

# KIN & CO

Est 2015  
DELIVERING THE GOODS

---

avocado on sourdough w chèvre, edamame,  
sumac, honey roasted lemon, volcanic salt  
\$16  
ADD 2 poached eggs +\$4

potato rosti w sautéed mushroom medley,  
crème fraîche, asparagus and a poached egg  
\$18

omelette w Rayner's ham off the bone, Persian  
feta, spring onions and buttered sourdough  
\$18 (veg option available)

savoury mince w slow roasted beef brisket,  
chèvre, sourdough and a poached egg  
\$16

spiced baked eggs w  
harissa bean medley, roast garlic yoghurt and  
seasoned warm turkish  
ADD chorizo +\$6  
\$17

eggs benedict on rye w thick cut baked ham,  
fresh made lemon and thyme hollandaise  
\$18

granola of maple roasted nuts, oats, chia,  
seasonal fruit, fernvale honey, bee pollen  
w natural yoghurt or coyo +\$1  
\$15

breakfast burger with thick cut streaky bacon,  
sunny side egg, caramelised onion, tomato,  
spinach, provolone piccante and house  
ketchup  
\$15

salad of greens, roast beetroot, orange  
segments, toasted buckwheat and chevre  
\$16

weekly salad specials - ask staff  
\$ varies

add smoked chicken to either \$4.5

smoked chicken burger on a milk bun, carrot  
ribbons, caramelised onions, house ketchup  
and slaw  
ADD thick cut streaky bacon +\$4.5  
\$16

spanish pork AND beef meatballs in roasted  
heirloom tomato sauce w crunchy sourdough,  
grated manchego  
\$18

reuben sandwich w rayner's smoked brisket,  
sauerkraut, swiss cheese, mustard, carolina  
sauce on rye sourdough  
ADD apple slaw +\$4  
\$16

2 eggs (pasture raised)  
poached, scrambled or fried  
on buttered rye sourdough  
\$12.5

## SIDES

house hash brown \$4  
thick streaky bacon/haloumi/avocado \$4.5  
each  
mushrooms/greens/roasted vine tomatoes  
\$3.5 each  
la boqueria chorizo/smoked salmon \$6 each  
1 egg \$3/2 eggs \$4/extra toast \$3  
gluten free bread +\$2

## SNACK

/ banana bread toasted w vanilla bean and  
honey butter \$7.5  
/ fruit & nut loaf w jam and butter \$5  
/ daily pastries and cakes available \$varies

## OUR SUPPLIERS

Meat - Rayner's Butcher, New Farm  
Eggs - Buckombil Mountain Farm,  
Meerschaum Vale  
Produce - All About Fruit, New Farm

# KIN & CO

Est 2015  
DELIVERING THE GOODS

---

## HOT DRINKS

### COFFEE

/ espresso \$3.6 / doppio \$4  
/ coffee cup \$3.8 / mug \$4.5  
/ mocha cup \$4 / mug \$4.6  
/ filter coffee \$6

ask us what's on

+ bonsoy / lactose free / almond milk .50c  
+ coconut milk / decaf .70c

### POTS OF TEA

/ english breakfast / earl grey \$4.5  
/ sencha green \$5  
/ chamomile, rose, passionflower,  
lavender \$5  
/ egyptian peppermint \$5  
/ fresh ginger and/or fresh lemon \$4.5  
/ loose leaf chai tea served brewed  
on milk with honey \$5.5  
teas iced on request

## SPECIALTY

/ turmeric latte \$5 / mug \$5.5  
/ belgian hot chocolate \$4.6 / mug \$5.3  
/ chai latte glass \$4.3 / mug \$4.6  
/ matcha latte \$5 / mug 5.5  
Morning spritz \$6

## COLD DRINKS

### COFFEE

/ iced latte \$4.5 / iced coffee \$5.5  
/ iced mocha \$5 / cold brew coffee \$5  
/ iced chai \$4.6 / iced turmeric \$5.5  
/ iced chocolate \$6 / iced matcha \$5.5

## COLD PRESSED JUICE

- 1./ **orange** \$6
- 2./ **kale**, cucumber, celery with  
apple, silverbeet and lemon \$6
- 3./ **carrot**, pineapple, apple with  
ginger and lemon \$6

## MINERAL WATER

/ sparkling or still 500ml \$5  
/ sparkling or still 1L \$9.5  
antipodes of NZ

## SOFT

/ whole blended lemonade \$4.5

## MILKSHAKES

/ vanilla \$6 / chocolate \$6  
/ caramel \$6 / strawberry \$6

## SMOOTHIES

/ banana \$8  
banana, honey, cinnamon and milk  
  
/ green \$8  
silverbeet, pear, citrus, chia seeds and  
coconut water

/ açai \$8

100% freeze dried açai berries,  
strawberries, blueberries and coconut  
water

+ add

fresh ginger .50c / peanut butter .50c  
/ cacao .50c / espresso .50c  
/ double espresso \$1 / matcha \$1