

BOTH

ESPRESSO & WINE

BREAKFAST

Fresh Baked Pastrys

Baked in house daily see at counter

Add peanut butter | nutella | honey 2.5

Toast and Spreads

8.5

White sourdough, rasin toast or turkish w choice of:
House made strawberry and rhubarb jam, crunchy
peanut butter, honey, vegemite, nutella w/ house
whipped butter

Banana Bread

9.5

Toasted banana bread served with whipped butter

Eggs You Desire

15.5

2 free range eggs on sourdough or turkish w/ house
made whipped butter

Add bacon | avo 6.5 sausage | salmon 8

Smashed Avocado

21

Toasted sourdough, smashed avocado, Persian feta,
roasted capsicum, pickled onion and pistachio dukkah

Add poached eggs 5.5 Bacon 6.5

Bacon and Egg Roll

16.5

Double smoked bacon, fried egg, spinach, tomato
chutney and cheese on a brioche bun

Add Smashed Fritters | Beef patty 8

Avo | hashbrown 5.5

Eggs Benedict

17.5

2 poached eggs on toasted sourdough, wilted spinach,
pea puree and home made hollandaise

Add bacon | avo 6.5 sausage | salmon 8

Swap to croissant 5

Kids

Egg on Sourdough

9.5

Choice of poached, fried or scrambled

Bacon & Egg Muffin

11.5

Fried egg, bacon and tomato sauce

BOTH Breakfast Bowl

24.5

Roasted thyme pumpkin, broccoli, quinoa, toasted
almonds, rocket, pickled onion, spinach, crispy kale,
cranberries, feta and a poached egg

Chilli Scrambled

22

Scrambled eggs on pita bread, whipped feta, pecorino
cheese and guindilla peppers

Add bacon | avo 6.5 sausage | salmon 8

Banoffee French Toast

24

Thick cut brioche loaf, topped with banoffee cheesecake,
biscoff crumb fresh banana and caramel

BOTH Morning Feast

33.5

2 free range eggs with sourdough, bacon, hashbrowns,
mushroom, pork and fennel sausage, confit tomatoes
and crispy kale

Add Salmon 8 avo 6.5

Acai Bowl

19.5

Topped with seasonal fruit, granola, coconut chips

Add peanut butter | nutella | honey 2.5

Garden Green Fritters

24

Home-made pea, broccoli and ricotta fritters, 2 poached
eggs, tatziki, rocket salad, pea puree and dukkah

Add bacon | halloumi 6.5 sausage | salmon 8

Mushroom on Flat Bread

22

Portobello mushroom, thyme roasted pumpkin, smashed
avo and rocket salad on flat bread

Add bacon | halloumi 6.5 sausage | salmon 8

Truffle Fries

12

Skin on fries with shaved parmesan cheese, truffle oil
and aioli

EXTRAS

Nutella, jam, chutney, peanut butter, vegemite, honey, aioli, 1 toast

2.5

1 egg, 2 toasts, hollandaise

3.8

Feta, 2 eggs, spinach, hashbrowns

5.5

Bacon, smashed avo, halloumi, whipped feta, mushrooms, half avocado

6.5

Pork and fennel sausage, smoked salmon

8

Food Allergy & Dietary Information Disclaimer:

We take every reasonable precaution to accommodate dietary requirements. However, please be aware that our venue handles a variety of allergens, including, but not limited to: Milk (Dairy), Egg, Fish, Crustacean, Mollusc, Sesame, Lupin, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye, and Sulphites. We strive to accommodate customer requests to the best of our ability; however, the decision to consume a meal is ultimately the customer's responsibility. For detailed allergen information, please ask our staff for our Food Allergen Menu Matrix, which identifies allergens in each menu item. All dishes are prepared in a kitchen where cross-contamination may occur. While we take precautions to minimize allergen exposure and provide accurate information, we cannot guarantee allergen-free dishes. Customers with severe allergies should exercise caution. By dining with us, customers acknowledge and accept these risks.

BOTH

ESPRESSO & WINE

FROM 11:30 – 2:30

Olives

House marinated olives mix and house pickles

7

Flat Bread and Dip

14

Choice of:

Hummus, crispy chickpeas, harissa oil, parsley and dukka

Whipped feta, comfit tomatoes, fresh parsley.

Tatziki, fresh cucumber, fresh herbs

Spicy Baby Calamari

22

Fried baby squid, sriracha ,slaw salad, fresh coriander and aioli

Halloumi Bites

18

Fried halloumi with thyme infused honey

Truffle Fries

15

Skin on fries with shaved parmesan cheese, truffle oil and aioli

Kids Bites

Chicken tenders & chips

12.5

Kids sized chicken tenders and chips with tomato or BBQ sauce

Cheese Parpadelle

12.5

Thick cut Parpadella pasta cooked with butter and topped with parmesan cheese

Scotch Fillet

32

Grilled Scotch Fillet 300g with garden salad or shoestring fries

Fish and Chips

28

Tempura battered burramundi with shoestring fries, lemon and aioli.

Chicken Schnitzel

29.8

Halloumi crumbed chicken breast, shoestring fries and house salad.

Make it a parmigiana 5.5

Pea and Goat Cheese

28

Parpadelle

Parpadelle pasta, pea puree, fresh peas, mint and pea tendrils

Add pork and fennel sausage 8

BOTH BLT

15.5

Bacon, lettuce, tomato and aioli on turkish bread

Add Fried egg 3.8

Chicken Burger

17.5

Southern fried chicken, bacon, cheese, slaw with chipotle mayo on a Brioche bun.

Add Avo | Halloumi 6.5

Burger beef

16.5

Beef patty, lettuce, tomato, cheese with a smokey tomato relish on a brioche bun

Add Double beef patty 8 Bacon 6.5

Meditation Burger

16

Thyme roasted pumpkin, halloumi, rocket with hummus and tomato relish

Add fries to any dish 5.5

“Start with espresso.
End with wine.
Why not both.”

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FROM
3pm - CLOSE

FROM
5pm - CLOSE

Olives	8.5
House marinated olives mix and house pickles	
Flat Bread and Dip	14
Choice of:	
Hummus, crispy chickpeas, harissa oil, parsley and dukka	
Whipped feta, comfit tomatoes, fresh parsley.	
Tatziki, fresh cucumber, fresh herbs	
Spicy Baby Calamari	22
Fried baby squid, sriracha ,slaw salad, fresh coriander and aioli	
Croquettes	21
Cheese truffle mushroom crumbed Croquettes, shaved manchego & aioli	
Truffle Fries	15
Skin on fries with shaved parmesan cheese, truffle oil and aioli	
Halloumi Bites	18
Fried halloumi with thyme infused honey	
Baked Camembert	15.5
Baked camembert, thyme infused honey, toasted almonds served with lavosh crackers.	
Artisan Cheese Platter	24
Cheese plate with infused thyme honey and lavosh crackers	
Choice of 2:	
Truffle Manchego, Pecorino, Camembert, Goat or Parmesan	
Selected Cured Meats	28
Meat board with pickled veggies and roasted rosemary sea salt baguette	
Choice of 2:	
Pastrami, Salami or Prosciutto	

Kids

Chicken tenders & chips	12.5
Kids sized chicken tenders and chips with tomato or BBQ sauce	
Cheese Parpadelle	12.5
Thick cut Parpadella pasta cooked with butter and topped with parmesan cheese	

Scotch fillet	36
Grilled Scotch Fillet 300g with house made garlic herb butter and garden salad or shoestring fries	
Chicken Schnitzel	29.8
Halloumi crumbed chicken breast, shoestring fries and house salad.	
Make it a parmigiana 5.5	
Bone-In Pork Cutlet	31
Chargrilled pork cutlet with garlic honey glaze, roasted pumpkin and a rocket and apple salad	
Pea and Goat Cheese	28
Parpadelle	
Parpadelle pasta, pea puree, fresh peas, mint and herbs	
Add prosciutto 8	
Pan Fried Barramundi	32
Pan fried Barramundi, broccolini, baby carrots, kale and house herbed butter	
Pumpkin Salad	24.5
Roasted thyme pumpkin, broccoli, quinoa, toasted almonds, rocket, spinach, crispy kale, cranberries, feta, pickled onion and fennel	
Caesar Salad	23.5
Cos lettuce, bacon, egg, parmesan and croutons with a house made caesar dressing.	
Add Chicken 7.5	

SIDES

Roasted Potatoes	11.5
Roasted chat potatoes, seasoned with salted herbs and confit tomatoes	
Broccolini	12
Blanched Broccolini seasoned and finished with flaked Almonds and herbs	
Fries	8
Seasoned Shoestring Fries with tomato sauce	

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What's On at **BOTH**

Happy Hour

Fri-Saturday from 4-6 pm – wines by the glass, spritzes, and selected cocktails at special prices.

Late Nights

Fridays & Saturdays we're open late. Perfect for a nightcap, cocktails with friends, or settling in with a bottle of wine.

Book Your Gathering

We love hosting! From intimate birthdays to small group catch-ups, BOTH is the perfect spot. Pre-book a table and let us look after you with great food, wine, and cocktails.

Private Events

Looking for something special? Our team can help create a tailored experience for your celebration or work function.

Info@bothesspressoandwine.com.au

Always Something Brewing

We're more than just coffee and wine. Keep an eye out for seasonal cocktails, new spritz flavours, and occasional food & wine pairings.

@bothesspressoandwine Instagram

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WINES



SPARKLING

Veuve d'Argent Blanc de Blanc brut (France) GL 12 BTL 50
Tallero Prosecco Extra Dry (Italian) BTL 47
Markview Prosecco (NSW) GL 9 BTL 35

WHITES | ROSE

Corryton Burge Chardonay (SA) GL 9 BTL 35
Corryton Burge Pinot Gris (SA) GL 11 BTL 37
Earthworks Riesling (SA) GL 11 BTL 48
Opawa Sauvignon Blanc (Marlborough) GL 13 BTL 60
Oyster Bay Sauvignon Blanc (Marlborough) GL 11 BTL 40
Witchesfalls Provenance Vermentino (SA) GL 14 BTL 52
River life Moscato (Riverland SA) GL 10 BTL 46

Triennes Rose (France) BTL 55
Barossa Valley Estate Rose (Barossa) GL 12 BTL 55

REDS

Bird Dog Shiraz (Granite Belt) GL 10 BTL 45
Corryton Burge Cabernet Sauvignon (Barossa) GL 11 BTL 37
Running With The Bulls Tempranillo (Barossa) GL 11 BTL 50
Dalrymle Pinot Noir (Tasmania) BTL 85
John Duval The Entity Shiraz (Barossa) BTL 90
Barossa Vally Estate GSM (Barossa) BTL 55
Whitches Falls Province Carmenere (SA) BTL 65
Markview Shiraz (SA) GL 9 BTL 35
Smith And Hooper Merlot (SA) BTL 50
West Cane Pinot Noir (WA) GL 10 BTL 49

"A note on our wine list

our wine menu is ever expanding, with more bottles arriving. The wines listed are the ones we currently have in stock, and we'll be adding new favourites and seasonal picks very soon."

BOTH

ESPRESSO & WINE



COFFEE



ALL MADE WITH

ALLPRESS
ESPRESSO

A.R.T

Espresso	4		
Piccolo	4.5		
Macchiato	4.3	4.9	
DBL Espresso / DBL Ristretto	4.8		
Magic		4.8	
Flat white	5	6	7
Cappuccino	5	6	7
Latte	5	6	7
Long Black	5	6	7
Hot Chocolate	5	6	7
Chai Latte	5	6	7
Dirty Chai	5.5	6.5	7.5
Mocha	5.5	6.5	7.5
Matcha	6	7	8
Affogato		8.5	
Babyccino	3		
Pupcup	2.5		

ICED COFFEES AND MATCHAS

Latte	6	7
Long Black	6	7
Chocolate	6	7
Chai latte	6	7
Mocha	6.5	7.5
Dirty Chai Latte	6.5	7.5
Matcha	8	9
Coffee	8	9
Strawberry or Mango Matcha		10.5

All of our teas are premium XO loose leaf certified organic \$5.5
English Breakfast, Earl Grey, Peppermint, Green & lemon grass with ginger

Alternative Milk +.80 (Oat, Almond, Soy, Lactose-Free)
Extra Shot / Deafe +.90 Flavours +.90 (Vanilla, Caramel, Hazelnut)

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SPIRITS



Vodka

Sky 10
grey goose 12

Tequila

Espolon Blanco, Respoado,
Anejo
Luna Hueca 12

Rum

Appleton Estate 10
Sailor jerrys 10

Gin

Bulldog 10
White Oat range 12
Triple G 12

Bourbon

Makersmark 10

Whiskey

Johnny Red 10
Wild Turkey Longbranch 14

BEER AND CIDER

Great Northern Super Crisp 3.5 %

Peroni 5. % 8.5

Hahn Super Dry 4.6 % 10

Corona 4.5 % 9

Heineken 5. % 9.5

Stone And Wood Pacific Ale 4.4 % 9.5

Eighth Day Hard Apple Cider 5.2% 10.5

12

BOTTLE

SOFT

Coke 5.95

Coke Zero 5.95

Sprite 5.95

Lemon Lime & Bitters 6.5

Raspberry lemonade 5.5

Fevertree tonic 6.5

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ESPRESSO & WINE



JUICES



Juices are Allies ColdPressed \$8.50

Orange

Watermelon+(Watermelon, Greenapple, Strawberry & lime)

Daily Greens (Green Apple, Celery, Pear, lemon, Ginger)

Sublime Pine (Pineapple, Pear, Green Apple, Lemon, Mint)

MILKSHAKES

Chocolate Milkshake

9.5

Strawberry Milkshake

9.5

ICED TEAS

Housemade teas on a black teas base

Smoked Black Cherry

9

Strawberry And Hibiscus

9

Pineapple And Lemon

9

Blueberry And Rosemary

9

BOTH

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COCKTAILS



GIN GARDEN 22

Emerald Fairly Gin, St Germain, basil and cucumber topped with soda. Served in a tall glass

SMOKED BOULEVERED 24

Wild Turkey Long Branch, Rosso, house made cherry syrup.
Served rocks style with a smoked cassia bark

BERRY DRIFT 19.5

Sky Vodka, Berry Liqueur, house made blueberry and rosemary syrup and lemon.
Served double strained in a coupe glass

RUBY COAST 19.5

Sky Vodka, housemade strawberry, hibiscus and lemongrass syrup and a dash of lemon.
Served with a Liquor 43 egg white foam and hibiscus powder

PINEAPPLE PLAYA 21

Appelton Estate Rum, Coconut Liqueur, lime, housemade coconut and pineapple syrup, coconut water.
Served tiki style

GOLDEN HOUR 22

Bourbon, Aperol, house made coconut and pineapple syrup.
Served perfectly layered in a short glass

AMBER DUSK 24

Mezcal, housemade mango puree, coconut water, lime and housemade spiced nectar.
Served rocks style with a sesame spiced rim

APEROL, CAMPARI, HUGO AND GINCELLO SPRITZ 20

Light, sparkling, and refreshing classics

ALL CLASSICS MADE ON REQUEST