

• ALL DAY MENU •

SOURDOUGH OR GLUTEN-FREE TOAST
with preserves (v) \$6.5

EGGS & TOAST
scrambled, poached or fried (v) \$14

COCONUT PANNA COTTA GRANOLA
mint coulis, seasonal berries, honey \$17

HUEVOS RANCHEROS SCRAMBLED EGGS
Mexican salsa, green chili, black bean puree, finger lime, goat cheese, crispy nduja \$19

CRAB OMELETTE
confit cherry tomatoes, fried capers, corn bonito mayo, mozzarella cheese, kale soil \$24

AVOCADO BRUSCHETTA
tomato chutney, herb salad, dry fig vinaigrette, crumble feta, dukkha, beetroot chips \$18

PROSCIUTTO BRUSCHETTA
fresh stracciatella, confit roma tomato, basil pesto relish, poached eggs \$18

BEETROOT HUMMUS ROASTED PUMPKIN
kale, sautéed beans, confit cherry tomatoes, caramelized onions, poached egg, grilled halloumi, roasted hazelnuts \$22

SWEETCORN FRITTER
smoked salmon, lemon cured, shitake mushrooms, avocado salsa, feta mousse, poached egg, dill \$24

LA DELIZIA LATTICINI BURRATA
heirloom cherry tomatoes, fresh basil, chorizo jam, rocket pesto, homemade multi seed crackers \$19

SLOW COOKED PORK
toasted croissant, crunchy slaw salad, creamy chipotle, herb yogurt \$22

CRISPY SEAWEED, KING FISH CEVICHE
avocado, blood orange, pickled carrots, coriander, yuzu \$22

BARRAMUNDI FILLET
roasted cauliflower fennel mashed, sautéed broccolini, confit cherry tomato, salsa verde \$27.5

WAGYU STEAK
rainbow carrots, charred shallots, broccolini, sweet potato puree, rosemary butter, beetroot dust \$35

PANKO CRUSTED CHICKEN ROULADE
baby spinach, prosciutto, green salad, apple, cranberries, lemon mustard, siracha mayo \$25

ADD ON

AVOCADO / PAN-FRIED TOMATO / SPINACH / MUSHROOM / EGG (1) / BROCCOLINI / FETA \$4

BACON / SMOKED SALMON \$5

CANDIED CHILLI BACON / PULLED PORK / BRISKET \$6

WAFFLE MENU

SMOKED SALMON
Arugula salad, crème fraiche, preserve lemons, pickle cucumber \$23

SLOW COOKED BRISKET
Poached eggs, chipotle hollandaise, sliced parmesan \$24

CANDY BACON
Sour cream cheese, maple syrup \$20

MIX FRESH BERRIES
Nutella sauce, matcha white chocolate sauce, vanilla bean ice cream \$21

FOR THE LITTLE ONES

EGGS ON TOAST (1PC TOAST)
Tell us how to make it!! \$9

WAFFLES
Berry & maple syrup \$7.5

TOASTY
Cheese / Ham & cheese / Vegemite / Cheesemite \$7.5

COFFEE OFFERINGS

— by Darkstar Coffee —

BLACK

ESPRESSO / SHORT BLACK \$4

DOUBLE ESPRESSO \$4.5

S \$4.5 | L \$5 | J \$6

LONG BLACK

Batch Brew Filter
Brewed fresh daily with rotating single origins

ICED

NITRO COLD BREW ON TAP \$6

ICED LONG BLACK \$6

ICED LATTE \$6

ICED COFFEE \$8

ICED MOCHA \$8

ICED CHOCOLATE \$8

ICED CHAI \$8

ORGANIC KOMBUCHA \$6
Tropical hops / Ginger turmeric / Raspberry blossom

TEA

by Chapels Fine Tea

ENGLISH BREAKFAST \$5

TWISTED EARL \$5

CRÈME DE LA CREME \$5

LEMONGRASS GINGER \$5

SILK OOLONG \$5

PURE PEPPERMINT \$5

DRAGON PEARLS \$6

MILKSHAKES/SMOOTHIES

— \$4/\$7.5 —

BANANA
STRAWBERRY
BLUEBERRY
MANGO
CHOCOLATE

WHITE

S \$4.5 | L \$5 | J \$6

FLAT WHITE/ LATTE/ CAPPUCCINO

MOCHA

HOT CHOCOLATE

SPICE CHAI LATTE

LONG MACCHIATO +.50

SHORT MACCHIATO / PICCOLO \$4

BABYCINO \$1

MILK VARIETIES / EXTRAS

BROWNS EXTRA CREAMY / SKIM

LACTOSE FREE

ALMOND/ SOY/ OAT +.70 / 1.0 / 1.20

EXTRA SHOT +.50

DECAF

JUICE \$8

by Pressed Earth (cold pressed)

ALPHABET
apple, beetroot, carrot, lemon and ginger

GREENS ONE
apple, kale, silverbeet, lettuce, cucumber, celery and lemon

STRAWBERRY FIELDS
strawberry, apple and pineapple

VITAMIN SEE
orange, carrot, lemon and ginger

STRAIGHT ORANGE
seasonal orange

STRAIGHT APPLE
seasonal apple

CUP & CO
EDEN, FLOREAT
2018