

COFFEE BAR

FILTER

FINCA SANTUARIO RESERVE "PURPLE HONEY" COLOMBIA

10.0

PROCESS	PURPLE HONEY
VARIETAL	SIDRA
REGION	CAUCA
ALTITUDE	1850 METRES
NOTES	CRANBERRY JAM, YUZU, DATE PUDDING.

ARICHA ADORSI IDIDO ETHIOPIA

8.0

PROCESS	NATURAL
VARIETAL	WOLISHO, KURUME
REGION	SNNPR, YIRGACHEFFE
ALTITUDE	2100 METRES
NOTES	APRICOT, HONEY, WHITE TEA.

FINCA CAMPO HERMOSA COLOMBIA

10.0

PROCESS	WASH FERMENTED
VARIETAL	GESHA
REGION	QUINDIO
ALTITUDE	1650 METRES
NOTES	BASIL, LAVENDAR BERGAMOT.

ESPRESSO-BASED

HOT

ESPRESSO	3.8	FLAT WHITE	5.9
MACCHIATO	4.4	CAFFE LATTE	5.9
PICCOLO LATTE	4.8	CAPPUCCINO	5.9
LONG BLACK	5.0	CAFE MOCHA	6.2

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

COLD

ICED BLACK	6.0
ICED LATTE	6.9
ICED CAPPUCCINO	6.9
ICED MOCHA	7.2

ALTERNATIVES

HOT

BABYCINO	2.5	ICED CHOCOLATE	6.8
CHOCOLATE	5.8	ICED CHAI LATTE	6.8
CHAI LATTE	5.8	ICED MATCHA LATTE	7.5
MATCHA/HOJICHA TEA	5.8	ICED HOJICHA LATTE	7.5
MATCHA/HOJICHA LATTE	6.5	COLD BREW	7.5

COLD

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	7.8
EASY TONIC	Espresso, strawberry, yuzu reduction, tonic water	8.0
LYCHEE LEMONGRASS SPRITZER	Lychee, lemongrass, soda, lime leaf	8.0
CITRUS CHAI SPRITZER	Organic chai, soda water, lime	7.8
HONEY LEMON MINT TEA	Dutch Breakfast tea, honey, lemon, mint leaves	7.8
CRIMSON SUNSET	Hibiscus & strawberry cream, melon syrup	7.8
R&R	Raspberry & rosemary reduction, soda water, lime	7.8
HONEYSUCKLE HOJICHA	Hojicha, milk, honey	7.8

BOTTLED

NOAH'S CREATIVE JUICE	5.8
SAN PELLEGRINO SPARKLING WATER	4.2
ACQUA PANNA STILL WATER	4.2

SHAKES

VANILLA	8.5
CHOCOLATE	8.5
STRAWBERRY	8.5
COFFEE	8.5
MATCHA	8.5

TEA 7.5

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

HOT

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

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

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

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

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

PASTAS

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

SPECIALS

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

MAINS

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

SALADS

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

SIDES

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