

ESPRESSOUL

Drinks Menu

Offshoot Coffee Workhorse (primary blend) used in all milk based beverages
Rotating single origin used for espresso and filter

DRINKS	COFFEE			ICED DRINKS		
		S	R	L		
	Batch brew	5	5.5	6	Cold Brew Coffee	7
	Pour over (chat to barista)	Normal 8/ Rare 15+				
	Espresso/Double espresso	4.8	5.3		Iced	
	Long black	5	5.5	6	Long Black/ Caffè Latte/	M 6.5 /L 7
	Flat white/ Caffè Latte/ Cappuccino	5.5	6	6.5	Chocolate/ Chai	8
					Mocha/Matcha/ Black sesame	9
	HOT DRINKS			Mont Blanc		9
	Hot Chocolate	5.5	6	6.5	Espresso Tonic	8
	Mocha	6	6.5	7	Brown Sugar Iced Latte	8
	Chai Latte	6	6.5	7	Koo-Tsa-Bi Tea (古早味紅/奶茶)	
	Matcha Latte	6	6.5	7	Traditional Taiwanese black/milk tea// Iced/ Hot	8
	Black Sesame Latte	6	6.5	7		
	Add On				Milkshake	
	Espresso Shot		0.5		Banana/ Caramel/ Chocolate/ Coffee/ Vanilla/	8
	Syrup-Vanilla/ Caramel/ Hazelnut		1		Strawberry/ Spearmint	
	Alternative Milk				+Malt +1	
	Lactose free/ Almond/ Oat/ Soy/Coconut	0.8	0.8	1	Coffee Frappé	9
	Babycino		2		Caramel/ Hazelnut/ Mocha/ Just chocolate	
	HOT TEA			Add On		
	Classic			Extra Ice Cream		
	English Breakfast/ Earl Grey/ French Earl Grey/			Whipping Cream		1
	Gunpowder Green Tea/ Lemongrass & Ginger/		5			
	Peppermint/ Rooibos/ Chamomile			Soft drinks		5
	Roogenic Tea			Coke/ Coke zero/ Sprite		
	Detox/ Anti-Inflammatory/ Happiness		5.5	Cold pressed juice		7
	Oolong Tea			Orange/ Apple/ Tropical/ Green		
	Light Roasted Oolong/ Milky Oolong		5.5	Smoothies		
	Non-caffeinated Sweet Tea			<u>Sunshine</u> -Mango + Pineapple + Banana + coconut milk		9
	Brown sugar Longan, Jujube and ginger			<u>Mixed Berry</u> -Strawberry yoghurt + mixed berries + milk		
	Brown sugar Longan, Jujube and Gojiberry		6.5	<u>Green</u> -Avocado + spinach + pineapple + honey + milk		
	Rock sugar chrysanthemum & honey			Ribena Sprite		8
	(Option: Hot/ Iced)			Magic Galaxy		8
				Butterfly pea tea with house made lemonade on side		

ESPRESSOUL

All day brunch menu (7am-2pm)



ESPRESSOUL SIGNATURE

Espresso Soul Signature Sandwich

with sweet potato chips

Bread Opt: White bread// Brioche bread or Brioche burger (+2)

Pork floss	22
Hash brown	23
Buttermilk fried chicken	26
Grilled chicken	26
Teriyaki pork loin	24
The OZ (beef)	26

(all sandwiches come with omelette, tomatoes, lettuce, cucumber)

+Peanut butter +1

+ Koo-Tsa-Bi Black tea/ milk tea (hot/cold) +5

Lo Bah Png (台式滷肉飯)

19

Braised pork belly rice,

Hand-cut braised pork belly, braised boiled egg,
bok choy, pork floss & pickled cucumber with rice

Bento

26

Lo Bah Png

+

Buttermilk fried chicken/ Popcorn chicken
Grilled chicken thigh / Teriyaki pork loin

+ Miso soup 2

Deluxe Brekkie

28

Eggs your way(scrambled egg +1.5), roasted field mushrooms, hash brown, Kransky sausage, pesto roma tomatoes,

Choice of middle bacon/ smoked salmon (+2)/
smashed avocado with house dukkah/ grilled haloumi cheese
+Confit garlic wilted baby spinach +4.5

House Mushroom Arancini

24

Served with a poached egg, spiced beetroot puree, rocket, pepitas, sunflower seeds, sriracha mayo

Our Favorite Brioche French Toast

24

Served with caramelized banana, mixed berries, mixed berry compote, 100% pure maple syrup, whipped cream, lemon balm
+ Grilled middle bacon +7
+ Vanilla Ice cream +2

Avo-Cuddle

26

Poached eggs, rocket, smashed avocado, marinated heirloom tomatoes, goat's cheese (or feta cheese), house dukkah, balsamic glaze
+ Smoked salmon +7



Cauliflower Volcano and Mushrooms

28

Harissa roasted cauliflower steak, sautéed mushroom medley, celeriac puree, salsa verde, paprika oil, toasted almond flakes, micro herbs
+ House bread +2



Chilli Scramble Egg On Croissant

25

Grilled middle bacon, scrambled egg cooked with fresh chillis, spring onion and house-made raw sambal oelek, Parmesan cheese, coriander
+ Hash brown +5

Truffle Mushroom Medley

26

Poached eggs, rocket, sautéed mushroom medley, marinated goat's cheese (or feta cheese), drizzle of truffle oil served on pane di casa
+ Grilled Kransky sausage +6

Brekkie Mi-Goreng

22

A good portion of pan-fried Indomie mi-goreng(instant noodle) served with a fried egg, middle bacon, Asian vegetable, house-made raw sambal oelek

Grill'ed middle bacon/Grilled chicken/Fried chicken/ Smoked salmon// \$7

Kransky sausage(3)/Roasted field mushroom(2)//\$6/Smashed avocado with dukkah/Grilled haloumi cheese// \$5

Egg your way/Yuzu hollandaise sauce// \$4

Confit garlic wilted baby spinach/Marinated heirloom tomatoes/Pesto Roma tomatoes(2)/Hash brown(3)/ Marinated goat's cheese// \$5

Cream cheese/Mixed berry compote/Vanilla Ice cream/House-made raw sambal oelek/House bread(1)/ Whipped cream// \$2

Preserves/Butter/Maple syrup// \$1



Vegan



Vegetarian



Gluten Free



Nut Free



Dairy Free



Optional



Chef recommended



Spicy

March 2025

(A 10% surcharge is applicable on public holidays)

ESPRESSOUL

All day brunch menu (7am-2pm)

THE CLASSIC

FOR THE LITTLE GENERATION (UNDER 12 ONLY)



Fish & Chips Platter ⑧

Battered hoki fillet, Panko crumbed whiting, onion ring & chips serve with house salad, tomato sauce & tartare sauce

26

Bacon & Egg Burger ⑧

with cheese, spinach, aioli and tomato or BBQ sauce on brioche bun

+ Beer battered chips +5

16

House Maple Roasted Granola ⑧ ⑨

Natural Greek yoghurt, maple roasted GF rolled oats, nuts and seeds, dried apricot and sultana, seasonal fruits, mixed berry compote, Australian honey & choice of milk

18

Eggy Benny

Poached eggs, yuzu hollandaise sauce on Pane di Casa

Choice of middle bacon/ smoked salmon(+2)/ field mushrooms

+ Grilled haloumi cheese +5

24

Eggs Your Way

Poached/ pan-fried/ scrambled(+1.5) on Pane di Casa

+ Grilled middle bacon +7

16

Egg Your Way

8

Bacon & Scrambled Egg On Toast

12

Bacon & Scrambled Egg On Mini Croissant

12

Pancake & Vanilla Ice Cream

12

Chicken Nuggets & Beer Battered Chips

12

SOUL DESSERTS

Bubble Tea Pannacotta & Vanilla Ice Cream

18

Butter Scotch Cream Brûlée & Vanilla Ice Cream

18

FRIED FOOD PLATTER TO SHARE

Surf & Turf

Lobster fishballs + Squid tentacles + Chips

Street Food Feast

Popcorn chicken + Fishcake stripes+ Mushroom

40

Vege Lover

Sweet potato chips + Mushroom + Onion rings + Chips

Beer Battered Chips

10

Beer Battered Onion Rings

12

Sweet Potato Chips (甘梅薯條) ⑧ ⑨

12

Taiwanese Popcorn Chicken (鹹酥雞) ⑧

16

Fish Cake Stripes (甜不辣) ⑧

13

Chicken Nuggets (10)

12

Mushroom (鹹酥菇) ⑧ ⑨

13

Mini Hot Dog (5) (小熱狗) ⑧

10

Lobster Fishballs(8) (龍蝦丸) ⑧

15

Black Rice Pudding (炸米血) ⑧

15

Panko Crumbed Whiting Strips

16

Squid Tentacles

18



Vegan



Vegetarian



Gluten Free



Nut Free



Dairy Free



Optional



Chef recommended



Spicy

BUILD YOUR OWN

Taiwanese Braised Pork Belly Rice - your way!
Start from \$10 (Small) \$15 (Large)

Eggs

Sunny side up 太陽蛋 \$3.5

Braised boiled egg 滷蛋 \$4

Veggies

Marinated cucumber 醃黃瓜 \$2

Marinated heirloom tomatoes 醃番茄 \$5

Fresh avocado 新鮮酪梨 \$6

Bok choy 青江菜 \$3

Pickled daikon 醃蘿蔔 \$3

Pickled mustard green 酸菜 \$3

Protein Add-on

Taiwanese popcorn chicken 鹽酥雞 \$7

Fish cake stripes 甜不辣 \$5

Squid tentacles 魷魚鬚 \$8

Thick-cut Taiwanese fried chicken 厚切台式無骨炸雞排 \$12

Braised fried tofu 油豆腐 \$5

Pork floss 肉鬆 \$2



Espressoul Coffee + Kitchen

Dinner Opening Hours:

Thurs-Sun

4:30pm-8:00pm

0455 507 621

Ubereats & Hungry Panda

4/477 Riverton Dr E, Riverton WA 6148

Lo Bah Png

滷肉飯



Railway Bento 鐵路便當 \$24

+\$2 MineShine Tea 麥香系列

with pork floss, pickled mustard green, pickled daikon,
braised boiled egg, braised fried tofu and bok choy, and

Choice of Braised pork loin 滷肉排/ Fried pork loin 炸肉排/ Braised pork belly 爌肉 / Braised trotters 滷豬腳

Fried Food

Thick-cut Taiwanese fried chicken

厚切台式無骨炸雞排	\$12.9
Beer battered chips 好吃薯條	\$7
Beer battered onion rings (5) 洋蔥圈	\$8
Spring rolls (5) 炸春捲	\$8
Fried tofu (8) 炸豆腐	\$8
Crispy chicken skin 炸雞皮	\$6
Sweet potato chips 地瓜薯條	\$8
Taiwanese popcorn chicken 鹽酥雞	\$10.9
Lemon chicken tenderloin 檸檬雞柳條	\$10.9
Fish cake stripes 甜不辣	\$7

Crab sticks

Lobster fish ball (5)

Whiting stripes (5)

Squid tentacles

Fried mushroom

Black rice pudding (8)

Chicken nuggets (6)

Mini hot dog (3)

Hash brown (3)

Fish & Chips with salad 炸魚薯條 \$26

蟹肉棒 \$9

龍蝦丸 \$10

炸鱈魚 \$10

魷魚鬚 \$10.9

鹽酥菇 \$9

炸米血 \$8

小雞塊 \$8

小熱狗 \$6

薯餅 \$6

Seasoning

Pepper salt/ Sweet plum powder/ Chilli powder/
Seaweed powder/ Wasabi pepper salt

Fried basil 炸九層塔 +\$1

Mee Sua 麵線

Plain 清麵線 \$12/ Pork 赤肉 \$15/

Intestine 大腸 \$18/ Combination 大腸赤肉 \$18

Side

Pork & cabbage gyoza (6) 煎餃 \$15

Pork & cabbage gyoza (10) \$22

Miso soup with tofu 味噌湯 \$4

Takoyaki (6) 章魚燒 \$12

Lotus chips 蓮藕片 \$6

Sautee spinach 炒菠菜 \$9

Sautee cabbage 炒高麗菜 \$9

Radish cake (3) 蘿蔔糕 \$12

House salad \$6