

SMALLER



SOURDOUGH TOAST (VG;VO;GFO) \$11.0
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, fried or scrambled eggs on sourdough toast

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) \$17.0
Roasted chicken, kewpie mayo, spinach, spring onion, & celery in a grilled sandwich

BLAT/HLAT/CLAT (VGO) \$18.0
Bacon, haloumi OR chicken, lettuce, avocado, & tomato on a Turkish pide with lime-chilli mayo
- add egg +\$2.

MULBERRY PORRIDGE (V) \$18
A mulberry oat porridge with coconut milk topped with seasonal poached fruits & fresh berries with a crunchy granola sprinkle



BURGERS

CHICKEN BURGER \$17
Free range chicken, avocado, crisp cos lettuce, & kewpie mayonnaise on a seeded bun

HALOUMI BURGER (VG) \$17
Grilled haloumi, Ajvar relish, avocado, spinach, & a red cabbage slaw on a seeded bun

TOFU BURGER (VG) \$17
Spicy marinated tofu, cucumber, carrot, lettuce, tomato, avocado, & vegan mayonnaise on a seeded bun
*Gluten Free Buns available



LARGER

AVOCADO TOAST (VG;GFO) \$22.0
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) \$23.0
Poached eggs on sourdough with hollandaise, avocado, spinach, and your choice of bacon, salmon, OR mushroom

FETA SCRAMBLED EGGS(VG;GFO) \$23.0
Scrambled egg with dill and topped with Feta cheese served on a toasted open bagel with a side of avocado and grilled Asparagus.

SMASHED HASH (VG) \$23.0
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) \$23.0
House made sweet potato rosti with tomato relish, spinach, coriander relish, spring onion, Timorese chilli sauce, & fried eggs to top

JALEPENO SALSA EGGS (VG;GFO) \$23.0
Poached eggs on sourdough, ajvar relish, jalapeno and tomato salsa, avocado feta

GREEN VEGGIE BREAKFAST (VG;GFO) \$23.0
Poached eggs on sourdough, grilled mushrooms, seasonal greens, spinach, avocado, roasted tomatoes

NASI GORENG (VG;GF) \$23.0
An Indonesian rice dish with a homemade chilli sauce, topped with assorted greens, scallions, & a fried egg
- add chicken +\$6.0

BREAKFAST BURRITO (VG;VO;) \$22.0
Spinach tortilla stuffed with a fried egg or mushroom, beans, ajvar relish, avocado, jalapeno & tomato salsa, & a red cabbage slaw



BOWLS

RISE AND SHINE BREAKY BOWL (VO; GF OPTIONS) \$23.0
A nourishing bowl of two poached eggs, sautéed mushrooms, jalapeno tomato salsa, avocado, baby spinach, feta w/ toasted sourdough and your choose of bacon or smoked salmon.

WILD POKE BOWL (VO;GF) \$23.0
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) \$6.5
Bagel with cream cheese \$7.5
Bagel with cream cheese & jam \$8.0
Bagel with avocado \$11.
Bagel with Mozzarella cheese, tomato and basil \$12
Bagel with cream cheese, smoked salmon, dill, & capers \$14.5
Bagel Eggs Benedict with fried egg, bacon, spinach and hollandaise sauce \$16.0

ASSORTED SWEETS & PASTRIES

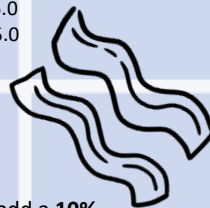
We have plenty sweets & pastries including vegan and gluten free available in our front cabinet, feel free to ask our staff what we have on offer.

SIDES & EXTRAS

+ Avjar Relish | + Tomato relish | + 1 Extra egg (Poached or Fried) \$2.0
+ Hollandaise | + Timor chilli | + Extra toast \$2.0
+ Gluten Free Toast, Bun, \$3.0
+ Spinach | + Avocado | + Mushroom \$5.0
+ Feta | + Roasted Tomato | + Breakfast beans \$5.0
+ Chicken | + Smoked salmon | + Bacon \$6.0
+ Seasonal greens | + Halloumi| Extra Scrambled Egg \$5.0
+ Crumbed Hash | + Wedges \$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 **Sunday** we add a **10% surcharge***

HOT

Coffee

Espresso	\$4.0
Black	\$4.5
White (milk based coffee)	\$4.5
Batch Brew	\$5.0

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

Babyccino \$2.0

Mocha \$5.0
Grounded Pleasures chocolate with a shot of espresso & your choice of milk

Hot Chocolate \$4.5

Grounded Pleasures' organic, fair trade & vegan
Tea \$4.5

English Breakfast | Earl Grey
Green | Double Mint | Lemongrass & Ginger
Chai \$5.5

Loose leaf organic chai, steamed with milk and served in a chai pot with honey
Dirty Chai + shot of espresso +\$0.50

SPECIALTY LATTES

Golden Latte \$5.0
Organic Timorese turmeric, ginger, cinnamon, & honey

Matcha Latte \$5.0
Organic milled green tea & honey

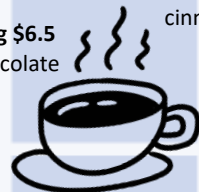
Ruby Latte \$5.0
Organic beetroot powder, ginger, & honey

Charcoal Latte \$5.0
Organic virgin coconut shell charcoal*, & vanilla

Peanut Butter Latte \$5.0
Peanut butter, & a dash of chocolate

IN HOUSE

Cold Brew Sml \$5.5 Lrg \$6.5
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

Iced Latte \$6.5

Iced Chocolate \$6.5

Iced Chai \$6.5

Iced Golden \$6.5

Iced Matcha \$6.5

Iced Ruby \$6.5

Iced Charcoal \$6.5

Iced PB \$6.5

Vietnamese Iced Coffee \$6.5

Condensed milk and espresso over ice

Orange Juice \$6

Sunzest Organic, locally sourced

Hrvst St Cold Pressed Juices \$7.0

Delicious Cold pressed juices that come in multiple mixed flavours

ask staff for more information on flavours

Strange Love Soda \$5.0

A unique range of soda flavours

ask staff for more information on flavours

Strange Love Sparkling Water \$5.0

SMOOTHIE

Bonbonaro Banana Smoothie \$11.0
Banana, dates, honey, chia, cinnamon, milk, & yoghurt

Belumahatu Smoothie (V) \$12.0
Espresso shot, banana, peanut butter, chocolate, & coconut milk

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

Hazelnut Smoothie (V) \$12.5
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.