



THE CUPPING ROOM

We 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.

TRADING HOURS

Monday to Friday 7:00am-4:00pm.

Saturday, Sunday & Public Holidays 8:00am-3:00pm.
Kitchen closes at 2:30pm daily.

Sorry, we don't split bills.
10% Sunday and 15% Public holiday surcharge applies, all of which goes to our hardworking staff.
2% AMEX surcharge applies.

HOT DRINKS

COFFEE

please refer to our coffee menu

NOMAD 45% CHOCOLATE

Hot chocolate sml \$4 / lrg \$4.5

Mocha sml \$4.5 / lrg \$5.5

BONSOY REAL CHAI \$5.5

CHAMELLIA TEA \$4.5

English breakfast

French earl grey

Lemongrass & ginger

China green

Chamomile

Peppermint

All of our teas are brewed for a specific amount of time at a specific temperature.

Please ask staff about our reserve tea list.

Please advise staff of dietary requirements.

(v) vegetarian | (veg) vegan | (veg-o) vegan option
(gf) gluten free | (gf-o) gluten-free option

COLD DRINKS

COFFEE

Iced coffee; Espresso, milk, panela syrup. \$6

Cold brew. \$5

JUICE \$8

Orange

Ruby grapefruit, pear, rosemary

Carrot, apple, turmeric

Add ginger \$0.5

SHAKES

Salted caramel popcorn \$8

Triple choc fudge \$8

Matcha & chestnut \$8

Peaches & cream (veg) \$10

ALCOHOL

BEER \$9

Bodriggy Highbender Pale Ale

Budvar Lager

4 Pines Hefwiezen

WINE \$10 Glass

Ask staff for details \$45 Bottle

OTHER \$10

Pagan apple cider

Pagan cherry cider

Brookvale Union ginger beer

EAT ALL DAY

Available until 2:30pm

CHIA PUDDING VE GF \$14

Almond chia, berries, ruby grapefruit, pomegranate, date and nut crumble.

THREE MILLS SOURDOUGH V GF-O \$8

Jam, vegemite, honey or peanut butter.

Nutella, banana, hazelnut, agave, mandarin dust. \$13

EGG & BACON ROLL GF-O \$15

Fried eggs, wood-smoked bacon, cheddar, barbeque, brioche.

Add fries \$3

EGGS ON TOAST V GF-O \$11

Scrambled, poached or fried.
Three Mills sourdough.

AVO V GF-O VEG-O \$18

Poached eggs, smoked goats cheese, pomegranate, Shichimi, sourdough.

Add wood-smoked bacon \$5

TWICE COOKED POTATO V GF-O \$18

Leek, celeriac puree, wilted greens, poached egg, sourdough crumble, parmesan.

Add morcilla \$5

FRENCH TOAST V \$18

Mandarin & chocolate textures.

HOUSE-SMOKED SALMON GF-O \$22

Roe, dill, shichimi chips, horseradish and garlic custard, beetroot, apple and walnut salad.

MORCILLA \$22

Fried egg, pine nut and currant tarator, pickled onion, winter greens, fried parmesan bread.

MARKET FISH GF \$26

Potato and celeriac puree, tapioca chips, grains, caramelised onion jus, beetroot dust.

CHEESEBURGER \$21

Beef, bacon, house-pickled onions and jalapenos, jack cheddar, cos, coppers sauce brioche.
Served with fries.

MUSHROOM BURGER \$21

Crumbed field mushroom, chilli jam, smoked goats cheese, cabbage slaw, beetroot mayo, brioche. Served with fries.

WINTER GREENS V GF VEG-O \$18

Brussel sprouts, green beans, peas, kale, Israeli cous cous, pomegranate, Meredith feta, currants, hazelnuts, tahini yoghurt

Add poached egg \$3

SIDES

Crumbed haloumi fingers, smoked beetroot aioli (v) \$10

Beetroot, apple & walnut salad (veg, gf) \$11

Brussel sprouts, green beans, peas, pomegranate, Meredith feta (v, gf) \$12

Bowl of Fries \$8

EXTRAS

Gunning Egg \$2.5

Almond cream | Smoked goats cheese \$3

Wilted greens | Twice-cooked potato | fries \$4

Wood-smoked bacon | Avocado \$5

Morcilla | Crumbed Mushroom \$5

KIDS

FOOD

One egg, one bacon, one toast. \$8

Toast with condiment. \$5

French toast, ice cream, maple. \$12

Cheese Toastie, chips. \$15

DRINK

Caramel popcorn shake. \$5

Chocolate shake. \$5

OJ \$5