



COFFEE HEAD CO.
SPECIALTY COFFEE & CACAO

COFFEE

HOT

Cup/Mug	4.3/+1
Batch	5.5
Long black	4.7
Mocha	6.5

ICED

Cold Brew	6
Cold Drip/Iced Batch	6
Iced Long Black	5.1
Iced Latte	6
Iced Coffee with icecream	8
Iced Mocha	7.9
Iced Salted Caramel Latte	7
Iced Nutella Latte	7

Alternative milks +0.70 (s)/+1 (l)

CACAO

MÖRK SPECIALTY HOT CHOCOLATE

Original Dark, 70% cacao	6
Cacao powder, 100% cacao liquor and sweetened only with unrefined coconut blossom sugar	
Dark Milk & River Salt, 65%	6
Rich cacao powder, dark milk chocolate, coconut blossom sugar and a pinch of river salt make for a smooth and creamy hot chocolate experience with dark caramel notes, hints of malt and honey, and a salty tingle.	
Breakfast Hug	6.5
Chai spiced dark milk chocolate made on oat and coconut milk	
Lucuma Choc	6
Lucuma, a sweet maple flavoured subtropical fruit from Peru, also known as "gold of the incas", combined with Mörk specialty hot chocolate.	
Iced Coconut Cacao	7
Coconut milk served on ice with your choice of Mörk specialty chocolate	

MAKE ANY OF US ICED +0.5

TEA

Jamaica Iced Tea	6
Cold brewed in house. Certified organic hibiscus, organic mint, spray free strawberry gum leaves, organic unrefined coconut sugar.	
Organic Champagne Oolong	6
A rare and superior Oolong tea with notes of honey, flowers, poached stone fruit, muscatel and slight earthiness.	
Organic loose leaf teas by ARTEA hand blended in small batches on the sunshine coast.	5.5
Green Ginger I Choc Mint I Lavender Grey I Turkish Delight I Citrus Bliss I Mint Fusion I Hibiscus Mint	
Peppermint I English Breakfast	

OTHER

Cold Pressed Juice	7
Beetroot Apple I Watermelon Pear I Lemon + Pineapple I Green	
Organic Turmeric Latte	6
Organic Matcha Latte (ceremonial grade)	6
Organic Chai Latte	6
Organic Sticky Chai Latte (tea leaves)	6.5
Organic black tea mixed with ginger, cinnamon, cardamon, star anise, aniseed, turmeric, black peppercorns, vanilla and salt. Sweetened with rice malt syrup. Served on milk.	

15% surcharge on public holidays

GOURMET TOASTIES



ALL SERVED ON SOURDOUGH AND BRUSHED
WITH PEPE SAYA BUTTER

- ADD ROCKET! \$1.5 LIME PICKLED RED ONIONS! \$1.5**
- The Cuban** 16.9
Naturally smoked Echo Valley free-range ham, smoked free-range pork, Polish dill pickles, gruyere cheese and dijonnaise. Served on a seeded mustard smeared grande roll.
ADD: Tomato \$2 | Avo \$3 | Pickled Onion \$1.5
- Ham, Cheese + Tomato** 12.9
Naturally smoked Echo-Valley free range ham, provolone cheese, tomato, smokey relish and Pablo's secret sauce.
ADD: Pickles \$2 | Pickled Onion \$1.5
- The Falafel (vg)** 13.9
Handmade falafel, hommus, pickled red onion, tomato, rocket + garlic aoli. Served between sliced Schiacciata (italian flat bread).
Non vegan option - with Tzaziki
ADD: Pickles \$2 | Roast Capsicum \$2 | Avocado \$3
- The Cheese Louise (v)** 13.9
Provolone, vintage cheddar and raclette cheeses with caramelised onion jam and dill.
ADD: Pickles \$2 | Tomato \$2
- The Mediterranean** 13.9
Smoked free-range chicken, roasted red pepper, mozzarella, green olives, oregano and Roza's smokey aoli.
ADD: Rocket \$1.5 | Pickled Onion \$1.5
- Classic cheese and Vegemite** 9.9
Aged Cheddar Cheese & Vegemite on sourdough
ADD: Fresh Sliced Tomato \$2 | Avo \$3 | Pickles \$2 | Pickled Onion \$1.5

BITES

WE USE ARTISAN BAKED BREAD AND ETHICALLY
SOURCED FREE-RANGE MEATS

- Loaded smashed avo (v, vgo, gfo)** 16
with labne, pickled red onion, hommus, dill, lemon + dukkah.
Vegan option - swap labne for tahini
ADD: free-range smoked ham +5.
- Buddha Bowl (vg, gf)** 16
Rocket, Falafel, Diced Tomatoes, Avocado, Lime Pickled Red Onion, Black Sesame, Hommus, Brown rice & quinoa, Lemon.
SWAP: Falafel for free range chicken or ham +5
ADD: Pickles \$2 | 1x Falafel \$3.5 | Roast Capsicum \$2.5 | Green Olives \$2.5
- Ham & Cheese Croissant** 8.9
Naturally smoked Echo Valley free range ham, vintage cheddar and seeded mustard* (*optional).
- Toast (gfo)** 8
2 x toasted slices of mixed grain sourdough with Pepe Saya butter + spread
Spread: fig jam/mixed berry jam /peanut butter/vegemite/honey
- Banana Bread(v)** 6
Toasted with Pepe Saya cultured butter
- Muesli (vg)** 14
Seasonal fruits, coconut yoghurt and oat milk topped with coconut chips, cacao nibs then drizzled with honey.
- Granola (vg, df, low GI)** 16
'The wild' oat and goji berry toasted granola with coconut yoghurt topped with coconut chips, cacao nibs, hazelnuts and seasonal fruit.
- Basic Avo (gfo)** 8.5/16
Smashed avo on sourdough, dukkah & lemon.
ADD: free-range smoked ham +4.

GOURMET TOASTIES



ADD ROCKET \$1.5 | LIME PICKLED RED ONIONS \$1.5



The Cuban

Naturally smoked Echo Valley free-range ham, smoked free-range pork, Polish dill pickles, gruyere cheese and dijonnaise.

ADD: Tomato \$2 | Avo \$3 | Pickled Onion \$1.5

16.9



The Falafel (vg)

Handmade falafel, hommus, pickled red onion, tomato, rocket, garlic aoli served between sliced Schiacciata (italian flat bread).

Non vegan option - with Tzaziki

ADD: Pickles \$2 | Roast Capsicum \$2 | Avocado \$3

13.9



Ham, Cheese + Tomato

Naturally smoked Echo-Valley free range ham, provolone, tomato, smoky relish and Pablo's secret sauce.

ADD: Pickles \$2 | Pickled Onion \$1.5 | Rocket \$1.5

13.9



The Cheese Louise (v)

Provolone, vintage cheddar and raclette cheeses with caramelised onion jam and dill.

ADD: Pickles \$2 | Tomato \$2

13.9

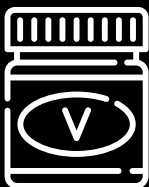


The Mediterranean

Smoked free-range chicken, roasted red pepper, mozzarella, green olives, oregano and chipotle sauce.

ADD: Rocket \$1.5 | Pickled Onion \$1.5

13.9



Classic Cheese and Vegemite

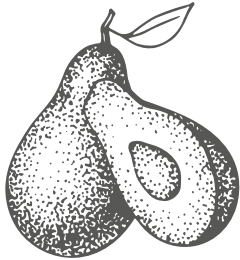
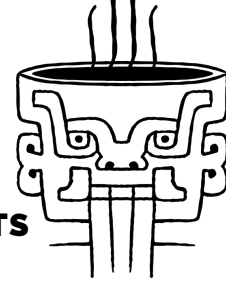
Aged Cheddar Cheese & Vegemite on sourdough

ADD: Fresh Sliced Tomato \$2 | Avo \$3 | Pickles \$2 | Pickled Onion \$1.5

9.9

BITES

**WE USE ARTISAN BAKED BREAD AND
ETHICALLY SOURCED FREE-RANGE MEATS**



Loaded smashed avo (v, vgo, gfo)

16

with labne, pickled red onion, hommus, dill, lemon + dukkah.

ADD: free-range smoked ham +4. **SWAP:** Labne for tahini (VG)



Ham & Cheese Croissant

8.9

Naturally smoked Echo Valley free range ham, vintage cheddar and seeded mustard* (*optional).



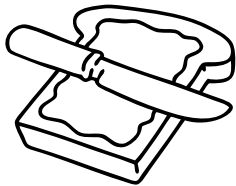
Buddha Bowl (vg, gf)

16

Rocket, Falafel, Diced Tomatoes, Avocado, Lime Pickled Red Onion, Black Sesame, Hommus, Brown rice & Quinoa, Lemon.

SWAP: Falafel for free range chicken or ham +5

ADD: Pickles \$2 | 1x Falafel \$3.5 | Roast Capsicum \$2.5 | Green Olives \$2.5

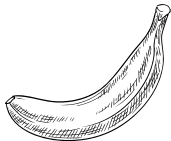


Toast (gfo)

8

2 x thick toasted slices of mixed grain sourdough with Pepe Saya butter + spread

Spread: fig jam/mixed berry jam /peanut butter/vegemite/honey



Banana Bread(v)

6

Toasted with Pepe Saya cultured butter



Muesli (vg)

14

Seasonal fruits, coconut yoghurt and oat milk topped with coconut chips, cacao nibs then drizzled with honey.



Granola (vg, df, low GI)

16

'The wild' oat and goji berry toasted granola with coconut yoghurt topped with coconut chips, cacao nibs, hazelnuts and seasonal fruit.



Chia Cup (gfo)

7.5