

## COLD DRINKS

Thankyou water / Perrier mineral water 3.5

## SOFT DRINKS

Coca Cola Lemon 4

lime bitters 4

Ginger beer 4

Lemonade 4

Diet Coke 4

## FRESHLY SQUEEZED JUICES

Apple or Orange 7

**We Are Young, We Run Green** 8  
Cucumber, spinach, fennel, apple, lime and ginger

**Yellow, Is It Me You're Looking For** 8  
Pineapple, apple, ginger, lime and mint

## SMOOTHIES

**You Shot Me Down, Banana Won't Fall** 10  
Yoghurt, banana, dates, coconut milk and cacao nibs

**Every Little Thing Is Gonna Be Acai** 12  
Acai, orange, strawberry, rosewater and chia seeds

## MILKSHAKE

Snickers shake 8.5

Blueberry cheesecake 8.5

Salted caramel with toffee popcorn 8.5



## MUSINGS FOR CUCKOO CALLAY

"And hast thou slain the Jabberwock?  
Come to my arms, my beamish boy!  
O frabjous day! Callooh! Callay!"  
He chortled in his joy.

And chortling joy shall be found, in the midst of Newtown kitsch. Cuckoo Callay was born of the minds of two mere mortals, with illusions of Grand Hospitality. A lifetime or more spent toiling at the whim of spectacular proprietors had left them with a desire to dust off their monocles and inspect the Sydney-side coffee shop and café offerings.

Not content with providing a location for die-hard coffee lovers, nor subsidising Sydney's impressive café eateries, the Cuckoo kids wanted to bring a café which offered a myriad of perfection in both arenas. Thus, the Coffee Café is born. Ella brings to the mix her love of good food, lbby compliments it with a penchant for amazing coffee, they stir it all together and tests the mix for impeccability.

A niche is not a niche without a nook in which to cache. And where could this new breed of Coffee Café have to live among a saturated strip of treasured café gems? The Heritage site of Newtown Station called out, 'Come to my arms, my beamish boy' and promised a glorious façade in which to house their dreams. Dreamers dream and wishers wish but travellers know where to go. The bird sets flight from West to East and lands upon a Hill, a Surry Hill in all its glory, setting boundaries alight.

In so slaying the proverbial Jabberwock, we are releasing our dreams to you. So take a step inside our rabbit hole, and embrace old with new. Tantalise your tastebuds, and raise your voice to bray, 'O frabjous day! Cuckoo! Callay!

For exclusive events at Cuckoo Callay please speak to our manager or email [cuckoo.callay@hotmail.com](mailto:cuckoo.callay@hotmail.com)

CUCKOO CALLAY  
Newtown & Surry Hills

 [cuckoocallay](https://www.facebook.com/cuckoocallay)  [@cuckoocallay](https://twitter.com/cuckoocallay)  [@cuckoocallay\\_cafe](https://www.instagram.com/cuckoocallay_cafe)

## COFFEE

by coffee Alchemy

White 4

Black 4

Filter 5  
Rotating feature brew – see board

Cold drip 5

Iced coffee / Chocolate / Mocha 7

Affogato 7

Extra shot / Bonsoy +0.5

Decaf / Almond milk / Macamilk +1

## WARM ELIXIRS

Raw honey soaked Chai latte 5

Matcha latte 5

Cuckoo's beetroot latte Bon 5

Bon real hot chocolate 7

TEA 4.5

### English Breakfast

a smooth and flavoursome blend of High Grown Organic BOP Ceylon.

### Earl Grey

the bergamot is distinct without dominating the flavour of High Grown Ceylon.

### Gunpowder Green

an extra special green tea plucked during Uva's wet season.

### Masala Chai Spiced Black Tea

a "spiced tea" which indeed packs heat.

### Lemongrass & Ginger Tisane

organic ginger from Nikapotha and lemongrass from Stonyfield.

### Chamomile Herbal Tisane

caffeine free chamomile flowers bring calm during stressful periods.

### Liquorice, Peppermint & Fennel Tea

classic blend that serves well as a digestive.

### Roobois (decaf)

an antioxidant-filled, caffeine-free alternative to tea.



## FOOD

<b>TeeToastal (v)*</b> Sourdough toast: white - grain - rye - fruit & nut served with butter and preserves	<b>7</b>
<b>Pear Shaped</b> House-made raspberry granola with buckinis, strawberry panna cotta, hibiscus poached pear and textures of berries	<b>17</b>
<b>Chia-ky Monkey (v)*</b> Coconut chia pudding, house watermelon sorbet, nut crumble, seasonal fruits and basil oil	<b>17</b>
<b>Waffle Be Will Be (v)</b> Chocolate brownie waffle, peanut butter mousse, house-made tahini icecream, brûléed banana, salted peanut caramel and torched meringue	<b>20</b>
<b>Gorgeous George of the West (v)*</b> Smashed avocado and roasted tomatoes on sourdough served with shanklish, house-made basil pesto, dukkah, chilli oil and a 63° poached egg <i>(Add triple smoked bacon +6)</i>	<b>19</b>
<b>One Flew Over The Cuckoo's Nest (v)*</b> Sautéed broccolini, baby kale, fresh peas and snow peas with wild grains, spicy chermoula, Persian feta mousse, activated almonds and 63° poached egg <i>(Add cured salmon +6)</i>	<b>22</b>
<b>All That Fritters Is Gold (v)</b> Corn and halloumi fritters, spiced house labneh, bell pepper puree, roasted cauliflower, zucchini ribbons, cherry tomato & basil salad and a 63° poached egg <i>(Add cured salmon +6)</i>	<b>20</b>
<b>My American Bau</b> Pretzel bun with san cho bau pork patty, triple smoked bacon, fried egg, American cheese, crispy potato and gochujung aoli	<b>20</b>
<b>Bacon MacDaddy</b> Triple smoked bacon, bacon mac & cheese, tomato relish, 63° poached egg and fried shallots in a toasted croissant	<b>19</b>
<b>The Sideways Shuffle</b> Blue swimmer crab cake with corn & avocado salsa, watermelon, cucumber & lemon jelly and a 63° poached egg	<b>24</b>
<b>Mah-Sriracha*</b> 12 hour slow cooked beef brisket on charcoal bamboo sourdough, house-made bbq sauce, char-grilled broccolini, sriracha hollandaise, fried shallots and a 63° poached egg	<b>23</b>
<b>She's My Cherry Kewpie</b> Chicken karaage burger, shredded Japanese coleslaw, toasted nori, furikake and wasabi kewpie mayonnaise	<b>19</b>
<b>Tribute to the Greatest Reuben*</b> House-made wagyu corned beef, Gruyère cheese, Russian dressing and watercress on sourdough	<b>20</b>
<b>Rabbit's Food (v)*</b> Honey carrots & spiced cauliflower salad with grilled zucchini, wild grains, herbs, dates, activated almonds and tahini yoghurt	<b>19</b>
<b>Poutine-age Dream*</b> Chips loaded with bbq beef brisket, American cheese and jalapeño	<b>17</b>
<b>Something Sweet...</b> Goey house made triple chocolate brownie served with ice cream, cream and crumble	<b>12</b>
<b>Eggs on Toast (v)*</b> Served with seasonal relish - soft scrambled - poached - fried	<b>11</b>

Changes to our menu are respectfully declined. We cannot guarantee the absence of allergens in our kitchen and there may be ingredients in dishes not listed above. Please refer to our wait staff. Public Holiday surcharge of 10% applies. AmEx surcharge of 2% applies. NO SPLIT BILLS.

## SIDES

<b>Triple smoked bacon</b>	<b>6</b>
<b>Bacon sausage</b>	<b>6</b>
<b>Cured salmon</b>	<b>6</b>
<b>Seasonal greens with tahini and dukkah</b>	<b>6</b>
<b>Grilled halloumi</b>	<b>5</b>
<b>Marinated avocado</b>	<b>5</b>
<b>Roasted tomatoes</b>	<b>4</b>
<b>Mushrooms</b>	<b>4</b>
<b>Extra egg</b>	<b>3.5</b>
<b>*Gluten free bread</b>	<b>1</b>

## KIDS (JUST KIDS)

<b>Egg with bacon on a piece of toast (v)*</b>	<b>11</b>
<b>Kids jaffle (v)*</b>	<b>7</b>
<b>Nutella toastie (v)*</b>	<b>7</b>
<b>Orange or apple juice</b>	<b>5</b>

## CAKES AND PASTRIES

For all today's treats and pastries, please see display fridge

## DOGS (JUST DOGS)

<b>Puppies</b> House-made maple bacon dog treats	<b>3</b>
<b>Puppachino</b> Made with goats milk and crushed liver treats	<b>4</b>

Cuckoo Callay has a strong commitment to traceability and local, ethical sourcing. We endeavour to make everything in house, and we choose suppliers who have the same beliefs and passion as us and are proud to use:

Coffee from Alchemy in Marrickville and Jersey milk from Procal

Organic teas by Chamellia

Bread from The Grounds of Alexandria

Free range small meat goods from Blackforest Smokehouse in Marrickville

All our eggs are free range

\* The marked items can be served gluten-free

## WINES

<b>Sparkling</b>	g / Btl
Paul Louis Blanc De Blanc France	10 / 45
Laurent Perrier 187ml Piccolo France	30
Laurent Perrier Brut NV France	90
<b>Whites</b>	g / Btl
2010 Ascella Organic Pure <i>White</i> Hunter Valley, NSW	9 / 41
2014 Slip Knot <i>Sauvignon Blanc</i> Marlborough, NZ	41
2015 Tim Adams <i>Pinot Gris</i> Clare Valley, SA	42
<b>Rose</b>	g / Btl
2013 Rob Dolan True Colours <i>Rose</i> Yarra Valley, VIC	39
<b>Reds</b>	gl / Btl
2010 Ascella Organic Pure <i>Red</i> Hunter Valley, NSW	9 / 41
2009 Mr Mick Cabarnet <i>Merlot</i> Clare Valley, SA	39
2013 Roustabout Pemberton <i>Pinot Noir</i> Margaret River, WA	45

## COCKTAILS

<b>Orange You Happy Yet Mimosa</b> House sparkling wine, Cointreau and fresh orange juice	<b>15</b>
<b>Marys Bloody Hungover</b> Vodka with Cuckoo's secret Bloody mary mix	<b>15</b>
<b>Spike My Espresso Martini</b> Vodka, Kahlua and double espresso	<b>17</b>
<b>Putting on the Spritz</b> Aperol, MVSA and soda	<b>15</b>
<b>Frozé</b> Rosé slushie with strawberry, watermelon, rose water and basil	<b>15</b>

## BEER

Corona (Mexico)	7
Young Henrys Real Ale (Newtown, NSW)	8
Young Henrys Natural Lager (Newtown, NSW)	8
Stone & Wood Pacific Ale (Byron Bay, NSW)	9
Feral Hop Hog Pale Ale (Swan Valley, WA)	10

## CIDER

Young Henrys Cloudy Cider (Newtown, NSW)	8
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