



MENU

BURWOOD

PLEASE ORDER AT THE COUNTER

EGGS AS YOU LIKE ^v gfor 10
Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

TOASTIES

Cheese & Tomato ^v (1830kJ) 9
Ham & Cheese (2010kJ) 10
Ham Cheese & Tomato (2060kJ) 11
Chicken & Avocado (3110kJ) 12

CHEESE MELT

Served on rustic bread
Mushroom & Tomato ^v (1560kJ) 14
Ham & Pineapple (1920kJ) 14
Chicken & Avocado (2580kJ) 15

B.L.A.T.

^{gfor} 15
Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (1678kJ)
Add chips (+1192kJ) +4

BREKKIE WRAP

15
Bacon, scrambled eggs, hash brown, tomato relish, lettuce, hollandaise sauce in spinach wrap (3370kJ)
Add cheese (+276kJ) +1 / avo (+994kJ) +2

CRUSHED AVO & TOMATO DELIGHT ^v gfor 18
Crushed avo, cherry tomato salsa, green balsamic glaze, poached egg, whipped Persian fetta, yuzu gel, pickled eschalots, chives with toasted sourdough (2230kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^v gfor 19
Mushrooms, avocado, spring onion, chilli, eschalots, truffle, thyme and fried egg on toasted sourdough (1620kJ)

MUSHROOM & ZUCCHINI OMELETTE ^v gfor 18
Shiitake mushroom, king brown mushroom, zucchini, garlic, eschalot, chive, miso, mozzarella, shiitake XO, fine herb salad served on a toasted sourdough (2660kJ)

ZUCCHINI FRITTERS ^v 18
Tempura zucchini fritter, tomato & avocado salsa, tomato relish, tzatziki, poached egg, fine herb & radish salad (1230kJ)

GRILLED HALLOUMI BENNY ^v gfor 19
Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted homemade crumpet (2340kJ)
Or, swap the halloumi for smoked salmon (+561kJ) / ham (2920kJ) or bacon! (3210kJ) w

BREAKFAST GNOCCHI 20
House made potato gnocchi, roasted tomato, chorizo, chilli, shallots, parmesan snow, poached egg, crispy potato skins (3590kJ)
Or, swap the chorizo for chicken (+718kJ)

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.

LEAF BREKKIE ^v 23
Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avo, roasted tomato with toasted sourdough (3760kJ)

BIG BREAKFAST 23
Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushroom with toasted sourdough (4440kJ)

ROASTED PUMPKIN SALAD ^v 19
Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avo, salad leaf, roasted Spanish onion, balsamic glaze (2300kJ)

Add avo (+994kJ) +4 Add chicken (+718kJ) +5
Add halloumi (+722kJ) +5 Add smoked salmon (+561kJ) +5

CHICKEN SCHNITZEL WRAP 15
Panko crumbed chicken breast fillet, lettuce, avo, tomato, English cheddar cheese, sweet chilli mayo on a spinach wrap (3240kJ)
Add chips (+1192kJ) +4

PERI PERI CHICKEN WRAP 15
Grilled marinated chicken breast, cucumber, corn, onion, lettuce, tomato, house peri peri mayo on a spinach tortilla (2400kJ)

CHICKEN FAJITA WRAP 15
Grilled marinated chicken, mixed peppers, onion, avocado, lettuce, tomato, melted mozzarella cheese, peri peri mayo, on a spinach wrap (1940kJ)
Add chips (+1192kJ) +4

VEGETARIAN WRAP ^v 15
Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap (2940kJ)
Add chips (+1192kJ) +4

CHICKEN SCHNITZEL 20
Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ)

GRILLED WAGYU BEEF BURGER 21
Wagyu beef patty, house tomato relish, lettuce, tomato, melted cheddar cheese, sour pickles, tempura onion ring, special burger sauce served on a milk bun with chips (6280kJ)

KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Brekkie
Scrambled egg, hash brown, with toast (1590kJ) 10

Kid's Chicken Nuggets
With chips, tomato sauce (2650kJ) 10

EXTRAS

Poached Egg (345kJ) / 3 Grilled Chicken (718kJ) / 5
Hash Brown (553kJ) / Grilled Bacon (1310kJ) /
Roasted Tomato (86kJ) Grilled Halloumi (722kJ)

Sautéed Kale (67kJ) / 4 Smoked Salmon (561kJ) 6
Mushrooms (160kJ) /
Avocado (994kJ) Potato Chips (1192kJ) 6

Chorizo (1310kJ) / 5 Sweet Potato Chips (809kJ) 7
Ham (453kJ)

DRINKS

 | BURWOOD

PLEASE ORDER AT THE COUNTER

BREW BAR

COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. (2kj) 6.5

FILTER COFFEE

We batch brew to bring out the subtle nuances that you can only taste in a black coffee. (2kj) 5

ESPRESSO

Ristretto (2kj) 3.5
Short Black (2kj)
Long Black (4kj) 4
Macchiato (61kj) 4
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

SPECIALTY

Chai Latte (910kj) 4.5
Green Tea Latte (929kj)
upsized +0.8
Babycino (133kj) 1.5

upsized +0.8

BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

HOT CHOCOLATE 5	MOCHA 5
White (979kj)	White (937kj)
Milk (1250kj)	Milk (933kj)
Dark (1080kj)	Dark (924kj)

upsized +1.0

upsized +1.0

Decaf (2kj) / Extra Shot (2kj)	+0.6
Almond Milk (231kj) / Soy Milk (361kj) / Oat (413kj)	+0.7
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	+0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 4.7

GOOD MORNING

Our luxurious take on English Breakfast Tea (2kj)

EARL GREY BLUEFLOWER

Ceylon Orange Pekoe Black Tea infused with bergamot (2kj)

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto Green Tea with toasted rice (2kj)

SILVER JASMINE (ZHEJIANG)

Silver tipped Green Tea, infused with jasmine blossoms (2kj)

DOUBLE MINT

Mint & spearmint, lavender and fennel seeds to aid digestion (2kj)

LEMONGRASS GINGER

Lemongrass and ginger blend to restore minerals (2kj)

CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (2kj)

MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base (465kj)

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black (4kj)	6
Iced Latte (1050kj)	6
Iced Coffee (1450kj)	7
Salted Caramel Affogato (1370kj)	6.5

BLENDED

Coffee (1700kj)	7.5
Chai Latte (910kj)	7.5
Green Tea Latte (908kj)	7.5

BLENDED CHOCOLATE 8	BLENDED MOCHA 8
White (3020kj)	White (2110kj)
Milk (2957kj)	Milk (2100kj)
Dark (2900kj)	Dark (2080kj)

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj)	6.5
Lychee (712kj)	6.5
Cranberry & Lime (759kj)	6.5

COLD PRESSED JUICE

ORANGE Straight orange juice (600kj)	9
RED Watermelon & strawberry (665kj)	9

FRUITY SMOOTHIE

STRANANA	8
Strawberry, banana, milk & honey (1290kj)	

PASSION TANGO ^{df}

Pineapple, passionfruit, banana & mango (1330kj)	8
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SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi (1290kj)	8
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AÇAÍ ^{df}

Açaí, blueberry, blackberry, banana (1420kj)	8.5
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MILKSHAKE

Chocolate (1690kj)	6
Vanilla (1540kj)	6
Salted Caramel (1470kj)	6
Strawberry (1550kj)	6
Banana (1290kj)	6

WHEY Protein (502kj)	+2
Make it a THICKSHAKE (1290kj)	+2

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ