

# COFFEE BAR

## FILTER

### GUJI RARO NANSEBO AN

A 25 8.0

#### ETHIOPIA

PROCESS	ANAEROBIC NATURAL
VARIETAL	GUJI LOCAL LANDRACES
REGION	OROMIA, GUJI
ALTITUDE	2100 - 2350 METRES
NOTES	MANGO, DRIED PEACH, ROSELLE

### FINCA SANTA CLARA V.S

A 25 8.0

#### GUATEMALA

PROCESS	FULLY WASHED & DRIED ON PATIOS
VARIETAL	VILLA SARCHI
REGION	SACATEPEQUEZ
ALTITUDE	1550 - 1890 METRES
NOTES	BLOOD ORANGE, WHITE FLOWERS, MOLASSES

### GUJI MESINA MUJE

A 25 8.0

#### ETHIOPIA

PROCESS	FULLY WASHED
VARIETAL	LOCAL LANDRACES & JARC 74
REGION	OROMIA, GUJI
ALTITUDE	1850 - 2000 METRES
NOTES	ORANGE BLOSSOM, MANDARIN, WHITE GRAPE

## ESPRESSO-BASED

### HOT

ESPRESSO	A 25 3.8	FLAT WHITE	C 25 5.9	BLACK	A 25 6.0
MACCHIATO	C 25 4.4	CAFFE LATTE	C 25 5.9	LATTE	C 25 6.9
PICCOLO LATTE	C 25 4.8	CAPPUCCINO	C 25 5.9	CAPPUCCINO	C 25 6.9
LONG BLACK	A 25 5.0	CAFE MOCHA	D 15 6.2	MOCHA	D 15 7.2

ESPRESSO FLIGHT	Espressos from each of the origin/blend	A 25 7.2
BLACK & WHITE FLIGHT	Espresso & cappuccino of the same origin/blend	C 25 8.8

### EXTRAS

SKINNY	FREE	LARGE	+1.0	SOY MILK	+1.0	OAT MILK	+1.0	ADD SHOT	+0.5	ADD CHOC	+1.0	ADD CHAI	+1.0	DECAF	+1.0
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## SIGNATURES

COCO BREW	Coconut water, cold brew cubes, sour plum juice	B 4 7.8
HONEY ESPRESSO TONIC	Espresso, honey, tonic water, herb mist	D 20 9.5
EASY TONIC	Espresso, strawberry, yuzu reduction, tonic water	D 15 8.0
LYCHEE LEMONGRASS SPRITZER	Lychee, lemongrass, soda, lime leaf	C 10 8.0
CITRUS CHAI SPRITZER	Organic chai, soda water, lime	D 15 7.8
HONEY LEMON MINT TEA	Dutch Breakfast tea, honey, lemon, mint leaves	C 10 7.8
CRIMSON SUNSET	Hibiscus & strawberry cream, melon syrup	D 20 7.8
R&R	Raspberry & rosemary reduction, soda water, lime	D 35 7.8
HONEYSUCKLE HOJICHA	Hojicha, milk, honey	C 25 7.8
GULA AREN MACCHIATO	Gula Aren (palm sugar), oat milk, espresso, cream	D 35 8.0

## TEA 7.5

● BLACK TEA ● GREEN TEA ● HERBAL/TISANES ● YELLOW TEA ○ WHITE TEA

### HOT

A 25

TEA BY  
THE POT

- **DUTCH BREAKFAST** A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.
- **COLONIAL EARL GREY** A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.
- **TROPICAL PARADISE** Silver-Award winning exceptionally aromatic blend of black tea, dreamy florals and tropical fruits, balanced with a light touch of lemon peel.
- **CHOCOLATE CHIP** Award winning dessert-worthy black tea punctuated by hints of chocolate, vanilla, and chestnut.
- **LYCHEE GREEN** Classic green tea reimagined with soft hints of lychee and rose.

- **WOLFBERRY & ROSE** Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.
- **GINGER GLOW** Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caffeinated.
- **CHAMOMILE BLISS** Prized spring-harvested chamomile flowers carefully handpicked and delicately dried. Non-caffeinated.
- **PAI MU DAN** 100% pure white tea buds, leaves and twigs, this tea is processed by artisan farmers to preserve the natural fresh flavours.
- **MELON OOLONG** Delicious taste of juicy melon pieces, accentuated with light florals, leaving you bright-eyed and refreshed

### COLD

- **HIBISCUS & STRAWBERRY CREAM** An exquisite blend of hibiscus, rosehip, apple pieces, blackberry leaves, orange peel, strawberry slices.
- **HALIA PYRUS** Delicate white tea blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger.

# KITCHEN

## BREAKFAST

<b>HEARTY BREAKFAST PLATTER</b> <i>Local artisanal chicken sausage, turkey bacon, baby potatoes, confit mushrooms, avocado, tomato, mesclun salad, house dressing, sourdough toast, eggs.</i>	<b>22.0</b>
<b>WAFFLES WITH ICE CREAM</b> <i>Vanilla Ice Cream, mixed berries, peaches, almonds, coffee caramel.</i>	<b>18.0</b>
<b>BLACKBERRY &amp; FETA TOAST</b> <i>Sourdough, blackberries, feta cheese, pickled onion, smashed avocado, black pepper, maple syrup.</i>	<b>14.0</b>
<b>PBA TOAST</b> <i>Sourdough, peanut butter, smashed avocado, pomegranate.</i>	<b>13.0</b>
<b>TRUFFLED EGG MAYO CROISSANT</b> <i>Smashed hard-boiled eggs, truffle oil, mayo, mesclun salad, house dressing.</i>	<b>13.0</b>

<b>HAM &amp; CHEESE CROISSANT</b> <i>Turkey ham, mozzarella, cheddar, cheese sauce, mesclun salad, house dressing.</i>	<b>13.0</b>
<b>BACON &amp; EGG ROLL</b> <i>Turkey bacon, fried eggs, mayo, ciabatta. Choice of tomato ketchup or smoky bbq sauce.</i>	<b>13.0</b>
<b>GRANOLA BOWL</b> <i>Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.</i>	<b>15.0</b>

### BREAKFAST YOUR WAY

Build your breakfast the way you like it. Simply add 3 or more add-on items to get your day started!

ADD

<b>SOUP</b>	<b>+\$5.0</b>	<b>TURKEY BACON</b>	<b>+\$4.0</b>
<b>TOAST</b>	<b>+\$3.0</b>	<b>SAUSAGE</b>	<b>+\$4.0</b>
<b>EGG</b>	<b>+\$3.0</b>	<b>GRILLED CHICKEN</b>	<b>+\$4.0</b>
<b>MUSHROOM</b>	<b>+\$3.0</b>	<b>FETA CHEESE</b>	<b>+\$3.0</b>
<b>SALAD</b>	<b>+\$3.0</b>		
<b>AVOCADO</b>	<b>+\$4.0</b>		

## PASTAS

<b>SEAFOOD MARINARA LINGUINE</b> <i>Tomato sauce, mussels, squid, prawns, cherry tomatoes, arugula, parmesan cheese.</i>	<b>20.0</b>
<b>SEAFOOD AGLIO OLIO LINGUINE</b> <i>Mussels, squid, prawns, cherry tomatoes, chilli flakes, arugula, parmesan cheese.</i>	<b>20.0</b>
<b>CHICKEN PESTO LINGUINE</b> <i>House-made pesto cream sauce, grilled chicken thigh pieces, cherry tomatoes, sous vide egg, parmesan cheese.</i>	<b>19.0</b>
<b>CARBONARA LINGUINE</b> <i>Turkey bacon, cream, butter, sous vide egg, parmesan cheese.</i>	<b>17.0</b>
<b>SPINACH &amp; RICOTTA RAVIOLI</b> <i>Tomato sauce, mozzarella, basil, parmesan cheese.</i>	<b>17.0</b>

## SPECIALS

<b>ANGUS BEEF BURGER</b> <i>Local artisanal Angus beef patty, turkey bacon, aioli, cheese sauce, lettuce, tomato, caramelised onion, sweet potato fries.</i>	<b>22.0</b>
<b>CHICKEN BURGER</b> <i>Chicken thigh, smashed avocado, lettuce, tomato, slaw, aioli, sweet potato fries.</i>	<b>17.0</b>
<b>FISH TACOS (2pcs/3pcs)</b> <i>Soft tortilla, tempura battered halibut fillet, guacamole, slaw, sriracha mayo, lemon.</i>	<b>14.0/18.0</b>
<b>STEAK SANDWICH</b> <i>Ciabatta bread, 100g Australian sirloin, arugula, tomato, caramelised onion, horseradish mayo, shoestring fries.</i>	<b>20.0</b>

## MAINS

<b>AUSTRALIAN SIRLOIN STEAK</b> <i>Pan seared 200g sirloin, baby potatoes, roasted cherry tomatoes, mesclun salad, house dressing, brown sauce.</i>	<b>26.0</b>
<b>MEDITERRANEAN SALMON</b> <i>Pan seared fillet, baby potatoes, tomato sauce, capsicum, onion, olives, oregano, feta cheese.</i>	<b>23.0</b>
<b>CHICKEN PARMA</b> <i>Parmesan crumbed chicken, tomato sauce, mozzarella, baby potatoes, mesclun salad, house dressing.</i>	<b>22.0</b>
<b>FISH &amp; CHIPS</b> <i>Tempura battered halibut fillet, shoestring fries, tartare sauce, lemon, mesclun salad, house dressing.</i>	<b>20.0</b>
<b>CHICKEN &amp; WAFFLES</b> <i>Belgian waffles, fried chicken, maple glazed turkey bacon, sunny side up egg. Choice of chilli maple syrup or maple syrup.</i>	<b>18.0</b>

## SALADS

<b>PUMPKIN &amp; FETA SALAD</b> <i>Mesclun salad, slaw, spiced edible seeds, honey lemon vinaigrette.</i>	<b>14.0</b>
<b>KALE &amp; QUINOA SALAD</b> <i>Cherry tomato, slaw, radish, almond, grapes, dijon truffle dressing.</i>	<b>14.0</b>

## SIDES

<b>SOUP OF THE DAY</b> <i>Served with sourdough.</i>	<b>8.0</b>
<b>PARMESAN TRUFFLE FRIES</b> <i>Shoestring fries, truffle oil, parmesan cheese, chives.</i>	<b>12.0</b>
<b>PAPRIKA SWEET POTATO FRIES</b> <i>Sweet potato fries, paprika lime, parmesan cheese, chives.</i>	<b>12.0</b>