•	cheese cheese & jam		\$7.0 \$8.0 \$9.0 \$12 \$14 \$16	
Bagel Eggs Benedic hollandaise sauce	ct with fried egg, bacon	, spinach &	\$17.0	
Jam Cheese & Tomato	ond \$7.50 \$8 \$11			Ê
Ham & Cheese Ham, cheese & tor Egg and Bacon Egg and Salmon	\$16 \$16		*C	7
CHICKEN BURGER	SANDWICH'S			\$17
& kewpie mayonna HALOUMI BURGEF Grilled haloumi, Aj	n, avocado, crisp cos let aise on a seeded bun R (VG) var relish, avocado, spi aw on a seeded bun			\$17
BLAT/HLAT/CLAT	. ,			\$18.0
•	R chicken, lettuce, avoca kish pide with lime-chil		d egg +	\$2.
	CHICKEN SANDWICH (G ewpie mayo, spinach, s d sandwich			\$17.0

& tomato on a Turkish pide with lime-chilli mayo - add egg	+\$2.
CLASSIC GRILLED CHICKEN SANDWICH (GFO)	\$17.0
Roasted chicken, kewpie mayo, spinach, spring onion,	
& celery in a grilled sandwich	
EGG & BACON ROLL OR EGG & HALOUMI ROLL (GFO)	\$15.0
A fried egg and your choice of bacon OR haloumi on a seeded	
sourdough bun with homemade tomato relish	
- Add cheese	+\$1.0
EGG AND BACON SANDWICH (GFO)	\$18
A breakfast style sandwich with a fried egg, bacon, haloumi, tor	nato
relish on grilled sourdough	
5	

EGG & BACON WRAPA breakfast style wrap with a fried egg, bacon, tomato relish and potato hash

LUNCH WRAP \$19
Lunch style wrap w/avocado, tomato, cheese, lime & chilli mayo w/
either Chicken or Bacon

LARGER

AVOCADO TOAST (VG;VGO:GFO)	23
Smashed avocado on sourdough with fresh mint, pickled radish,	
edamame, wasabi, sesame, a sprinkle of feta,	
& a wedge of lemon	
- add eggs +:	\$5.0

EGGS BENEDICT (VGO;GFO) \$24.0 Poached eggs on sourdough with hollandaise, avocado, spinach, and your choice of bacon, salmon, OR mushroom

CLASSIC BIG BREAKY (GFO)
Folded Scrambled egg on grilled sourdough toast, grilled chorizo,
Bacon, house made beans, grilled tomato and avocado

GREEN VEGGIE BREAKFAST (VG;GFO) \$24.0 Poached eggs on sourdough, grilled mushrooms, seasonal greens, spinach, avocado, roasted tomatoes

SMASHED HASH (VG)
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

SALMON GALETTE \$24.0 Crispy potato galette topped with lemon dill creme fraiche, smoked salmon, avocado, capers, baked crisps and micro herbs.

MAKE IT VEGO +Mushroom instead

NASI GORENG (VG;GF) \$24.0

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;) \$23 Spinach tortilla stuffed with a fried egg <u>or</u> mushroom, beans, ajvar relish, avocado, jalapeno & tomato salsa, & a red cabbage slaw

RUSTIC OMLETTE (GFO)
Creamy omelette with Persian fetta, pickled red onion,
Capers and tomato topped with Smoked Salmon,
served with crunchy sourdough
*Don't like Salmon add Spicy Chorizo



WILD POKE BOWL (VO;GF) \$24.0

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



SMALLER

\$25.0

\$23.0

\$24

SOURDOUGH TOAST (VG;VO;GFO)	\$12.0
With your choice of iam, vegemite, or peanut b	ıtter

FRUIT TOAST (VG;VO) \$13.0

Three slices of glazed sourdough cranberry & walnut loaf, with butter

EGGS ON TOAST (VG;GFO) \$16.0 Free range poached, fried or scrambled eggs on sourdough toast

SIDES & EXTRAS

+ Avjar Relish | +Tomato relish | +1 Extra egg (Poached or Fried) \$3 + Hollandaise | + Timor chilli | + Extra toast \$3 + Gluten Free Toast, \$3.0 + Spinach | + Feta | + Roasted Tomato \$5.0 + Mushroom | + Breakfast beans | + Avocado \$6.0 + Chicken | + Smoked salmon | + Bacon | + Chorizo \$6.0 + Seasonal greens | + Halloumi | Extra Scrambled Egg \$6.0 + Crumbed Hash | + Wedges \$6.0

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

*All toasted sourdough comes buttered unless marked vegan



\$19



HOT Coffee Espresso (sing Black White (milk bas		\$4. \$5 \$5	5
Large Decaf Soy / Coconut Almond / Oat Extra shot Syrup -Vanilla -Caram	nel -Hazelnut	·	1.0 0.65 0.65 0.5
	ici riazcinat		2.0
& your choice o Hot Chocolate		a shot of espresso \$	5.5 5.0
Grounded Pleas	ures' organic, fair tra	de & vegan	
Chai Loose leaf organ and served in a	Mint Lemongrass & nic chai, steamed with chai pot with honey	& Ginger \$6 h milk	5.5
Dirty Chai + sho	t of espresso	+\$.	50
Golden Latte	Y LATTES se turmeric, ginger, c	innamon, & honey	5.5 5.5
	reen tea & honey	,	J.J
Peanut Butter L	atte & a dash of chocolate	·	5.5

IN HOUSE

Cold Brew

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

Sml \$5.5 Lrg \$6.5

ICED

ICLD	
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 Peanut Butter	\$6.5
recu i canat batter	40.3
Vietnamese Iced Coffee	\$6.5
Condensed milk and espresso over ice	φ0.5
condensed milk and espresso over ree	
Orange Juice	\$6
Sunzest Organic, locally sourced	ÇÜ
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	\$5.5
Lemon Squash or Ginger Beer	
Strange Love Sparkling Water	\$5.0
Bobbi Cola	\$5.5

SMOOTHIE

Bonbonaro Banana Smoothie (VG)	\$12.00
Banana, dates, honey, chia, cinnamon, milk,	& yoghurt

Belumahatu Smoothie (V) \$13.00 Expresso shot, banana, peanut butter, chocolate, & coconut milk

Berry Smoothie (V) \$12.00

açai, strawberry, blueberry, vegan vanilla protein powder, & coconut water

JETTS Protein Power Smoothie (VG)

Raspberry, cacao, vanilla Protein, chia, maple syrup, banana, Yoghurt and cow's milk

\$13

Θ

Jets Members price \$12

*Can change to Diary 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***