



THE CUPPING ROOM

HOT DRINKS

COFFEE

Please refer to our coffee menu

CHOCOLATE

- 45% Nomad hot chocolate sml \$4.0/lrg \$4.5
- 45% Nomad mocha sml \$4.5/lrg \$5.5
- 70% Mork dark hot chocolate sml \$5.0/lrg \$5.5
- 70% Mork mocha sml \$5.5/lrg \$6.0

BONSOY REAL CHAI

\$5.5

CHAMELLIA TEA

\$4.5

- English breakfast | French earl grey | Lemongrass & ginger | Sencha green | Chamomile | Peppermint | Rooibos | Masala Chai | Relaxing Herb

RESERVE TEA

- Black | Zealong Premium | New Zealand 9
- Black | Gidapahar Darjeeling | India 10
- Green | Longjing | China 6
- Green | Jasmine Dragon Pearl | China 8
- Oolong | Red Cloak Grande | China 18.5
- Oolong | Yushan | Taiwan 6
- White | Xunxiang White Tea | China 10
- Puerh | Shou Puerh | China 8
- Herbal | Orange Osmanthus | China 14

COLD DRINKS

COFFEE

- Iced coffee; espresso, milk, panela syrup \$6
- Cold brew \$5

JUICE

- Orange \$8
- Orange, carrot & ginger \$8
- Apple, pear & grapefruit \$8
- Add ginger \$0.5
- Add gin \$6

SHAKES

- Salted caramel & popcorn \$9
- Blueberry, white chocolate & rose \$9
- Oreo & peanut butter \$9
- Orange & coconut \$9

SMOOTHIE VE GF-OP

- Banana, date, cinnamon, nutmeg, peanut butter, oat milk \$6.5

HOUSEMADE SODA

- Spiced apple \$6.5

KIDS DRINKS

- Caramel & popcorn shake \$5
- Chocolate shake \$5
- OJ \$5

ALCOHOL

BEER & CIDER

- Victoria Bitter | Abbotsford, Australia \$8
- Bodriggy 'specky juice' IPA | Abbotsford, Australia \$9
- Capital Brewing Summit XPA | Canberra, Australia \$9
- Hawkes Lager | Sydney, Australia \$9
- Apple Thief Granny Smith Cider | Batlow, NSW \$9

FRESH ORANGE MIMOSA

\$12



EAT ALL DAY

BIRCHER GF-OP VE \$15

Sago & oat bircher, kiwifruit, orange, grapefruit, pomegranate, filo crisp

TOAST V GF-OP VE-OP \$8

Sourdough, grain or gluten free, house-made jam, peanut butter, vegemite, honey

FIG & HAZELNUT TOAST V GF-OP \$11

with ricotta & maple

EGGS & TOAST V GF-O \$12

Scrambled, poached or fried

BACON & EGG ROLL GF-OP \$15

Fried egg, bacon, guacamole, spicy BBQ sauce, 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

CHORIZO & BEANS V-OP \$20

Baked beans, chorizo, capsicum, greens, feta, poached egg, sourdough

FRENCH TOAST V \$18

Strawberry, grapefruit, mascarpone mousse, chocolate tuile, caramel, candied lemon

FRITTERS V \$19

Cheese & corn fritters, almond, cranberry, greens, horseradish & leek mayo, fried egg

SALMON \$24

Cold-smoked salmon, avocado, horseradish yoghurt, cucumber chutney, radish, fish scotch egg

MARKET FISH GF \$26

Poached fish, broccolini, asparagus, carrot, broad beans, mushrooms & chicken broth

CHICKEN BURGER V-OP \$21

Fried chicken, cabbage, sriracha mayo, herbs, bun, fries

SHORT RIB BURGER V-OP \$21

Beef short rib, BBQ cabbage, slaw, chipotle mayo, bun, fries

WINTER VEGE BOWL V VE-OP GF-OP \$18

Beetroot, brussels sprouts, mushroom, corn, grains, herbs, lemon, spicy hummus, fried egg

SIDES \$15

Fried chicken w chipotle mayo \$15
Crumbed haloumi w sriracha mayo \$9
Bowl of fries \$8

\$19

\$24

\$26

\$21

\$21

\$18

\$15

\$9

\$8

Eg \$2.5

Smoked labna \$3

Feta \$3.5

Fritter w horseradish & leek mayo \$5

Fries \$4

Bacon \$5

Avocado \$5

Baked beans \$4

Kombu Mushrooms \$4

Chorizo \$5

Cold-smoked salmon \$8

KIDS

Toast with condiment \$5

One egg, one bacon, one \$8

French toast, ice cream \$11

Fried chicken w chips \$12

V VEGETARIAN
VE VEGAN
GF GLUTEN F
OP OPTION

