

DRINKIES

COFFEE

By Delinquent Coffee Roasters

Espresso (Single/Double)	3.5/4
Latte	4.5
Flat White	4.5
Cappuccino	4.5
Long Black	4.3
Mocha	4.7
Long Mac	4.7
Traditional Macchiato	4.5
Short Mac/Piccolo	4
Batch Brew (rotating Single Origin)	4.5
Upgrade to mug/large, add extra shot, vanilla, caramel, or hazelnut syrup	+0.5
Upgrade to Soy, Almond, Oat, Lactose Free, Coconut Milk	+0.6
Decaf	+0

NOT COFFEE

Chai Latte/Hot Chocolate	4.5
Chai Baba (spiced, wet leaf) Latte	5
Deconstructed Nutella Hot Chocolate	5.5
Matcha Latte	5.5
Turmeric Latte	5.5

ICE ICE BABY

Cold Brew	5
Iced long black	5
Iced latte	5.5
Iced coffee, mocha, choc, or chai - <i>all with ice cream</i>	6
Iced matcha latte	6
Affogato - <i>ice cream served with double shot of espresso</i>	6

TEA

By Chai Baba

English Breakfast				
Earl Grey				
Lemongrass & Ginger				
Peppermint				
Green				
Organic Rooibos				
	Pot for one	4.5	Pot for two	8

SMOOTHIES

It Takes Two To Mango – <i>Mango, papaya, passionfruit, apple</i>	9
Berry Blast – <i>Blueberry, strawberry, blackberry, raspberry, cherries, chia seeds, apple</i>	
Breaky Bash – <i>Banana, oats, cinnamon, dates, honey, cow's milk</i>	
Green Machine – <i>Spinach, kale, banana, celery, ginger, turmeric, apple</i>	
I Carried a Watermelon – <i>Watermelon, strawberry, mint, pink pitaya, cucumber, apple</i>	

COLD PRESSED JUICES

By Squished Juices

Flamingo – <i>Coconut, Granny Smiths, Rockmelon & Dragonfruit</i>	8
Tropic Like it's Hot – <i>Mango, Granny Smiths, Passionfruit, WA Oranges & Pineapple</i>	
Hakuna Matata – <i>Watermelon, Local Apples & Strawberry</i>	
Bazinga – <i>Pear, Apple, Lime, Carrot, Ginger & Pineapple</i>	
Hulk – <i>Kale, Local Apples & Lemon</i>	
Old Fashioned Lemonade – <i>Handmade from WA Lemons, Raw Sugar & Filtered Water</i>	
Valencia Orange – <i>Freshly pressed WA Oranges</i>	

FOR THE BEBE'S

Babycino - <i>frothed milk with chocolate sprinkles and a 'mallow</i>	1.6
Puppicino - <i>lactose free milk, liver treat dust</i>	2.5

LET'S EAT

TOAST – Sourdough, with butter and jam, Vegemite, honey, Nutella, peanut butter or marmalade (v, gfo) 8

EGGS YOUR WAY – Free-range eggs on sourdough toast, served poached, fried or scrambled (+\$2) (v,gfo) 13
Add bacon +5

PANCAKES – Fluffy vanilla buttermilk pancakes stacked with berry compote, white chocolate crumb, fresh fruit, maple syrup and ice cream (v) 19

FRUIT & NUT TOAST – With butter (v) 9.5
Or, with ricotta, honey and blueberries (v) +2.5

HOMEMADE GRANOLA – Homemade granola, served with Greek yoghurt, seasonal fresh fruit and honey (v, gfo) 15
(Wheat free +2)

BREAKY BRUSCHETTA – Smashed avo, haloumi, tomatoes, red onion, homemade nut-free basil pesto, balsamic, sourdough (v, veo, gfo) 22.5
Add a poached egg +3
veo = mushrooms instead of haloumi – just let us know when ordering!

AVO SMASH – Smashed avo, two poached eggs, cherry tomatoes, feta, rockette, pistachio dukkah, balsamic, sourdough (v, gfo) 23
Add bacon +5

EGGS BENNY – Brioche bun, two poached eggs, wilted spinach, hollandaise sauce, with your choice of: (vo, gfo)
Bacon OR mushrooms 23.5
Smoked salmon 24.5

NOURISH POKE BOWL – Quinoa with cherry tomatoes, avo, cucumber, pickled ginger, sweet potato, miso dressing, sesame seed (v, gf, ve) 19

THE BIG BABY – Eggs of your choice, bacon, roasted cherry tomatoes, rosemary shrooms, haloumi, chipolatas, homemade tomato relish, sourdough (gfo) 25

THE BIG VEGAN BABY – Avo, roasted cherry tomatoes, rosemary shrooms, spinach, beans, sourdough (v, gfo, ve) 21

HOMEMADE BURGER – Homemade beef burger patty, cheese, tomato, lettuce, Dijon mustard, pickles & mayo, served in a sesame bun (gfo) 16
Add bacon / avo / fried egg +3 each

SOMETHING ON THE SIDE?

Gluten free bread / hollandaise / homemade tomato relish	+1
Extra piece of toast	+1.5
Egg / cherry tomatoes / wilted spinach	+3
Avo / beans / rosemary shrooms / haloumi / chipolatas	+4
Bacon	+5
Smoked salmon	+6

FOR THE LITTLE ONES

Bacon, egg, toast, and a babycino	12
Blueberry pancakes with maple syrup and a babycino	10
Cheese toastie, and a babycino	10

SOMETHING A LITTLE SMALLER

Please see our display cabinet for a range of delicious croissants, bagels and sweet treats

v = vegetarian, gf = gluten free, ve = vegan
vo/gfo/veo = vegetarian/gluten free/vegan option

Please remember your table number and order at the counter (or through the QR code on the table) when you are ready. Please advise of any allergies or intolerances. All food is prepared in a kitchen containing nuts, gluten, dairy and soy products.

15% Surcharge applies on Public Holidays