



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 | Assam Tres #8 | Yu Chi, Taiwan \$8

Green | Jasmine Dragon Pearl | Fujian, China \$8

Oolong | Alishan 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

Passionfruit, strawberry & orange

Red apple, red grape & watermelon

SHAKES \$8

Salted caramel & popcorn

Oreo & PB

Vanilla Chai

SMOOTHIES VE \$10

Blueberry, watermelon, banana & coconut smoothie

LOU'S PINK LEMONADE \$6.5

ALCOHOL

Passionfruit, strawberry & orange Mimosa \$12

BEER & CIDER

Moritz | Barcelona, Spain \$7.5

Bodriggy Pale Ale | Abbotsford, Melbourne \$9

2 Brothers 'Taxi' Pilsner | Moorabbin, Melbourne \$9

Pact L Yeah Hoppy Lager | Canberra, ACT \$9

WINE \$10 Glass

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

EAT ALL DAY

Available until 2:30pm

CHIA PUDDING V GF VE \$15
Rhubarb mousse, watermelon, passionfruit, hazelnut, raspberry powder, coconut

TOAST V VE-OP \$8
Sourdough, ancient grain or gluten free with house-made jam, PB, vegemite or honey

FIG & HAZELNUT TOAST V GF-OP \$11
With coconut butter

EGGS ON TOAST V GF-OP \$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 GF-OP VE-OP \$19
Smashed avocado, poached eggs, smoked labna, hungarian dukkah, lemon, sourdough

PUMPKIN GF VE \$18
Cajun-confit pumpkin, eggplant puree, capers, lentils, greens

FRENCH TOAST V \$18
Rhubarb, banana, blackberry, coconut butter, rhubarb mousse, burnt white chocolate

SALMON GF \$21
Salmon ceviche, goma sauce, pickled fennel, cured egg yolk, puffed rice, capers, greens

FRITTERS V \$18
Potato & bean fritter, fried egg, pickled fennel, sambal oelek mayo, greens
Add prosciutto \$4

LAMB GF \$25
Lamb rump, peas, eggplant puree, beetroot, cherry tomato, poached egg, greens

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

BEEF BURGER GF-OP \$21
Beef patty, pickled cucumber, lettuce, cheddar, chipotle tomato sauce, mayo, potato bun, fries

VEGETARIAN SALAD GF VE-OP \$18
Beetroot, cherry tomatoes, stracciatella, pickled fennel, pine nuts, lentils, capers, greens, Swiss mushroom dressing

SIDES
Crumbed haloumi with wasabi mayo V \$10
Bowl of fries V \$9

EXTRAS
Egg \$2.5
Labneh \$3
Kombu mushrooms \$4
Greens \$4
Tomatoes \$4
Fries \$4
Bacon \$5
Avocado \$5
Pumpkin \$4
Potato & bean fritter \$5
Crumbed chicken \$6
Lamb rump \$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