Drinks Menu —

Twice +
Chil
014

Coffee	Iced Drinks	Tea
Latte reg 4.7 Flat White lrg 5.2 Cappuccino	Iced Latte reg 4.7 Iced Long Black lrg 6	Dreams of Granada 5 organic puerh tea, spearmint, peppermint, common mint, cocoa
Magic	Iced Mocha 7 Iced Chocolate	nibs and cornflower
Espresso 4.2 Piccolo Short Macchiato	Iced Coffee (with ice cream) 7.5	Summer in Amsterdam echinacea, spearmint, ginger
Single Ristretto	Affogato 5.5	Cloud & Mist Green 5 Earl Grey
Double Espresso Double Ristretto Long Black		English Breakfast
Alternative Milk +0.8	Hot Drinks	Juices
(soy, almond, oat, lactose free)	Hot Chocolate reg 4.7	
Single Origin +0.7 (please see our friendly staff)	Matcha Latte mug 5.2 Turmeric Latte	Feelin' Ginger orange, carrot, ginger, turmeric, lemon & honey
Decaf +0.5 Extra Shot	Loose Leaf Chai 6 (served with soy milk)	Watermelon & Mint 7.5 Fresh Orange
	Babyccino 2	Ü
Specialty Coffee	Specialty Hot Chocolate +0.5	
Batch Brew reg 5		Smoothies
Cold Brew 5		Pink Dragon dragon fruit, banana, mango nectar, honey, chia seeds & coconut yogurt
Cold Brew Spritzer 5.5	Milkshakes	
Iced Tea	Vanilla 7.5 Chocolate Strawberry	Green Jungle 9 avocado, spinach, matcha powder, oat milk, banana & honey
Sneaky Peach Tropical Kiss Magic Mango	Kit Kat 10 Cookie Cream Oreo	Chocolate Royale 9 chocolate, peanut butter, banana, chia seeds, shredded coconut,
Lemon Zest	Downsize (kids) -1	crushed peanuts & almond milk

Breal	kfast
700 - 377	TAT

Toast Your Way with sides of your choice such as house made jam & butter **Free Range Eggs** 13 eggs your way on bread of your choice Hollandaise Poached Egg, Fried Egg, Scrambled Egg Nduia Butter

Roasted Tomato, Wilted Spinach, **Hash Poppers** Hashbrown, Halloumi, Chorizo, Avocado Mushroom 5 Bacon, Smoked Salmon, Chips,

Turkish Eggs (gfo, vg) 21 zucchini, avocado, labne, salted nduja butter, soft herbs, capers, herb infused olive oil, poached eggs, side of Cobb Lane sourdough

Seasonal Avocado (gfo, vg, vo, dfo) chunky avocado, charred corn, feta, cherry tomato, coriander, yuzu, radish, chipotle beetroot humus, poached egg

Açai Bowl (gf, df, vg, v)	20
house granola, banana, açai, coconu fresh seasonal fruits, shredded coco	

cacao nibs

Merry Mushrooms (gf, vo, vg, dfo)

home-made polenta, wild seasonal mushrooms, truffle brie, salsa verde, butter bean mash, toasted hazelnuts, poached egg

Mexican Eggs (gfo, vgo, vo, dfo) 21 folded eggs with chilli black beans, charred grill corn, guacamole, sour cream, chilli oil, hash poppers & grated manchego cheese (add chorizo +5, add bacon +6)

Halloumi Fritters (vg) 23 haloumi, green peas, potato, romesco, crispy kale, avocado, tomato, cucumber salsa, poached egg (add hollandaise +2)

Biscoff Waffles 20 sweet waffles, biscoff soil, chocolate mousse, biscoff glaze, vanilla bean mascarpone, maple syrup

Shy's Benny (gf, vgo, dfo)

(ice-cream +4)

15 hr duck fat layered potato, asparagus, kale, vuzu, choice of smoked salmon or bacon, avocado, home-made hollandaise, poached eggs

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Brunch -

Fish Tacos (gfo, df)

tahini & lemon sauce, panko crumbed fish. chiffonade baby cos, tomato salsa, avocado, lime

Poke Bowl (gfo, vg, vo)

guacamole, pickled cabbage, edamame. cucumber, sweet corn, sushi rice, julienne carrots, fresh spinach, kewpie mayo, seaweed (add fried or grilled chicken +6, add smoked salmon +6)

Calamari Salad

crummed calamari, mixed salad leaves, cucumber, tomato medley, red onion, carrot, olives, avocado, fresh red peppers, radish, tartar sauce, balsamic vinaigrette

Twice Cooked Pork Roll (gfo, df)

fennel and carrot relish, twice cooked pork belly, fresh slaw, gremolata, charted corn, on ciabatta with a side of fries

Bruschetta (gfo, dfo, vg, vgo)

medley tomato, king ovster mushrooms, eggplant, basil, stracciatella, 'nduja spread, chives, lemon, EVO, green chilli & soft herb verde (add halloumi +5, add poached egg +3)

Green Salad (v, vg, gf, df)

miso pumpkin puree, broccolini, asparagus, sugar snaps, black rice, toasted almond flakes, pomegranate molasses (add bacon +6, add poached egg +3)

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