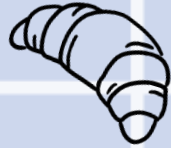


BAGELS

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	\$13
Bagel with cream cheese, smoked salmon, dill, & capers	\$15
Bagel Eggs Benedict with fried egg, bacon, spinach & hollandaise sauce	\$16.0

CROISSANTS

Plain \$6	Almond \$7.50
Jam	\$7
Cheese & Tomato	\$10
Ham & Cheese	\$11
Ham, cheese & tomato	\$12
Egg and Bacon	\$15
Egg and Salmon	\$15



BURGERS & SANDWICH'S

CHICKEN BURGER Free range chicken, avocado, crisp cos lettuce, & kewpie mayonnaise on a seeded bun	\$17
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HALOUMI BURGER (VG) Grilled haloumi, Ajvar relish, avocado, spinach, & a red cabbage slaw on a seeded bun	\$17
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BLAT/HLAT/CLAT (VGO) Bacon, haloumi OR chicken, lettuce, avocado, & tomato on a Turkish pide with lime-chilli mayo	\$18.0
- add egg	+\$2.

CLASSIC GRILLED CHICKEN SANDWICH (GFO) Roasted chicken, kewpie mayo, spinach, spring onion, & celery in a grilled sandwich	\$17.0
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EGG & BACON ROLL OR EGG & HALOUMI ROLL (GFO) A fried egg and your choice of bacon OR haloumi on a seeded sourdough bun with homemade tomato relish	\$15.0
- Add cheese	+\$1.0

EGG AND BACON SANDWICH A breakfast style sandwich with a fried egg, bacon, haloumi, tomato relish on grilled sourdough	\$18
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EGG & BACON WRAP A breakfast style wrap with a fried egg, bacon, tomato relish and potato hash	\$19
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LUNCH WRAP Lunch style wrap w/avocado, tomato, cheese, lime & chilli mayo w/ either Chicken or Bacon	\$19
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LARGER

AVOCADO TOAST (VG;GFO) Smashed avocado on sourdough with fresh mint, pickled radish, edamame, wasabi, sesame, a sprinkle of feta, & a wedge of lemon	\$22.5
- add eggs	+\$4.0

EGGS BENEDICT (VGO;GFO) Poached eggs on sourdough with hollandaise, avocado, spinach, and your choice of bacon, salmon, OR mushroom	\$23.0
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FETA SCRAMBLED EGGS(VG;GFO) Scrambled egg with dill and topped with Feta cheese served on a toasted open bagel with a side of avocado and grilled Asparagus.	\$23.0
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SMASHED HASH (VG) House made panko crumbed hash brown served with poached eggs, smashed peas, beetroot relish, & avocado with a side of hollandaise sauce	\$23.0
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TIMORESE SWEET & SOUR EGGS (VG;GF) House made sweet potato rosti with tomato relish, spinach, coriander relish, spring onion, Timorese chilli sauce, & fried eggs to top	\$23.0
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SALMON GALETTE Crispy potato galette topped with lemon dill creme fraiche, smoked salmon, avocado, capers, baked crisps and micro herbs. <i>MAKE IT VEGO +Mushroom instead</i>	\$23.0
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GREEN VEGGIE BREAKFAST (VG;GFO) Poached eggs on sourdough, grilled mushrooms, seasonal greens, spinach, avocado, roasted tomatoes	\$23.0
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NASI GORENG (VG;GF) An Indonesian rice dish with a homemade chilli sauce, topped with assorted greens, scallions, & a fried egg	\$23.0
- add chicken	+\$6.0

BREAKFAST BURRITO (VG;VO;) Spinach tortilla stuffed with a fried egg or mushroom, beans, ajvar relish, avocado, jalapeno & tomato salsa, & a red cabbage slaw	\$22.5
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RUSTIC OMLETTE Creamy omelette with Persian fetta, pickled red onion, Capers and tomato topped with Smoked Salmon, served with crunchy sourdough <i>*Don't like Salmon add Spicy Chorizo</i>	\$23
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BOWLS

MULBERRY PORRIDGE (GF) (V) A Mulberry oat porridge with coconut milk topped with seasonal poached fruits & fresh berries with crunchy granola sprinkle	\$20
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RISE AND SHINE BREAKY BOWL (GF OPTIONS) A nourishing bowl of two poached eggs, sautéed mushrooms, jalapeno tomato salsa, avocado, baby spinach, feta w/ toasted sourdough and your choice of bacon or smoked salmon.	\$23.0
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WILD POKE BOWL (VO;GF) 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	\$23.0
- Marinated Tofu	
- Smoked Salmon	
- Grilled Chicken	



SMALLER

SOUREDUGH TOAST (VG;VO;GFO) With your choice of jam, vegemite, or peanut butter	\$11.0
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FRUIT TOAST (VG;VO) Three slices of glazed sourdough cranberry & walnut loaf, with butter	\$12.0
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EGGS ON TOAST (VG;GFO) Free range poached, fried or scrambled eggs on sourdough toast	\$15.0
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SIDES & EXTRAS

+ Avjar Relish +Tomato relish +1 Extra egg (Poached or Fried)	\$2.5
+ Hollandaise + Timor chilli + Extra toast	\$2.5
+ Gluten Free Toast, Bun,	\$3.0
+ Spinach + Avocado + Mushroom	\$5.0
+ Feta + Roasted Tomato + Breakfast beans	\$5.0
+ Chicken + Smoked salmon + Bacon +Chorizo	\$6.0
+ Seasonal greens + Halloumi Extra Scrambled Egg	\$5.0
+ Crumbed Hash + Wedges	\$5.0

(VG)- Vegetarian **(V)- Vegan**
(GF)- Gluten free **(O)- Option**



*All toasted sourdough comes buttered unless marked vegan



HOT

Coffee

Espresso	\$4.2
Black	\$4.7
White (milk based coffee)	\$4.7

Large	+ \$1.0
Decaf	+ \$0.5
Soy / Coconut	+ \$0.5
Almond / Oat	+ \$0.5
Extra shot	Sml \$0.5 Lrg +\$1
Syrup	
-Vanilla -Caramel -Hazelnut	+0.5

Babyccino	\$2.0
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Mocha

Grounded Pleasures chocolate with a shot of espresso & your choice of milk	\$5.0
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Hot Chocolate	\$4.5
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Grounded Pleasures' organic, fair trade & vegan

Tea	\$5.0
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English Breakfast | Earl Grey
Green | Double Mint | Lemongrass & Ginger

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

Dirty Chai + shot of espresso	+\$0.50
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SPECIALTY LATTES

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

Matcha Latte	\$5.0
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Organic milled green tea & honey

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

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

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

IN HOUSE

Cold Brew	Sml \$5.5 Lrg \$6.5
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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
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Iced Chocolate	\$6.5
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Iced Chai	\$6.5
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Iced Golden	\$6.5
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Iced Matcha	\$6.5
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Iced Ruby	\$6.5
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Iced Charcoal	\$6.5
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Iced Peanut Butter	\$6.5
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Vietnamese Iced Coffee	\$6.5
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Condensed milk and espresso over ice

Orange Juice	\$6
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Sunzest Organic, locally sourced

Cold Pressed Juices	\$7.0
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Delicious Cold pressed juices that come in multiple mixed flavours Ask Us

Strange Love Soda	\$5.0
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Lemon Squash or Ginger Beer

Strange Love Sparkling Water	\$5.0
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SMOOTHIE

Bonbonaro Banana Smoothie (VG)	\$11.5
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Banana, dates, honey, chia, cinnamon, milk, & yoghurt

Belumahatu Smoothie (V)	\$12.5
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Espresso shot, banana, peanut butter, chocolate, & coconut milk

Berry Smoothie (V)	\$11.5
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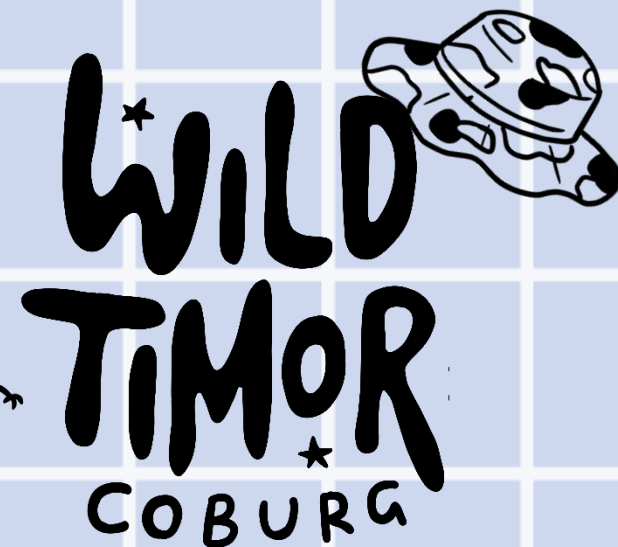
açai, strawberry, blueberry, vegan vanilla protein powder, & coconut water

JETTS Protein Power Smoothie (VG)	\$13
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Raspberry, cacao, vanilla Protein, chia, maple syrup, banana, Yoghurt and cow's milk

Jets Members price \$12

*Can change to Dairy Free milk and Vegan Protein



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.

Be advised on **Sunday and **Public Holidays** we add a **10% surcharge***

