



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

Pear, green apple & celery

Grapefruit, red apple, lime & basil

Add ginger \$0.5

Add gin \$6

SHAKES \$8

Salted caramel & popcorn

Chocolate, coconut & pomegranate

Gingerbread & lemon

SMOOTHIES V GF VE \$10

Kale, spinach, banana, mango, pineapple, cashew & coconut water

Banana, cocoa, hazelnut, almond milk, chia & agave

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 Pilsner | 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 V GF VE \$15
Coconut yoghurt, poached quince, mandarin marmalade, macadamia crumble

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

FRUIT TOAST V GF-OP \$12
Orange, grapefruit, ricotta, mandarin and persimmon jam

EGGS ON TOAST V GF-O \$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, pomegranate, smoked labna, hungarian dukkah, lemon, sourdough
Add bacon \$5

CAULIFLOWER V VE-OP \$18
Slow cooked leek, cauliflower, poached egg, dark rye crumb, orange gel, almond and hazelnut cream

FRENCH TOAST V \$18
Grapefruit, poached quince, mascarpone mousse, hazelnut custard, dark rye crumb, chocolate rocks

SALMON \$22
Cured salmon, avocado cream, ginger gel, boiled egg, rye cracker, leaf salad, seaweed dressing, horseradish powder

PORK BELLY BENEDICT \$21
Crispy skin pork belly, kimchi hollandaise, fried egg, pickled slaw, horseradish powder

MARKET FISH GF \$29
Grilled fillet, prawn and crab makhni, poached egg, alfalfa, crispy seaweed

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

PORK BELLY BURGER \$22
Hoisin glazed pork belly, kale, bean sprouts, coriander, peanuts, thai chilli dressing, aioli, potato bun, fries

CHICKEN SALAD GF \$19
Slow cooked chicken, kale, bean sprouts, coriander, peanuts, thai chilli dressing

FENNEL SALAD VE V GF \$18
Braised fennel, quinoa, cucumber, sesame seed, sundried tomatoes, pomegranate, coriander, tahini dressing

SIDES
Thai salad \$8
Crumbed haloumi fingers, wasabi mayo \$9
Bowl of fries \$8

EXTRAS
Egg \$2.5
Smoked labna \$3
Almond & hazelnut cream \$3
Kombu button mushrooms \$4
Fries \$4
Bacon \$5
Avocado \$5
Wilted kale \$5
Chicken \$6
Pork belly \$7

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