EAT (all day brunch)

• with ice cream

please order at the counter 15% Public Holiday Surcharge



9.0

			c o m o
Toast Time	10.0	Eggs Benny	
2 pieces of sourdough/Fruit toast/Turk bread/Rye/ GF served with jam & butter/vegemite/nutella.	ish	Italian white bread with baby spinach, bacon, poached eggs, creamy hollandaise sauce. • Green - with green goddess dressing • Bacon or Ham	24.0 25.0
Bagel Bliss	12.0	Smoked Salmon	28.0
Served with blueberry cream cheese or dill cream cheese		Fruit Bliss Pancake	25.0
Eggs your way 2 pieces of ciabatta served with	16.0	Fluffy cakes served with homemade custard cream topped with brownie crumble, seasonal fruit & maple syrup	20.0
poached eggs, fried eggs		Mushroom & Scramble (V)	26.0
Scrambled eggs+ \$1.5		Sourdough bread topped with scrambled	
Sticky Date Chia Pudding	10.0	eggs, BBQ fried mushrooms, feta cheese, basil	
Chia pudding with oats, dates, and date	18.0	pesto, and pickled red onions	
caramel, topped with granola and		Sweet & Spicy Chicken Waffle	26.0
seasonal fruit.		Golden Buttermilk Waffle stacked with crispy homemade chicken, drizzled in our	
Brekkie Burger	18.5	sweet-spicy sauce, paired with side of salad	
Bacon, Eggs Cheese BBQ Sauce Mayo in	a	Kimchi Pork Sando	26.0
brioche bun with hot chips on side		Grilled pork stacked on soft Japanese Shokupan,	20.0
Raspberry & Apple Porridge Indulge in almond milk porridge with	19.0	with homemade spicy sauce, coleslaw, kimchi, pickled radish and crunchy chips	
caramelised apple, macadamia crumble	€,	Chorizo Benny	27.0
berry compote, and maple syrup.	•	Two perfectly poached eggs top with	
Turkish Eggs (V) Creamy Greek yogurt topped with silky poached eggs, a hint of mint, chilli oil,	20.0	crispy mac & cheese toppers, layered with grilled chorizo, broccolini, and capsicum. Finished with a drizzle of harissa mayo for a smoky, spicy kick.	
roasted chickpeas & warm Turkish brea	d	Smokey Chicken & Crispy Potato	28.0
on the side Mushroom Soup (V) Infused with onion, thyme & white wine served with Turkish bread (contains chill	22.0	Homemade smoked chicken paired perfectly wi rosemary crispy potatoes, tortilla, drizzled with homemade lemon vinaigrette. Topped with pick onion, olives, grilled capsicum and parsley.	
seasoning)		Lobster & Dill Croissant Crunch	28.0
Avo Smash (V)	25.0	Lobster, shrimp, crab complemented with a mixed salad, cucumber salsa,	
Smashed avo served on sourdough	20.0	pickles, dill with chips	
topped with bocconcini, dill, beetroot		Salmon Bagel	
hommus, poached egg, cherry tomatoes & balsamic glaze		Served with smoked salmon, cucumber,	28.0
Farm House Cake (V)	25.0	homemade dill cream cheese, pickles, cherry tomato & lemon pepper	
Homemade Potato, Spinach & Sweet corn cake with smashed avo, red pepper		ADD ONS	
dressing, and two poached eggs	25.0	Hollandise Sauce/Tomato Relish/Chilli Sauce	3.5
French Toast (V)		Avocado/Bacon/Mushroom/Grilled Tomato	5.0
Brioche French Toast with creamy pistach mascarpone, fresh strawberries, katafi, a	110 &	Eggs (2 cooked to your liking)/Hash Brown	6.0
sprinkle of pistachio dust, brownie crumb and chocolate-covered pistachio biscuit	s,	Feta Cheese/Tasty Cheese Smoked Salmon/Grilled Haloumi/Chorizo	7.0 8.0
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27.0

The Loft Chips

please order at the counter upstairs drink orders are served as takeaway

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Drinks

Coffee Lover			Ice Drinks		
Esspresso	S 4.2 L 5.1		ICE Drinks		
Flat White, Cap, Latte	S 5.4	4 L 6.3	Iced Long Black	6.6	
Long Black	S 5.4	4 L 6.3	Iced Latte	7.0	
Long Mac	S 5.	9 L 6.8	Iced Chai	7.6	
Biscoff Coffee		6.9	Iced Coffee/Mocha with cream and ice cream	8.2	
Affogato		5.4	Iced Chocolate	0.0	
Babyccino		2.8	with cream and ice cream	8.2	
Extra Shot		0.9	Iced Matcha/Hojicha with cream and ice cream	8.6	
Alternative Milk almond, soy, oat, lactose free		0.9	Iced Chocolate/Mocha with NO cream and ice cream	7.6	
Latte Luxe			Smoothies		
Hot Choc S	5.4	L 6.3	Green		
Chai S	5.6	L 6.3	Apple juice, Spinach, Mango	8.9	
Mocha (Contains espresso shot)	6.2	L 7.1	Berry Apple juice, Mixed Berries, Honey, Yogurt	8.9	
Dirty Chai (Contains espresso shot)	6.2	L 7.1	Banana Milk, Banana, Honey, Ice cream	8.9	
Biscoff Latte		L 7.2	Mango	8.9	
Japanese Matcha		L 7.2	Milk, Mango, Honey, Ice cream		
Turmeric/Beetroot		L 7.2	Fresh Juice		
Japanese Hojicha		L 7.2	Apple	8.9	
Blue Matcha		L 7.2	Orange	8.9	
Tea for One			Green - apple, cucumber, spinach	8.9	
Morning Breakfast		5.6	Sunrise - orange, apple, carrot, mint	8.9	
Green/Earl Grey		5.6	Milkshakes		
Herbal tea/Peppermint		5.6	Chocolate/Caramel	7.6	
Sticky Chai		5.6	Vanilla/Strawberry	7.6	
OPEN 7 DAYS			Biscoff (with cream)	9.5	

OPEN 7 DAYS

7.30am - 2pm (Weekdays)
7.30am - 3pm (Weekends)
kitchen closes 30 mins ahead
Text TO ORDER: 0478337736
For event/platter inquiries please email to

theloftcomo@gmail.com

DAILY BAKED GOODS

Made in-house, freshly baked everyday.
Please check cabinet for availability