

COFFEE	
BY INGLEWOOD COFFEE	
Single Origin Espresso	4.0
Single Origin Long Black	4.0
House blend w/ milk	4.5
Cold Drip	5.0
Batch Brew	5.0
Cold Brew	5.0
Hot Chocolate	4.5
Mocha	4.5
Prana Chai Latte/ Dirty Chai	5.0/ 5.5
Babyccino	1.5
Puppyccino	1.5
EXTRAS	
Large	+0.5
Alternative Milks	+0.7
Turmeric Coconut Latte (V)	5.0
Soy Matcha Latte	5.0
Malibu Tea	4.5
English Breakfast, Earl Grey, Chamomile Lemongrass & Ginger, Peppermint, Green, Chai	
SMOOTHIES	
Acai & Banana (V)	11
w/ mixed berries & coconut water	
Mango & Turmeric (V)	11
w/ coconut water & honey	
SHAKES	
Vanilla, Chocolate, Strawberry, Caramel	7.0
Kid's Size	4.5
ICED DRINKS	
Iced Chocolate w/ Ice cream	6.5
Iced Coffee w/ Ice cream	6.5
Iced Latte/ Iced Long Black	5.5
Iced Chai/ Iced Matcha	5.5
COLD PRESSED JUICES	
Green - kale, capsicum, celery, cucumber, cloudy apple, lemon	10.0
Watermelon, pineapple, mint	10.0
OJ	6.5
Apple	6.5
Mango	7.0

ALL DAY BREAKFAST	
TOAST	8.5
Sourdough or multigrain w/ homemade conserve.	
Fruit Toast +1.0	
Gluten free + 1.0	
CHAI SPICED PORRIDGE	18
maple glazed figs, rhubarb compote, toasted almond flakes (VO) (VGO) (DFO)	
Add Almond Milk +1	
FREE RANGE EGGS YOUR WAY	12.50
on toasted sourdough or multigrain	
Gluten free + 1.0	
BIRCHER MUESLI	17.0
w/ fresh & dried fruit, vanilla, honey, almonds & yoghurt. (N, VG)	
EGG & BACON ROLL	15.5
scrambled eggs, bacon, rocket & relish on a toasted brioche bun. (GFO)	
Add hash browns + 4.50	
GREEN BREAKY BOWL	20.5
Sauteed greens, crispy kale, pomegranate, pumpkin puree, dukkah & a poached egg. (N, VG, GF)	
Add haloumi +5.0	
SANDWICHES	
Chicken and Salad - 15.0	
poached chicken, cheese, tomato, avocado, pickled cabbage, spinach, aioli	
Ham & Salad - 13.50	
ham, cheese, tomato, avocado, pickled cabbage, spinach, aioli	
Salad - 12	
cheese, tomato, avocado, pickled cabbage, spinach, aioli	
BLAT - 14	
bacon, lettuce, avocado, tomato, aioli	

ALL DAY BRUNCH	
SMASHED AVOCADO & FETA	21.0
w/ beetroot hummus, mixed herbs, spiced pickled onion, on multigrain or sourdough (VG, GFO)	
Add poached eggs + 5.0	
Add bacon + 5.0	
CHILLI SCRAMBLED EGGS	22.0
w/ bacon, cherry tomatoes, coriander, parmesan & crispy shallots on multigrain or sourdough	
Add potato rosti + 4.5	
BACON BENNY	22.0
Bacon, avocado, poached eggs & chipotle hollandaise on house made rostis w/ pork floss.	
Add mushroom medley +5	
TURKISH EGGS	22.0
Spiced yoghurt, turlu-turlu, chilli oil, poached eggs, served with toasted pita bread. (VG) (GFO)	
Add haloumi +5.0	
KAFFIR LIME AND CORN FRITTER	21.5
w/ avocado salsa, coriander, sour cream & chilli jam, topped with a poached egg. (VG)	
MUSHROOM MEDLEY	20.5
Medley of roasted mushrooms, poached eggs, pesto, served on ricotta toast. (VG) (GFO) (N)	
SIDES	
Bacon	5.5
Mushroom Medley	5.5
Chorizo	5.5
Haloumi	5.5
Roasted tomatoes	5.0
Hash Browns	5.0
Avocado & feta smash	6.0
Extra egg/ Sriracha Hollandaise	3.0
Sauteed Spinach/ Feta	4.0
Relish	3.0
Side/ Bowl of Fries	6.0/10.0

ALL DAY LUNCH	
CHICKEN BURITTO BOWL	22.0
chipotle chicken, brown rice, cucumber, guacamole, corn, black beans, tomato, onion and sour cream (GF)	
Add a poached egg + 2.5	
SOUP OF THE DAY	16.0
Served with your choice of toast	
THAI CHICKEN SALAD	21.0
lemongrass poached shredded chicken, w/ Asian slaw, kale, green beans, bean shoots, cherry tomatoes, cashews, nam jim dressing. Topped with coriander & black sesame seeds (N)	
KARAAGE CHICKEN BURGER	24.0
Japanese fried chicken, asian cabbage, kewpie mayo served on a soft bun. Served w/ fries	
KIDS	
BANANA NUTELLA TOAST	9.0
CHICKEN TENDERS & CHIPS	12.0
served w/ ketchup	
BOWL OF FRIES	10.0
served w/ ketchup	
All food is prepared in a kitchen where nuts, gluten and other allergens may be present. Our team and suppliers take caution to prevent cross- contamination however, if you have a food allergy, please make this known at time of ordering	
GF= Gluten Free GFO= Gluten Free Option	
VG= Vegetarian VGO=Vegetarian Option	
V= Vegan VO= Vegan Option	
N= Contains Nuts DFO= Dairy Free Option	
10% SURCHARGE ON WEEKENDS	
15% SURCHARGE ON PUBLIC HOLIDAYS	