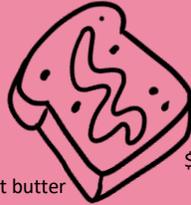


## SMALLER



**SOURDOUGH TOAST** (VG;VO;GFO) \$10.0  
With your choice of jam, vegemite, or peanut butter

**FRUIT TOAST** (VG;VO) \$12.0  
Three slices of glazed sourdough cranberry & walnut loaf, with butter

**EGGS ON TOAST** (VG;GFO) \$15.0  
Free range poached or fried eggs on sourdough toast

**BRIE OMELETTE** (VG;GFO) \$18.0  
A classic omelette filled with spinach and double brie cheese, atop a slice of toast

**GRANOLA BOWL** (V) \$17.0  
Mixed granola with nuts & dried superfruits, with an almond & berry Panacotta, poached rhubarb, seasonal fruits, topped with a coconut yoghurt with your choice of milk

**EGG & BACON ROLL OR EGG & HALOUMI ROLL** (GFO) \$14.0  
A fried egg and your choice of bacon OR haloumi on a seeded sourdough bun with homemade tomato relish  
- Add cheese +\$1.0

**CLASSIC GRILLED CHICKEN SANDWICH** (GFO) \$16.0  
Roasted chicken, kewpie mayo, spinach, spring onion, & celery in a grilled sandwich

**SPICED FRUIT FRENCH TOAST** (VG) \$20.0  
Bread and butter pudding style French toast with cranberry & walnut spiced sourdough bread, berry compote, orange mascarpone, caramelised banana, & topped with Fresh berries



## BURGERS

**CHICKEN BURGER** \$16.0  
Free range chicken, avocado, crisp cos lettuce, & kewpie mayonnaise on a seeded bun

**HALOUMI BURGER** (VG) \$16.0  
Grilled haloumi, Ajvar relish, avocado, spinach, & a red cabbage slaw on a seeded bun

**TOFU BURGER** (VG) \$16.0  
Spicy marinated tofu, cucumber, carrot, lettuce, tomato, avocado, & vegan mayonnaise on a seeded bun



## LARGER

**AVOCADO TOAST** (VG;GFO) \$21.0  
Smashed avocado on sourdough with fresh mint, pickled radish, edamame, wasabi, sesame, a sprinkle of feta, & a wedge of lemon  
- add eggs +\$4.0

**EGGS BENEDICT** (VGO;GFO) \$22.0  
Poached eggs on sourdough with hollandaise, avocado, spinach, and your choice of bacon, salmon, OR mushroom

**JALEPENO SALSA EGGS** (VG;GFO) \$22.0  
Poached eggs on sourdough, ajvar relish, jalapeno and tomato salsa, avocado feta

**GREEN VEGGIE BREAKFAST** (VG;GFO) \$22.0  
Poached eggs on sourdough, grilled mushrooms, seasonal greens, spinach, avocado, roasted tomatoes

**SMASHED HASH** (VG) \$22.0  
House made panko crumbed hash brown served with poached eggs, smashed peas, beetroot relish, & avocado with a side of hollandaise sauce

**TIMORESE SWEET & SOUR EGGS** (VG;GF) \$22.0  
House made sweet potato rosti with tomato relish, spinach, coriander relish, spring onion, Timorese chilli sauce, & fried eggs to top

**NASI GORENG** (VG;GF) \$21.0  
An Indonesian rice dish with a homemade chilli sauce, topped with assorted greens, scallions, & a fried egg  
- add chicken +\$5.0

**BREAKFAST BURRITO** (VG;VO;GFO) \$21.0  
Spinach tortilla stuffed with a fried egg or mushroom, beans, ajvar relish, avocado, jalapeno & tomato salsa, & a red cabbage slaw

**BLAT/HLAT/CLAT** (VGO) \$17.0  
Bacon, haloumi OR chicken, lettuce, avocado, & tomato on a Turkish pide with lime-chilli mayo  
- add egg +\$2.0



## BOWLS

**HOLA HIBERNATION BOWL** (VG; VO; GF) \$22.0  
A nourishing bowl of house made beans, char-grilled corn, jalapeno & tomato salsa, red cabbage slaw, avocado, pickled radish, rice, avjar relish, & coriander  
topped with your option of a fried egg OR grilled mushroom

**WILD POKE BOWL** (VO;GF) \$22.0  
Deliciously fresh poke bowl filled with brown rice, edamame, cucumber, bok choy, carrot, avocado, lemon, pickled radish & ginger, and a creamy vegan mayo tamari sauce with your choice of protein  
- Marinated Tofu  
- Smoked Salmon  
- Grilled Chicken



## BAGELS

Bagel plain (toasted or untoasted) \$5.5  
Bagel with cream cheese \$6.0  
Bagel with cream cheese & jam \$7.0  
Bagel with avocado \$10.0  
Bagel with cream cheese, smoked salmon, dill, & capers \$14.0

## ASSORTED SWEETS & PASTRIES

We have plenty sweets & pastries available in our front cabinet, feel free to ask our staff what we have on offer

### SIDES & EXTRAS

+ Avjar Relish | + Tomato relish | + Extra egg \$2.0  
+ Hollandaise | + Timor chilli | + Extra toast \$2.0  
+ Gluten Free Toast, Bun, OR wrap \$3.0  
+ Spinach | + Avocado \$5.0  
+ Feta | + Roasted Tomato | + Breakfast beans \$5.0  
+ Chicken | + Smoked salmon | + Bacon \$5.0  
+ Seasonal greens | + Halloumi | + Wedges \$5.0  
+ Crumbed Hash | + Chorizo | + Mushroom \$5.0

**(VG)- Vegetarian**  
**(GF)- Gluten free**

**(V)- Vegan**  
**(O)- Option**



\*Be advised all bread is buttered with meals, unless labelled vegan\*

\*Be advised on **Weekends** we add a **10% surcharge\***

## HOT

### Coffee

Espresso	\$4.0
Black	\$4.5
White (milk based coffee)	\$4.5
<b>Batch Brew</b>	\$5.0

\*bottomless option available\*

Large	+ \$1.0
Decaf	+ \$0.5
Soy / Coconut	+ \$0.5
Almond / Oat	+ \$0.5
Extra shot	+ \$0.5

<b>Babyccino</b>	\$1.5
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### Mocha

Grounded Pleasures chocolate with a shot of espresso & your choice of milk	\$4.5
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<b>Hot Chocolate</b>	\$4.5
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Grounded Pleasures' organic, fair trade & vegan

<b>Tea</b>	\$4.5
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English Breakfast | Earl Grey

Green | Double Mint | Lemongrass & Ginger

<b>Chai</b>	\$5.5
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Loose leaf organic chai, steamed with milk and served in a chai pot with honey

## SPECIALTY LATTES

<b>Golden Latte</b>	\$5.0
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Organic Timorese turmeric, ginger, cinnamon, & honey

<b>Matcha Latte</b>	\$5.0
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Organic milled green tea & honey

<b>Ruby Latte</b>	\$5.0
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Organic beetroot powder, ginger, & honey

<b>Charcoal Latte</b>	\$5.0
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Organic virgin coconut shell charcoal\*, & vanilla

<b>Peanut Butter Latte</b>	\$5.0
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Peanut butter, & a dash of chocolate

## IN HOUSE

### Cold Brew

24 hour steeped cold brew coffee with notes of dark chocolate served over ice with a sparkling palette cleanser



## ICED

Drinks served over ice with milk

<b>Iced Latte</b>	\$6.5
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<b>Iced Chocolate</b>	\$6.5
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<b>Iced Chai</b>	\$6.5
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<b>Iced Golden</b>	\$6.5
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<b>Iced Matcha</b>	\$6.5
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<b>Iced Ruby</b>	\$6.5
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<b>Iced Charcoal</b>	\$6.5
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<b>Iced PB</b>	\$6.5
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<b>Vietnamese Iced Coffee</b>	\$6.5
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Condensed milk and espresso over ice

<b>Orange Juice</b>	\$5.5
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Sunzest Organic, locally sourced

<b>Hrvst St Cold Pressed Juices</b>	\$7.0
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Delicious Cold pressed juices that come in multiple mixed flavours

\*ask staff for more information on flavours\*

<b>Strange Love Soda</b>	\$5.0
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A unique range of soda flavours

\*ask staff for more information on flavours\*

<b>Strange Love Sparkling Water</b>	\$5.0
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## SMOOTHIE

<b>Bonbonaro Banana Smoothie</b>	\$11.0
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Banana, dates, honey, chia, cinnamon, milk, & yoghurt

<b>Belumahatu Smoothie (V)</b>	\$11.0
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Espresso shot, banana, peanut butter, chocolate, & coconut milk

<b>Berry Smoothie (V)</b>	\$11.0
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açai, strawberry, blueberry, vegan vanilla protein powder, & coconut water

<b>Hazelnut Smoothie (V)</b>	\$12.5
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cacao, roasted hazelnuts, maple syrup, banana, date, cinnamon, & macadamia milk



# WILD TIMOR COBURG



## About Wild Timor Coffee Co.

The four founders of Wild Timor Coffee were stationed in East Timor (Timor-Leste) as peace keepers in 2012. During their efforts to protect and re-establish Timor they stumbled across a coffee plantation, abandoned by the Portuguese and left growing wild amongst the beautiful mountainous landscape of Aileu.

Wild Timor works with independent farmers to bring you an organic coffee that not only tastes great, but helps support & sustain local villages in Timor Leste.

## Every Bean Counts!

Wild Timor Coffee Co. sources its hybrid single origin coffee from this plantation in Belumahatu, Aileu, Timor-Leste.

All of the tips you graciously give go towards our current project in Timor.