



DRINKS



COFFEE & TEA

Campos Coffee:

Espresso, Piccolo or Macchiato - **\$3.8**

Flat White, Cappuccino, Latte, Long Black,
Hot Chocolate - R **\$4** / L **\$4.6**

Mocha, Chai Latte, Matcha Latte - R **\$4.2** /
L **\$4.8**

*Extra Shot or Decaf - Add **\$0.50***

*BonSoy, Almond milk - Add **\$0.50***

Cold Drip Coffee - **\$4.5**

Affogato - **\$5**

Iced Coffee - **\$6**

Iced Mocha - **\$7**

Iced French Mint & Chocolate - **\$7**

Organic Tea: English Brekky, Earl Grey,
Green Tea, Peppermint, Lemongrass and
Ginger or Chai Tea - **\$5**

COLD DRINKS

Still water - **\$2.5**

Coke, Coke no sugar, Diet Coke, Lemonade,
Fanta - **\$3.5**

Sparkling Water: Small - **\$4**

SMOOTHIES

Banana: banana, ice cream, milk,
yoghurt, honey - **\$7.9**

Mango: Mango, yoghurt, honey, ice cream
and milk - **\$7.9**

Mixed Berries: Berries, yoghurt, honey,
ice cream and milk - **\$7.9**

Acai: acai, banana, almond milk, ice - **\$9**

JUICE

Orange Juice - **\$7**

Green juice: apple, cucumber, celery,
kale, silverbeet, lemon - **\$8**

Bondi: Apple, carrot, pineapple, ginger,
Lemon - **\$8**

MILK SHAKE

Milkshake: Chocolate, Vanilla,
Strawberry - **\$7**



TEMPO

BREAKFAST

BRICKFIELDS SOURDOUGH TOAST (VE) (GF*)

White or Soy linseed: Homemade seasonal fruit jam/vegemite/peanut butter/ricotta/honey - \$6

Fruit and Nut: Served with homemade seasonal fruit jam and butter - \$8

AVOCADO AND GREEK FETA ON TOAST (VE) (GF*)

Smashed avocado topped with crumbled Greek feta cheese and balsamic - \$10.50 (Add egg if you like)

CLASSIC BACON AND EGG ROLL (GF*)

Bacon, fried egg, BBQ sauce on a brioche bun - \$10.50

BLAT (GF*)

Bacon, lettuce, avocado and tomato with mayo - \$14.90

BREAKFAST WRAP

Bacon, fried egg, tomato relish, haloumi and baby spinach - \$14.50

CORN FRITTERS (VE)

Served with baby spinach, poached egg and tomato relish - \$17.50

VEGETARIAN DELIGHT (VE) (GF)

Poached eggs, mushrooms, crispy polenta, baby spinach, halloumi and cherry truss tomatoes - \$16.50

CAMPESINO BREKKY BOWL (V) (VE) (GF)

Dukkah potatoes, baby spinach, guacamole, edamame, pepitas, cherry truss tomatoes, sumac - \$16.50

PERICOS SCRAMBED EGGS (GF)

South American style scrambled eggs with tomatoes, shallots and coriander served with arepa (homemade corn flour bread) and Santa Rosano sausage - \$16.50

EGGS BENEDICT

With homemade hollandaise and spinach on English muffin - Bacon or ham - \$17.50 Smoked trout - \$19.50

SMOKED TROUT OMELETTE (GF*)

Smoked trout w/ preserved lemons, shallots, capers, cherry truss tomatoes, rocket salad, toast - \$17.50

TRUFFLED MUSHROOMS OMELETTE (VE) (GF*)

Button mushrooms, truffled cheese and toast - \$17.50

COPO'S BREAKFAST (GF*)

Bacon, eggs your way, button mushrooms, Santa Rosano sausage, cherry truss tomatoes and toast - \$19.50

TEMPO'S MUESLI (VE)

House Toasted Muesli w/ almonds, oats, sesame seeds and seasonal fruits served w/ natural yoghurt and coconut flakes (available for retail) - \$13.90

MARI'S PANCAKES (VE)

Served with vanilla bean ice cream, maple syrup, coconut, pistachio fairy floss and seasonal fruits - \$15.90

EGGS YOUR WAY

Free Range Eggs Fried, Poached or Scrambled on Sourdough Toast - \$11.50

SIDES:

Egg - \$3

Toast - \$2

Gluten free toast - \$3

Avocado - \$4

Baby spinach - \$4

Homemade beans - \$4

Bacon or Ham - \$4

Mushrooms - \$4.5

Halloumi - \$5

Santa Rosano sausage - \$5

Smoked trout - \$6

VE:Vegetarian; GF:Gluten Free; V:Vegan; *:On Request

Cross contamination is a possibility for frying gluten-free items.
If you are allergic to gluten, please ask our staff for advice.



TEMPO



LUNCH



SOFT SHELL TACOS

3hr braised pulled beef with guacamole, sour cream, cheese and cos lettuce - **\$15.50**

SALT & PEPPER SQUID (GF)

Lightly coated crispy squid with a citrus rocket salad and aioli - **\$16.50**

BEEF NACHOS (GF)

3hr slow braised pulled Wagyu beef on crunchy corn chips, melted cheese topped with guacamole, sour cream, jalapeños and tomato & shallots salsa - **\$19**

TEMPO'S SALAD (VE) (GF)

Mixed lettuce, caramelised walnuts, Spanish onions and semi dried tomatoes, cranberries topped in Copo's balsamic dressing - **\$16.50**

LAMB SALAD (GF)

Pumpkin, beetroot, almonds, rocket and feta cheese with a honey mustard dressing - **\$18.50**

CAMPESINO VEGETARIAN BOWL (V) (VE) (GF)

Dukkah potatoes, baby spinach, guacamole, edamame beans, pepitas, cherry truss tomatoes and sumac - **\$16.50** (Add trout, halloumi or poached egg if you like)

CHICKEN WRAP

Grilled chicken, lettuce, avocado, cheese and tomato relish. Served with fries - **\$16.50**

GRILLED CHICKEN BURGER (GF*)

Marinated breast fillet, baby spinach, halloumi and guacamole served with cassava chips - **\$16.50**

CUBAN SANDWICH (GF*)

Slow braised pulled pork, ham, mustard, swiss cheese and gherkins served with sweet potato crisps - **\$17.50**

HUEVOS RANCHEROS

Smokey Chipotle Pulled Pork and Beans Quesadilla served with a fried egg, guacamole, jalapeno and garden salad - **\$19.50**

SIDES:

Garden salad - **\$9**
Cassava Chips - **\$9**
Polenta Chips - **\$9**
Shoestring Fries - **\$6**

Mushrooms- **\$4.5**
Halloumi - **\$5**
Chicken - **\$4**
Santa Rosano sausage - **\$5**
Smoked trout - **\$6**

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Kids menu

DRINKS

Babyccino – \$2

Hot Chocolate \$4

Kids Fresh Orange Juice – \$5

Kids Milkshake: Vanilla, Chocolate or
Strawberry – \$4.5

BREAKFAST

Cheese Jaffle – \$5

Pancake w/ maple syrup – \$6

Scrambled Egg with Bacon & Toast – \$8

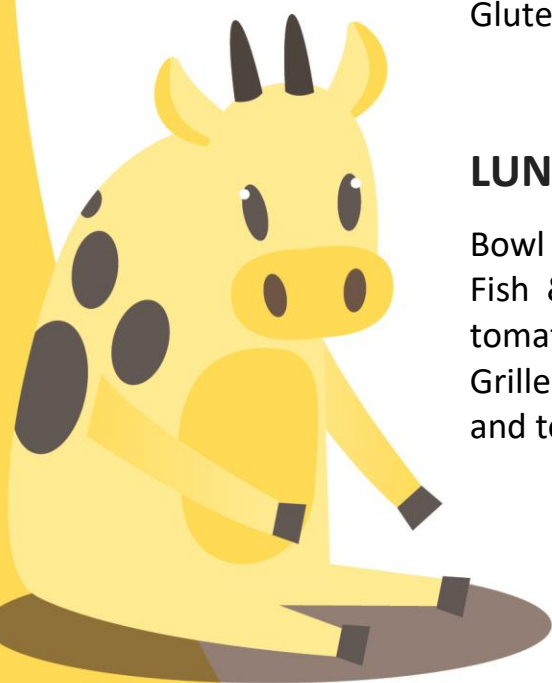
Gluten free toast add – \$1

LUNCH

Bowl of Fries – \$6

Fish & Chips Served with
tomato sauce \$10

Grilled Chicken served with chips
and tomato sauce \$10



For children 12 and under