

DRINKS

COFFEE

Flower Child proudly uses The Grounds House Roasted Coffee

Seasonal Blends and Single Origins available for Filter and Espresso

Reg 4
Lrg 4.5
Extra Shot, Decaf .50c

Soy .50c
Almond .50c

All black coffee 4

Other

Chai Latte 4
Iced Latte 5
Iced Mocha 6
Affogato 6

FILTERED COFFEE

Cold Drip 7

An old Japanese method using the Oji cold drip tower. Cold filter water is set to drip over coffee grounds for up to 8 hours to deliver a brew that is rich in flavor and low in acidity.

V60 Pour Over 7

The V60 pour over filter method results in a clean cup with high clarity. This is a gentle method of brewing coffee aimed at highlighting the best characteristics of a particular coffee.

Moccamaster 4

A batch brewed filtered coffee resulting in a clean sweet cup of coffee. An excellent introduction to specialty coffee.



ORGANIC TEAS 4

English
Earl Grey
Organic Chai
Peppermint
Lemongrass & Ginger
Gunpowder Green

FRESH SQUEEZED JUICE

Orange 7
Watermelon, Pineapple, Passionfruit 7
Kale, Spinach, Celery, Apple 7

CHILLED DRINKS

Soft Drinks 4
Ginger Beer 6
Fresh Lemonade 6

Mineral Water 5 / 8
500ml / 1L still or sparkling water

SMOOTHIES & SHAKES 7.5

Nutella shake
Classic Banana
Lychee & Mint
(+ protein 2)

BREKKIE

(available all day)

TOAST WITH JAM

Toasted sourdough with your choice
of seasonal house made jams 7
with avocado +3

HOUSE BAKED GRANOLA

Seasonal fruits with vanilla pannacotta,
lemon custard 14
(gluten free available)

FLOWER CHILD FRUIT SALAD

Seasonal fresh fruits with compressed pineapple,
watermelon, strawberries, grapefruit, lychee, pistachio
freeze-dried raspberries and yoghurt sorbet 17

ACAI BOWL

Acai, strawberries, blueberries, banana, pomegranate, chia seeds
almonds, flamed coconut & granola 16
(gluten free available)

FLOWER CHILD FRENCH TOAST

Banana mascarpone, sliced banana, dark chocolate
crumb, baked peacans, fresh berries,
salted toffee & maple syrup 19

BACON & EGG BURGER

Fried egg, maple bacon, caramelised onions,
Swiss cheese, avocado, lime aioli on milk bun 16

BREAKFAST PLATE

2 soft boiled eggs, crispy maple bacon, avocado, quinoa
& tomato salsa, goats curd, fig on sourdough 19
substitute with ocean trout +3

EGGS ON TOAST

2 free range eggs (poached/scrambled/fried)
served on toasted sourdough 12

SIDES

Extra egg 3 / Fresh tomato 3
Goats curd 4 / Haloumi 4 / Avocado 4
Sauteed mushroom 5
Maple bacon 5 / House cured ocean trout 7
Sweet potato fries 6

10% surcharge on all public holidays

BRUNCH & LUNCH

(available all day)

PUMPKIN GYPSY TOAST

Pumpkin puree, whipped goats cheese, maple roasted
pumpkin, crispy pancetta, crispy sage, burnt butter,
candied pepitas and poached egg on brioche 21

EGGS BENEDICT

Poached eggs, burnt butter hollandaise. charred asparagus,
fried capers, brioche bread with flamed trout or prosciutto 19

VEGAN BOWL

House made falafel, coconut kale, roasted sweet potato, avocado,
corn salsa, quinoa salad, pickled cabbage & tahini dressing 18
(Brekkie bowl - add haloumi 3 / egg 3)

AUSSIE BURGER

Grilled grass-fed beef, sticky onions, crispy lettuce, American
jack cheese, beetroot relish, smokey BBQ sauce, pickles
on a sesame seed milk bun with sweet potato fries 19
add maple bacon +2

CHICKEN SCHNITZEL BURGER

Crispy chicken schnitzel, pickled cabbage, carrot, beetroot, tasty
cheese, lettuce, tomato, hot chilli sauce & zesty mayo on a sesame
seed milk bun served with sweet potato fries 19

SMOKED CHICKEN BREAST SALAD

Red oak, baby cos, roast heirloom carrots, grapes, radish, cherry
tomato, burnt orange mayonnaise, avocado puree 22

TASMANIAN CRISPY SKIN SALMON

Quinoa, ruby grapefruit, mizuna leaf
truss tomato, citrus & harissa aioli 24

BRAISED BEEF RIB

Potato puree, braised wagyu flank, caramelised
onion, roasted heirloom carrots with salsa verde 26

DAILY SELECTION OF PASTRIES

*Baked & delivered daily with love from our friends at
The Grounds of Alexandria*

Muffin 5 / Danish 5 / Croissant 5 / Tart 7 / Cake 7

KIDS

Chicken nuggets 7
Ham & cheese toastie 8
Kids' OJ 5

