

ALL DAY MENU ❖ AVAILABLE FOR TAKEAWAY

Sourdough Plain ❖ Soy linseed ❖ Rye ❖ Date & Walnut fruit toast with your choice of condiments | 5.0

Gluten Free toast with condiments | 6.0

Bagels hand-rolled and baked in-house by Yukibagel, served with condiments: Plain | 5.0 ❖ Fruit | 5.5 + cream cheese | 3.0

Poached Eggs on Sourdough. Two poached (we don't scramble or fry) eggs on your choice of toast. Build your own breakfast with the add-ons below | 13.0

Breakfast Pudding (DF, GF, Vgn) Cold sago pearls poached with oat milk and lychees, served with granola, seasonal fruit and coconut flakes | 16

Breakfast Roll (GF*) Poached egg, maple glazed bacon, aioli & rocket on a soft butter bun | 16.0 + avocado | 4.0

Salmon Bagel - Classic A twist on the classic - smoked salmon with poached orange fennel, rocket, sundried tomato cream cheese, dill and baby capers | 16.0

Fancy Salmon Bagel Hot smoked salmon with a poached egg. Made a bit fancier with yuzu spiked cream cheese, kaffir lime & capers. | 16.5

Shroom Stack (DF, GF*, Vgn*) Double-stacked roasted field mushrooms with rocket, smashed avo, poached egg on a half-bagel base, finished with salsa verde | 17.5

Add Ons:

- ❖ Free-range poached egg | 3.5
- ❖ Maple glazed bacon | 6.0
- ❖ Pickled cabbage or fennel | 4.0
- ❖ Smoked salmon | 6.0
- ❖ Beetroot Hummus | 4.0
- ❖ Ginger-poached chicken | 6.0
- ❖ Roasted field mushroom | 5.0
- ❖ Swap for Gluten Free bread +1.5
- ❖ Avocado | 5.0

❖ Most of our menu can be amended by either switching to gluten free bread (GF*) or removing the egg (Vgn*), however some items can't be changed

❖ 10% surcharge for dining in applies on weekends

Smashed Peas (GF*) Smashed peas and mint on a base of whipped ricotta on rye toast, finished with a light lemon dressing. Served with a poached egg | 17.0 + maple glazed bacon | 6.0

Hummus on Toast (GF*) Beetroot hummus, two poached eggs, fresh avocado, feta, herbs, pepitas, za'ataar and a drizzle of Szechaun chilli oil | 18 + smoked salmon | 6.0

Cheese & Truffle Toastie A decadent brioche toastie with brie, cheddar and a subtle spread of truffle paste | 16.0

Brisket Sambo 12 hour slow cooked beef brisket on focaccia with pickles, charred capsicum, mustard seed aioli, rocket, melted tasty cheese & potato crisps | 16.0

Soba Salad (DF, Vgn) Cold soba noodles with a medley of carrot, cucumber, capsicum, zucchini ad herbs. Finished with fried shallots, roasted peanuts and a miso dressing | 18.0 + smoked salmon | 6.0 ❖ + poached chicken | 6.0

Pasta Salad (DF, GF) Cold quinoa pasta, flaky smoked salmon, peas, herbs, mixed with a smashed egg mayo dressing | 18.0

Middle Eastern Eggs (GF*) Poached eggs and maple glazed bacon, served on a bed of spiced labneh with toasted pepitas, pickle, kale, dukkha, raddish & chilli oil. | 22.0

Veggie Bowl (GF, Vgn*) Roasted mushrooms, rocket, kale, sauerkraut, carrot, smashed avocado and organic black rice. Served with a poached egg, beetroot hummus & a sprinkle of black sesame on the side | 19.0 + smoked salmon | 6.0 ❖ + poached chicken | 6.0

Chicken & Black Rice (GF, DF) Ginger and coriander poached chicken served chilled, organic black rice, gailan, shallots, black sesame and home-made chiu chow chilli oil | 23.0

DRINKS ❖ AVAILABLE FOR TAKE AWAY

Coffee

Espresso - milk based

Our milk-based coffees are made with our original "Bulletin" blend, developed at our first roastery and espresso bar, Cabrito Coffee Traders in Bulletin Place, Sydney CBD. It has notes of chocolate, caramel and spice

Macchiato ❖ piccolo | 4.2

Flat white ❖ latte ❖ cappuccino | 4.7 | 5.2

Espresso - black

"Gardeners" blend is our seasonal espresso blend. Named in tribute to our current home in Rosebery, which was originally nick-named 'the garden suburb'. We combine seasonal single origin coffees to produce a smooth, fruity espresso with pleasant acidity.

Short Black | 4.2 ❖ Long black | 4.7

Single Origin Coffee

We always have a rotation of single origin coffee, with different taste profiles and characteristics. Please ask our staff for what's on offer.

Single origin + 0.5

Filter

Our single origin filter coffee is offered across a number of different brew methods for you to enjoy

Batch brew | 4.7

V60 pour over | 8.5

Cold drip | 5.0

Cold drip | 5.0

Hot Drinks

Hot Chocolate ❖ Mocha 5.2 | 5.7

Made with melted milk chocolate

Tea by Chamellia | 5.0

❖ Irish Breakfast

❖ Jasmine Green

❖ Lemongrass & Ginger

❖ Peppermint

❖ Rooibos

Sticky Chai | 5.0

Cascara Tea | 7.0

Single origin Nicaraguan coffee cherry removed and dried as part of the coffee process. Notes of Jasmine, stone-fruit & honey

Also available as cold cascara iced tea

Extras

Alternative milks available, including our almond milk, made in-house

Soy (Bonsoy) +0.5

Oat (Oatly) +0.5

Almond (MilkLab) +1.0

Almond (made in-house) +1.0

Read more about our
current coffee offering
here:



Cold Drinks

Cold Pressed Juice by Hrvst St 7.5 | 6.0

Little Green: pear, kale, spinach, celery, lemon, cucumber, ginger & spirulina | 7.5

Ruby Tuesday: Watermelon, rhubarb, pink lady apple, pear & lime | 7.5

Gold Digger: Carrot, apple, pineapple & ginger | 7.5

Orange Juice | 6.0

Apple Juice | 6.0

House-made Sodas | 5.0

❖ Spicy ginger & mint

❖ Berry & lime

❖ Cascara soda

❖ Cold drip soda

Shakes & smoothies | 9.5

❖ Banana & honeycomb

❖ Protein: almond milk, nut butter & banana

❖ Acai: acai, banana & apple juice

❖ Green: kale, celery, banana & apple juice

Kids shakes (half size) | 6.0

❖ Chocolate

❖ Vanilla

❖ Banana & yoghurt