



## COFFEE (Double shot as standard)

Espresso	2.30
Piccolo	2.60
Long Black	2.80
Cappuccino	3.00
Flat White	2.90
Latte / Iced Latte	3.00
Mocha / Iced Mocha	3.20
Classic Hot Chocolate / Iced Choccy	3.00
Alt Milks: Bonsoy / Coconut / Oatly / Almond	.25
Extras: Decaf / Shot / Syrups; Maple/Vanilla	.50
Filter (served black)	3.00
Guest Espresso	.50
Double Macchiato	2.50
+ Cream	1.00
+ Marshmallows	.50
Go Large	+ .30

## EATS - served from 10-3

<b>Breakfast Bowl (VE/GFO)</b>	9
House Beans, Mushrooms, Avocado, Hash Browns, Sourdough	
<b>Acai Bowl (VE/GF)</b>	8
Acai, Seasonal Fruit, Peanut Butter, Granola	
<b>Beans &amp; Bread (VE/GFO)</b>	9
Spicy Beans, Salsa, Avocado, Creamy Lemon Dressing, Sourdough	
<b>Brioche French Toast</b>	10
Brioche, Mixed Nuts, Berry Compote, Yoghurt	
<b>Salmon Sourdough (GFO)</b>	12
Local Oak Roasted Salmon, Dill Cream Cheese, Red Onion, Lemon Dressing	
<b>The Ruben Toastie (GFO)</b>	10
Trealy Farm Pastrami, Sauerkraut, Gruyère, Gherkins, Sriracha Dressing	
<b>Creamy Mushroom Toast (VE/GFO)</b>	9
Chestnut & Shiitake Mushrooms, Coconut, Garlic, Coconut Lemon Dressing	
<b>Pink Hummus &amp; Avocado Toast (VE/GFO)</b>	9
Beetroot Hummus, Avocado, Lemon Dressing	

All savoury dishes are garnished with nuts and seeds, please make us aware if you have an allergy. Whilst every effort is made to separate allergenic ingredients, we cannot guarantee zero cross contamination.

Vegan (VE)  
Gluten Free Option (GFO)

## SIDES

Fried Halloumi	2
Hash Browns	2
1/2 Avocado	1.5
Fried Egg	1

## SAUCES

Brown Sauce	1
Ketchup	1
Sriracha	1

## HOUSE TEA 2.60

Everyday Brew (Decaf Available)	
Earl Grey	
Chamomile	
Rooibos	
Peppermint	
Lemon and Ginger	3.00
Japanese Tea - Sencha / Popcorn	

## SPECIAL LATTES 3.50

Beetroot Latte
Matcha Latte
Tumeric Latte
Chai Latte

## SOFT DRINKS 2.25

Orange / Apple / Pear Juice
Ginger Beer
Lemonade

## SEASONAL DRINKS 3.50

Turmeric Chai Latte
Hot Chocolate Orange
Cardamom Chai Tea

## JUICES 3.95

Immune Boost Queen	
Orange, Carrot, Apple, Ginger	
Beet Supreme King	
Beetroot, Celery, Apple, Lemon, Ginger	
Ginger Honey Shot - An Immune Boost Kick	1.60
Ginger, Lemon, Honey	



Tag us with your brunch pics on Instagram  
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