

THE CUPPING ROOM

AUTUMN MENU

WELCOME TO THE CUPPING ROOM

I know what you might be thinking...

No, we are not some massage parlour or erotic shop. The Cupping Room is a concept café designed to take you on a flavour journey. Cupping is the process coffee roasters and growers use to judge coffees next to each other without bias.

The Cupping Room was designed by the team from Ona Coffee to share passion and knowledge about coffee with customers. Through education and inclusion we hope to develop coffee consumers tastebuds to enjoy their coffee and everything else more than they already do.

The Cupping Room team does not just cup coffee, we cup life. This includes food, wine, tea and just about anything else you can put in your mouth.

We are always learning and keen to share with others. We hope you leave with a sore brain and a satisfied mouth.

ONA COFFEE

Ona Coffee is Canberra's largest specialty coffee roaster. They have been dedicated to producing the finest quality coffee possible for five years and they certainly haven't stopped. This quest has seen them competing in national and international barista championships, working with coffee farmers all over the world and engaging coffee machine builders, water specialists and everyone else slightly associated with getting coffee in a cup.

PROJECT ORIGIN

Project Origin is Ona Coffee's own coffee sourcing company. However, it's a little different to most coffee importers. Project Origin travels to coffee producing countries and builds connections directly with coffee farmers. Paying at least 20% higher than Fair Trade directly to the farmer. Meaning the farmer gets all the money rather than just what's left over from the supply chain.

This money allows for better farming practices, equipment and quality of life for the farmers and their communities. Project Origin aims to build lasting relationships with farmers and encourages them to constantly improve themselves. This helps them fetch higher prices out in the market.

HOT DRINKS

Please refer to the front cover for today's coffees

NOMAD CHOCOLATE

45% cacao hot chocolate

small \$4 / large \$4.5

45% cacao mocha

small \$4.5 / large \$5.5

REAL CHAI

Infused with Bonsoy

\$5

CHAMELLIA TEA

English breakfast - 90°C for 3 minutes

\$4.5

French earl grey - 90°C for 3 minutes

\$4.5

Lemongrass & ginger - 95°C for 4.5 minutes

\$4.5

China green - 85°C for 3 minutes

\$4.5

Chamomile - 90°C for 3 minutes

\$4.5

Peppermint - 90°C for 3 minutes

\$4.5

COLD DRINKS

ICED COFFEE

Espresso, milk, panela syrup \$6

COLD BREW

\$5

FRESH JUICE

Pear, ginger, passionfruit \$8

Beetroot, apple, carrot, grape \$8

Orange \$8

SHAKES

Salted caramel popcorn \$8

Spiced chocolate \$8

Raspberry cheesecake \$8

Blueberry, lychee, lime, almond (ve) \$10

HOUSE-MADE SODA

Ask your wait staff for today's flavour \$6

SPARKLING WATER 300ML / 750ML

\$4 / \$7

FOOD

CHIA PUDDING \$15 (ve) (gf)

Coconut, pandan & lemongrass chia, pawpaw, kiwi, barberries, passionfruit

TOAST \$8 (ve-option)

Three Mills sourdough, ancient grain or fig & hazelnut loaf, whipped butter, Vegemite, house-made jam, peanut butter or honey

EGG & BACON ROLL \$15

Fried eggs, wood-smoked bacon, house-made sticky BBQ, cheddar, brioche
Add fries \$3 // Add avo \$4

EGGS & TOAST \$11

Open-range eggs, Three Mills sourdough. Poached, scrambled or fried

AVO \$18.5 (v) (ve-op)

Avocado, poached eggs, sourdough, whipped goats cheese, olive & almond dust. Add wood-smoked bacon \$5

EGGPLANT \$18 (v) (ve-op) (gf-op)

Spiced eggplant, chickpea, barberries, raita, herbs, almonds, flat bread
Add kataifi egg \$4

FRENCH TOAST \$18 (v)

Brioche, bruleed banana, strawberry, peanut brittle, yoghurt cream, marscapone, chocolate soil

CURED SALMON \$22 (gf-op)

Smoky beetroot cured salmon, kataifi egg, greens, alfalfa, wasabi mayo, yuzu

SAUSAGE & ANCHOVY \$21

Pialligo Estate pork, chill, & fennel sausage, Ortiz anchovies, romesco, fried egg, gremolata salad, parmesan, Pedron pepper, sourdough

AVAILABLE UNTIL 2:30PM

MARKET FISH \$25

Pan-seared fillet, ratatouille, black olive puree, crouts, caper berries

BEEF BURGER \$21

Braised beef, crumbed jalapenos, red cabbage, wasabi mayo, brioche, fries

HALOUMI BURGER \$20 (v)

Crumbed haloumi, fennel slaw, smoked paprika aioli, brioche, fries

SUPER SALAD \$21 (gf-op)

Poached chicken, soba, wakame, greens, red cabbage, exotic mushroom, boiled egg, sesame. Vegetarian option \$18

PUMPKIN \$18 (v) (ve-op)

Pumpkin, blue cheese, carrot, cucumber, dill, parsley, almond

HALOUMI FINGERS \$10 (v)

Crumbed haloumi fingers, smoked paprika aioli

MORE?

Extra Gunning Bumnut's open-range egg \$3

Almond Cream \$3.5

Smoked goats curd \$4 // Green Salad \$4

Avocado \$5 // Wood-smoked bacon \$5 // Exotic Mushrooms \$5

Pork, fennel, chilli Sausage \$6 // Poached chicken \$6

Fries \$8

Swap to Deeks gluten free bread \$2

Please advise staff of any dietary requirements.

Sorry, we don't split bills.

10% Sunday and 15% Public Holiday surcharge applies, all of which goes to our attractive staff.

2% AMEX surcharge applies

KIDS

FOOD

One egg, one bacon, one toast \$8

Toast with jam, Vegemite, honey or peanut butter \$5

French toast, banana, maple & ice cream \$12

Poached chicken & salad \$12

DRINKS

Choccy shake \$5

Caramel & popcorn shake \$5

Kids OJ \$5

