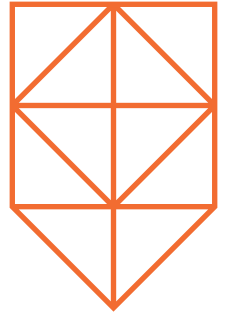


My Kingdom for a Horse

Specialty Coffee



Sourdough or rye toast with butter / vegemite / jam / peanut butter (Veg)	\$8.50
Artisan fruit loaf with butter and jam (Veg)	\$9.00
Toasted bagel with smoked salmon, cream cheese and capers	\$11.00
Fleurieu cow's milk yoghurt and granola parfait with berry coulis and toasted seeds (Veg)(D)(GF)	\$10.90
Coconut chia pudding with poached fruit and pistachios (V)(DF)(GF)	\$13.90
Almond milk soaked Bircher Muesli with stonefruit, hazelnuts, coconut and blueberries (V)(GF)	\$13.90
French Toast with cinnamon and vanilla sugar and mixedberry compote (Veg)(D)	\$17.90
Waffles with honey poached stone fruits, toasted almonds and double cream (Veg)(D)	\$18.50
Avocado on toast with roasted tomatoes lime and sea-salt (V)(DF) Add a poached egg	\$15.50 \$18.50
Shakshouka: Israeli style eggs baked in spicy rich tomato sauce with dipping toast (Veg)(DF)	\$15.50
Eggs Benedict style with ham hock and dill hollandaise	\$18.50
Smoky house baked beans with Barossa feta and toasted sourdough (Veg)(D) Add a poached egg	\$15.90 \$18.90
Roast potato, silverbeet and smoked mozzarella omelette on toast (Veg)(D) Add Newberry and Watson air dried Ham	\$18.00 \$21.00
White anchovies with air dried ham and scrambled eggs on toast (D)	\$19.50
The full Kingdom: Poached eggs, pork chipolata, silverbeet, bacon, mushrooms and roast tomato on toast	\$23.90

Super green salad with soy beans, broccolini, radish and fried shallot with tahini and lemon dressing (V)(DF)(GF)	\$15.90
Cold Soba noodle salad with mixed mushrooms, spring onion, nori, snowpea and mirin dressing (V)(DF)	\$16.90
Zucchini and goat's cheese fritters with spicy tomato sauce and corn bread (D)(GF) (Veg)	\$17.90
Haloumi cheese burger with roast tomato, eggplant and rocket pesto (D)(Veg)	\$18.90
Roast Barossa chicken sandwich with buttermilk slaw and pickles on toasted rye (DF)	\$14.90
Corned Beef and potato hash served with sauteed silverbeet and a poached egg (D)	\$18.50
Kingdom steak sandwich: Slow roasted beef brisket on toasted brioche with caramelised onion jam and white radish remoulade (D)	\$23.00
Hot smoked trout salad with beans, cherry tomatoes, waxy potatoes and green olives (GF)(DF)	\$21.50
South Australian Blue Swimmer crab and potato cakes with grilled corn salsa and chipotle mayo (DF)	\$21.50
Hiramasa Kingfish, panfried and served with heirloom beets, goat's chevre and pomegranate (GF)	\$23.50

Kid's Brekkies

Boiled egg with toast soldiers	\$7.50
Vegemite or peanut butter on toast	\$7.00

Please inform us of any dietary requirements – especially allergies

Ingredients Legend	V: Vegan
GF: Gluten free	Veg: Vegetarian
DF: Dairy free	D: contains dairy products

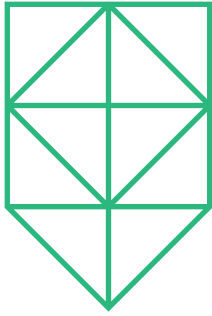
2 Katham Springs biodynamic Eggs – poached, boiled, scrambled (D) or fried on toast – just add extras	\$10.90
Extras	\$Each
Hollandaise	\$2.00
Extra egg / extra toast	\$3.00
Bacon / pork chipolata / mushrooms / feta / roast tomatoes	\$4.00
Avocado / beans / silverbeet / Slice of Haloumi cheese	\$5.00
Gluten free bread	\$1.00

We are strongly committed to good provenance, traceability and supporting local artisans out there making a great product.

Eggs from Katham Springs Biodynamic eggs Kangaroo Island
Milk from Tweed Vale Milk Lobethal
Olive oil from Winter Creek
Goat's chevre from Woodside Cheese Wrights
Berries and cider from Walker's berry farms
Feta from The Barossa Valley Cheese Company
Bagels from The Beigelry
Smallgoods made locally by Newberry & Watson
Meats from Richard Gunner
Barossa free-range chooks from Greenslades
Kingfish from Hiramasa Kingfish Port Lincoln
Beers, wines and ciders are all from local, South Australian producers
All coffee is specialty grade and roasted in house

Menu served until 3pm

During busy times we are unable to make changes to the menu. No split bills. Thank you for your understanding.



What is specialty coffee?

Specialty coffee is a term used to describe beans that produce an exceptional cup with little or no defects. They must score 80 or above points on a 100 point scale. Their unique flavours and tastes are a result of the composition and characteristics of the soils in which they are grown. All of our specialty coffee range is roasted on site.

Why drink filter coffee?

Filter coffees are prepared using much gentler brewing techniques that enhance the subtle flavours and aromas in the world's best coffees. We recommend you try this without milk and sweetener as many of these coffees have a lot of natural sweetness.

Have y(our) coffee at home.

You can purchase any of our specialty coffee's in 250g or 1kg bags.

Filter No. 1

Las Lajas – Perla Negra

Origin: Costa Rica
 Region: Sabanilla de Alajuela
 Farm: Las Lajas – Perla Negra
 Variety: Caturra, Catuai
 Proc. Method: Natural
 The Cup: Clean and juicy with toffee and floral notes

Filter No. 2

Huila Regional Select

Origin: Colombia
 Region: Iquira, Huila
 Farm: Bolivia
 Variety: Caturra, Colombia and Tabi
 Proc. Method: Fully washed
 The Cup: Nutty and tangy with a creamy body

Filter No. 3

Yirga Cheffe Adado Grade 1

Origin: Ethiopia
 Region: Yirga Cheffe, Gedeo zone
 Farm: Small Holders
 Variety: Heirloom varieties
 Proc. Method: Fully washed
 The Cup: Creamy and tart with caramel and white grapes

Wine	gls / btl
Sparkling	piccolo / btl
Dunes & Greene Chardonnay Pinot Noir NV South Australia	\$10.00 / \$40
White	
Chaffey Bros. Wine Co. Däfte Punkt Riesling Gewürztraminer Weißer Herold, Eden Valley	\$8.90 / \$34
Jeanneret Chasing the Sun Chardonnay, Adelaide Hills	\$8.50 / \$32
Rosé	
Ngeringa, Adelaide Hills	\$8.50 / \$32
Red	
Riposte The Dagger Pinot Noir, Adelaide Hills	\$8.90 / \$34
Bent Creek Shiraz, McLaren Vale	\$9.50 / \$38
Pick me ups	
Bloody Kingdom A shot of Bison grass vodka with Tomato juice, Tabasco and Worcestershire	\$17.00
Espresso Martini House roasted single origin shaken with vodka, coffee liqueur and ice	\$17.00
Buck's Fizz Fresh orange juice and sparkling wine	\$9.90

Beer	
Mismatch Brewing Co. Extra Pale Ale	\$9.50
Prancing Pony Amber Ale	\$9.50
Vale Ale IPA	\$8.50
Cider	
Sidewood Adelaide Hills Cider Pear or Apple	\$9.50
Hugo + Hunter Strawberry cider	\$9.50
Juices	
Freshly squeezed orange or grapefruit	\$6.50
Besa Pressed Lobethal Juices 350ml Cloudy Apple, Pear, Apple and Strawberry and Apple and Cherry	\$5.00
Bottled	
Hepburn Springs Sparkling Mineral Water	\$5.00 750ml \$9.00
Organic Cola, Blood Orange, Pink Grapefruit and Ginger Beer	\$5.50
Mojo Kombucha Raspberry or Blueberry and Ginger	\$5.50

White coffee	Cafe Latte	
Flat white	\$4.20	Cappuccino \$4.20
Piccolo	\$4.00	Machiato \$4.00
Black coffee (Seasonal Blend)	Espresso / Ristretto	\$3.80
Single Origin	\$3.80	Long Black \$3.80
Extra Shot	\$0.70	V60 Pour Over \$6.00
Cold Drip	\$6.00	Mocha \$5.50
Iced Coffee	\$6.50	Iced Chocolate \$6.50
Kingdom Hot Chocolate – textured milk poured over bittersweet Belgian chocolate caillets		\$5.50
Non dairy alternatives – Soy (50c) / Almond (80c) / Coconut (80c)		
Teas from Storm in a Teacup		
Breakfast tea – blended, organic Sri Lankan and Indian		\$5.00
Mao Feng – Complex Chinese black tea. (Best enjoyed without milk)		\$5.50
Jin Xuan – fragrant “milk” oolong from Taiwan. (Best enjoyed without milk)		\$5.00
Genmaicha – beautiful green tea from Japan		\$5.50
Spring Tonic – mint and citrus detox tisane		\$5.00
Lemonzilla – lemongrass, ginger lemon myrtle, galangal and turmeric		\$5.00
Rubyspice Chai Latte – masala spices simmered, Indian black tea and jaggery		\$5.50