



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

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

Oolong | Yushan oolong | Nantou, Taiwan \$8

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

We follow careful recipes when brewing our teas to bring out optimum flavour.

Please advise staff of dietary requirements.

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

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

## COLD DRINKS

### COFFEE

Iced coffee; espresso, milk, panela syrup \$6

Cold brew \$5

### JUICE \$8

Orange

Pineapple, cucumber & honeydew

Watermelon, papaya & lime

Add ginger \$0.5

Add Underground Spirits gin \$6

### SHAKES \$8

Dulce de leche & coconut

Black forest

Vanilla & apricot

### SMOOTHIE \$10

Mango, coconut yoghurt, & LSA VE

### HOUSEMADE SODA \$6.5

Ask our staff about our weekly flavour

## ALCOHOL

### BEER & CIDER \$9

Pact Mt Tennent Pale Ale | Canberra, ACT

2 Brothers Brewery Taxi Pilsener | Moorabbin, Melbourne

Bridge Road Brewers Celtic Red Ale | Beechworth, VIC

Bridge Road Brewers Little Bling | Beechworth, VIC

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 GF V-OP VE-OP \$15  
Almond and cherry chia, cherries, banana cream, macadamia snow

TOAST V VE GF-OP \$8  
Sourdough, ancient grain or gluten free  
Vegemite, jam, honey or peanut butter

FRUIT TOAST V GF-OP \$12  
Sourdough, nectarine, kiwi fruit, honey ricotta

EGGS ON TOAST V \$12  
Scrambled, poached or fried

EGG AND BACON ROLL GF-OP \$15  
Fried egg, bacon, guacamole, spicy BBQ sauce, potato bun  
Add cheddar \$2  
Add fries \$4

AVO V VE-OP GF-OP \$19  
Smashed avocado, poached eggs, smoked labna, hungarian dukkah, lemon, sourdough  
Add bacon \$5

MUSHROOMS V VE-OP GF-OP \$19  
Mushroom, mushroom mousse, nectarine, peach, crumbed mozzarella, dark rye

HOTCAKES V \$18  
Coconut hotcake, cherry compote, white chocolate mousse, rum caramel, raspberry meringue

SALMON GF \$22  
40° salmon, 63° egg, chorizo oil, broth, pickled cucumber, miso zucchini, roe, black sesame chip

PORK BELLY GF \$22  
Miso glazed pork belly, pickled mushroom, fried egg, fried shallots, radish, snow pea tendrils

MARKET FISH GF \$27  
Grilled fillet, eggplant purée, capsicum relish, butter milk yoghurt, wakame & sesame dust

CHICKEN BURGER \$21  
Katsu chicken, purple slaw, fried shallot, tonkatsu sauce, japanese mayo, butter leaf, potato bun, fries

EGGPLANT BURGER V GF-OP \$20  
Crumbed eggplant, grilled capsicum, masala sauce, roquette, potato bun, fries

SUMMER SALAD V VE-OP GF \$18  
Kale, buckwheat, dutch carrot, zucchini, meredith goat cheese, eggplant purée, chickpea, currants  
Add chicken \$6

SIDES  
Kale, nectarine, mushroom salad \$8  
Dutch carrots, eggplant purée, currants \$7  
Crumbed haloumi fingers, wasabi mayo \$9  
Bowl of fries \$8

EXTRAS  
Egg \$2.5  
Smoked labna \$3  
Kombu button mushrooms \$4  
Crumbed eggplant \$4  
Fries \$4  
Bacon \$5  
Avocado \$5  
Chicken \$6  
Pork belly \$7  
40° salmon \$10

## 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