocado,
Haloumi, Bacon, Chorizo, Smoked
Salmon, Tofu, Sujuk + \$6.0
Grilled Chicken + \$7.0

DESSERT

CARROT CAKE **\$9.0**
Home-made carrot cake with cream cheese
frosting, topped with sugar-coated walnuts

AFFOGATO **\$8.0**
French vanilla ice cream served with a double espresso
+ Frangelico \$5.0

CHOCOLATE BROWNIE & ICE CREAM **\$8.0**
Hot, chocolate brownie served with
French vanilla ice cream

Refer to our pastry cabinet for more sweets...

