



## 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

Sencha green

Chamomile

Peppermint

### RESERVE TEA

Black | Black fusion | Doke estate, India \$5

Black | Wild ancient black | Yunnan, China \$8

Green | Yuzu kukicha | Kagoshima, Japan \$7

Green | Jasmine dragon pearl | Fujian, China \$8

Oolong | Yushan oolong | Nantou, Taiwan \$8

White | Himalaya spring white | Sandakphu, Nepal \$8

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

Please advise staff of dietary requirements.

(v) vegetarian | (ve) vegan | (ve-o) vegan option

(gf) gluten free | (gf-o) gluten-free option

## COLD DRINKS

### JUICE \$8

Orange

Watermelon, grapefruit & strawberry

Honeydew & apple

Add ginger \$0.5

Add Underground Spirits gin \$6

### SHAKES \$8

Dulce de leche & coconut

Chocolate & tangerine

Vanilla & rose

### VEGAN SMOOTHIE \$10

Mango, coconut yoghurt, maca root & LSA

### HOUSEMADE SODA \$6.5

Ask staff for weekly flavour

## ALCOHOL

### BEER & CIDER \$9

Pact Mt Tennent Pale Ale | Canberra, ACT

2 Brothers Brewery Taxi Pilsener | Moorabbin, Melbourne

Wolf of the Willows India Saison | Cheltonham, Melbourne

Bridge Road Brewers Celtic Red Ale | Beechworth, Victoria

Bridge Road Brewers Little Bling | Beechworth, Victoria

Apple Thief Granny Smith Cider | Batlow, NSW

### WINE \$10 Glass

Ask our staff about what's pouring \$45 Bottle

# EAT ALL DAY

Available until 2:30pm

## CHIA PUDDING V VE \$15

Coconut, matcha jelly, melon, puffed rice

## TOAST V VE GF-0 \$8

Sourdough, Ancient grain or Gluten free  
Jam, Vegemite, Honey or Peanut butter

## BANANA AND FIG BREAD V \$9

With malt butter

## EGGS ON TOAST V \$12

Scrambled, poached or fried

## EGG AND BACON ROLL GF-0 \$16

Fried egg, bacon, guacamole, spicy BBQ sauce, milk bun  
Add cheddar \$2  
Add fries \$4

## AVO V VE-0 GF-0 \$19

Avocado half, poached eggs, smoked labna, red dukkah,  
lemon, sourdough  
Add wood-smoked bacon \$5

## TOMATOES V GF-0 \$18

Heirloom tomatoes, beetroot, honey jelly,  
smoked ricotta, rye crouts

## FRENCH TOAST V \$18

Rhubarb, strawberries, caramelised coconut cream,  
pistachio crumb & strawberry sorbet

## TORCHED SALMON GF \$21

Salmon fillet, steamed egg, wakame chip,  
wasabi mayo, mustard seeds

## CHORIZO \$20

Fried egg, heirloom tomatoes, twice cooked potato,  
yoghurt, corn chips & juniper berries

## OCTOPUS GF \$27

Twice cooked, xo custard, tomato & olive salsa,  
charred romaine, lemon

## CHICKEN BURGER GF-0 \$21

Honey glazed thigh, miso pickled jalapeno,  
apple & celeriac remoulade, milk bun served with fries

## TOFU BURGER V \$20

Crumbed sriracha tofu, pickled carrot, silverbeet,  
red bean chilli mayo, milk bun served with fries

## SPRING SALAD VE GF \$19

Broccoli, brussel sprouts, silverbeet, carrot, quinoa,  
jalapeno hummus, pumpkin seeds, cranberries  
Add avocado \$5

## SIDES \$8

Apple and celeriac remoulade (v, gf) \$8

Broccoli salad (ve, gf) \$9

Crumbed haloumi fingers, jalapeño hummus (v) \$10

Bowl of Fries \$8

## EXTRAS

Gunning Egg \$2.5

Smoked labna \$3.5

Heirloom tomatoes, Wilted silverbeet, Fries \$4

Bacon, Avocado \$5

Chorizo \$6

Crumbed siracha tofu, red bean chilli mayo \$9

## KIDS

Toast with condiment \$5

One egg, one bacon, one toast \$8

French toast, ice cream, maple \$12

Cheese toastie \$10

## KIDS DRINKS \$5

Caramel shake

Chocolate shake

OJ