

DRINKS MENU

PADRE COFFEE

Tasting note: Brazil Sweet Espresso, Guatemala Blend. Smooth and creamy body vanilla, caramel, subtle orange acidity

Latte/ Cappuccino/ FW	5.8/ 6.4
Long Macchiato/ Magic	5.5
Short Macchiato/ Piccolo	5
Long Black	5.5/ 6
Espresso/ Double Espresso	4.5/ 5.5
Mocha	6.5/ 7
Batch Brew	6.8
+ Soy / Almond / Oat / Lactose Free	0.5
+ Vanilla / Hazelnut / Caramel	0.8

HOT TEA

By Tea leaves 6.5

English Breakfast/ French Earl Grey
Japanese Sencha/ Genmaicha
Peppermint/ Lemongrass & Ginger
Lavender Chamomile

OTHER HOT DRINKS

Sticky Chai Latte	6.8
Mork Hot Chocolate	6/ 6.8
Belgium Hot Chocolate	7
Uji Matcha Latte	6.5/ 7.5
Hojicha Latte	6.5/ 7.5
Taro Latte	6/ 7

SIGNATURE DRINKS

Pistachio Cream Latte	9.5
Tiramisu Iced Latte	9.5
Sea Salted Caramel Latte	8.5
Coldbrew Mont Blanc	8.5
Vietnamese Iced Coffee	7.5
Viet Salted Coffee	8.5
Iced Taro Latte	8

YUMICHA MATCHA

Iced Matcha Latte	7.8
Strawberry Matcha Latte	9
Salted Cream Matcha Latte	9.5
Pistachio Cream Matcha	9.5
Ube Cream Matcha	9.5
Earl Grey Iced Matcha	9
Jasmine Matcha Cold Foam	9.5
Coconut Matcha	9

ICED TREATS

Iced Latte/ Iced Coffee	7.8/ 8.5
Iced Long Black	7.5
Iced Chocolate/ Iced Mocha	8/ 9
24hrs Cold Brew	7.5
Jasmine Lychee Iced Tea	8

FRESH JUICES

8/ 9

OJ/ Apple/ Watermelon

Green Detox

Apple, Celery, Cucumber, Mint

Body Hug

Orange, Carrot, Strawberry Ginger

SMOOTHIES

10

Berrilicious

Mixed berries, Banana, Apple Juice, Coconut flakes

Peanut Lover

Peanut butter, Dates, Banana, Oats, Oat milk, Cinnamon

Bein' Green

Spinach, Banana, Mango, Apple juice, Coconut flakes

SOFT DRINKS

Still/ Sparkling Water/ Coke/
No Sugar Coke/ Sprite/ Fanta

BUTCHER
SHOP CAFE

ALL DAY BREAKFAST

RHUBARD PORRIDGE (VGO, V) 22

Warm Porridge, Poached Sweet Rhubarb, Greek Yogurt, Seasonal Fruit, Crunchy Granola

GRANOLA GODNESS 24

Roasted Granola, Raspberry Panna Cotta, Berries Coulis, Coconut Yoghurt, Seasonal Fresh Fruit, Oat Milk

EGGS YOUR WAY (V, GFO) 14

Poached/ Scramble/ Fried Eggs
On Sourdough

TURKISH EGGS (V, GFO) 24

Herbs Labneh, Poached Eggs, Chilli Oil, Warm Butter, Confit Tomatoes, Sumac, Mixed Crunchy Nuts, Focaccia Slices
Add Chorizo +4

SMOKED SALMON MAGIC 24

Potato Rosti, Smoked Salmon, Poached Eggs, Rocket, Dills, Yuzu Dressing, Pumpkin seeds, Sriracha Hollandaise, Parmesan Cheese

GREENERY SALAD (V, GF) 25

Roasted Pumpkin, Cauliflower, Kales, Quinoa, Edamame, Halloumi, Roasted Nuts, Creamy Green Tahini Dressing, A Poached Egg
Add Smoked Salmon +6

AVOCADO LOVER (V, GFO) 24.5

Mash Avocado, Pink Hummus, A Poached Egg, Halloumi, Whipped Ricotta, Cherry Tomatoes, Sweet Potato Crisp, Dukkah
on Pumpkin Sourdough

CHORIZO PESTO CHILLI SCRAMBLE (GFO) 26

Chillies Scrambled Egg, Mild Chorizo, Ricotta, Chilli Oil, Red Pesto, Crispy Shallot, Rocket, Lemon Wedge on Toasted Brioche

SRIRACHA MAPLE GLAZED BACON 25

Crispy Chilli Maple Bacon, A Poached Egg, Spinach, Potatoes Rosti, Mashed Avo, Pickle Zucchini, Sweet Potato Crisps

MENU

SHROOM ON PLATE (V, GFO) 25

Sautéed Portobello Mushroom, Basil Pesto Spinach, Enoki Crisp, Ricotta Cheese, Truffle Cheese, Poached Eggs
on Multigrain Toast

BEEF BENNY (GFO) 27

Slow Cooked Pulled Beef, Poached Eggs, Spinach, Sriracha Hollandaise, Pickle Onion, Sliced Apple, Sweet Potato Crisps
on Toasted Pumpkin Bread

SALMON FILLET (GFO) 28

Kales, Edamame, Cherry Tomatoes, Quinoa, Pickle Zucchini, Pink Hummus, Yuzu Dressing, Sesame Seed w/ Teriyaki Pan Fried Salmon

ZUCCHINI & CORN FRITTER (GF) 26

House Fritters, Crispy Bacon, Beet Hummus, Guacamole, Basil Oil, Rice Paper Crisp, Lemon Wedge w/ A Poached Egg

CHICKEN CRUMBLE BURGER 26

Crispy Fried Chicken, Pickle Mayo, Cheese Sauce, Lettuce, Pickle Onion, Tasty Cheese
on Char-coal Bun w/ Sweet Potato Fries

STRAWBERRY CREAM FRENCH TOAST (V) 25

Fried Brioche, Whipped Mascarpone, House Strawberry Sauce, Fresh Sliced Strawberry, Almond Flakes, Biscoff Crumble and White Chocolate Garnish

HOUSE TOAST 8

Fruit Toast with Condiments

Noisette Sourdough / Multigrain with Condiments

Strawberry Jam/ Raspberry Jam/ Vegemite, GF +1

TOASTIE & SOUP

PUMPKIN SOUP W CHEESY TOASTIE (V) 21

Cream, Pumpkin Seeds, Multigrain Cheesy Toastie

MELTED TUNA 16.5

Tuna, Caper, Tasty Cheese, Spinach, Mayo

S-HROOM 16.5

Thyme Roasted Mushroom, Truffle Cheese, Mozzarella Cheese, Basil Pesto, Greens

CHICKEN SCHNITZEL 16.5

Chicken Schnitzel, Lettuce, Aioli, Tasty Cheese

REUBEN 16.5

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Sauce

SIDES

+ Bacon/ Smoked Salmon 6

+ Halloumi/ Sautéed Mushroom Avocado/
Potato Roti 5

+ Chorizo 4

+ Egg/ Spinach/ Grilled Tomato/ Hashbrown 3

+ Bowl of Hot Chips
(Ketchup/ Chilli Mayo) 12

+ Bowl of Sweet Potato Fries
(Ketchup/ Chilli Mayo) 14

10% surcharge on weekends, public holidays.
Please advise staff of dietary requirements.

BUTCHER

SHOP CAFE