

Welcome to
[Ka-fey] *cafe*

Order at
the big arrow!

Don't be afraid to ask us for what you want, we can easily modify your meal to suit your needs or beliefs.

Please note

Fermented food contains tiny amounts of alcohol (look out for the **F** on the menu item)

V Vegetarian

VG Vegan

LF Lactose

Free

GF Gluten Free

F Fermented

Just a heads-up A 10% weekend surcharge and a 15% public holiday surcharge apply. Thanks for your understanding!

All day **breakfast**

F Good gut brekkie \$29

Bacon and eggs (cooked your way) with sourdough, hash brown, miso mushrooms, tomato, house-made baked beans, spinach and a shot of probiotic-rich beetroot kvass

V F Veggie breakfast \$28

Pumpkin, corn & zucchini fritter with poached eggs, tomato, spinach, hash brown, miso mushrooms, sourdough & Kvass shot

V LF Smashed avocado & poached eggs \$25 with feta and dukkah on sourdough bread

V Dirty smashed avo & poached eggs \$25

Smashed avocado and poached eggs with vegemite, tomato and hemp seed on sourdough bread

V Eggs Benedict with bacon, ham or salmon \$29 on sourdough bread (add other items from the DIY list)

F Ka-fey omelette \$20

Chorizo, kimchi, mushrooms, halloumi and rocket

Build your own breakfast Starts at \$8
Sourdough toast plus your own items from the DIY list

Punch something extra?

See bottom of this page to personalise your breakfast

Brekkie wrap \$23

Bacon, egg, miso mushrooms, tasty cheese, spinach, aioli and house-made tomato relish

Egg and bacon roll \$15

with home-made smoky bbq sauce

V LF Açai bowl \$18 **GF** +\$1 + peanut butter or Nutella +\$1 with house granola, coconut flakes and fresh fruit

Froyo granola bowl \$18 **GF** +\$1

Froyo with home-made granola and fresh seasonal fruit

V French toast \$20

with bacon, candied walnuts, maple syrup and vanilla ice cream

V Toast or bagel

with jam / vegemite / peanut butter / marmalade \$8

V Fruit toast \$9

V Banana bread \$9

kids menu
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DO IT YOURSELF

CHANGE BREAD **GF** Gluten Free bread +\$4 / **K** Chaffle +\$4

ADD-ONS Bacon +\$5 / Ham +\$5 / Smoked salmon +\$6 /

GF LF PCZ Fritter +\$5 / Hollandaise sauce +\$6 / Avocado +\$5 /

Egg +\$5 / Wilted spinach +\$3 / Tomato +\$3 / Mushrooms +\$4 /

House dukkah +\$3 / House baked beans +\$5 / **F** Kimchi +\$5 /

Tasty cheese +\$3 / **F** Kraut +\$5 / Hash brown +\$4 / Feta +\$4 /

Halloumi +\$4 / Tomato relish +\$3

All day **lunch**

burgers

F Fried chicken burger & chips \$25

with provolone cheese, kimchi, tomato, lettuce and mayo

B Beef burger & chips \$25

with double smoked bacon, onion rings, lettuce, cheese, tomato with smoky BBQ sauce

V Veggie burger & chips \$25

home-made pumpkin, corn and zucchini fritter with kraut, provolone cheese, lettuce, tomato and garlic aioli

[Ka-fey]faves

V Bruschetta \$15

Tomato, onion, garlic with walnut pesto and feta on toasted sourdough

F Fish & chips \$22

Beer battered flathead and chips with aioli. Add salad \$4.5

V Pumpkin, corn & zucchini fritters \$20

on a bed of rocket, topped with poached egg, yoghurt, tomato relish and walnut pesto

We are a licensed cafe

See our alcoholic drinks on page 15

Salads

Keto version
on page 9

C Caesar salad \$19

Cos lettuce, bacon, croutons and Parmesan with poached egg
Add chicken +\$5

V Warm kale & roasted pumpkin salad \$20

with walnuts, quinoa, sun-dried tomatoes and feta cheese with house dressing. Add chicken +\$5

K Keto bowl \$25

Poached chicken, bacon, fresh tomato, avocado, miso mushroom, roast pumpkin, spinach, poached egg, dukkah, pepita seeds & oregano oil dressing

Pasta

P Pasta boscaiola \$20

with creamy bacon & mushroom sauce, topped with Parmesan

M Meatball pasta \$20

Rich tomato sauce, topped with Parmesan

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Toasted sandwiches

Reuben \$17

Sourdough, pastrami, tasty cheese, house sauerkraut, spicy mayo

Croque Monsieur \$16

Sourdough, ham, tasty cheese, bechamel sauce, dijon mustard

Chicken schnitzel wrap \$15

with lettuce, tomato and aioli

Choice of sourdough, Turkish, wrap.
(croissant +\$4 or  gluten-free +\$4)

Fancy mushroom \$14

Medley of mushrooms, spinach and provolone cheese

Vegetarian \$14

Roast zucchini, capsicum, Spanish onion with spinach, kraut and provolone cheese

Chicken, avocado, cheese and aioli \$14

Ham, cheese and tomato \$14

Ham and cheese \$13

Cheese and tomato \$12

Add a serve of
chips +\$4.5

bagels

Salmon bagel \$15

Salmon, cream cheese, fried capers, rocket, red onion

Chicken bagel \$15

Chicken, provolone cheese, basil pesto, romesco sauce (roasted capsicum and almond) and rocket

sides Bowl of chips \$8

Kids menu

For kids under 12 ONLY

French toast \$12

with ice cream and maple syrup

Bacon and egg \$12

on toast (fried, poached or scrambled)

Cheese burger and chips \$15

house-made beef patty with tomato, cheese and tomato sauce

Fish and chips \$15

drinks

Babychino \$2.5

Hot chocolate \$5.7

Milkshake \$6 Thickshake \$7

Chocolate / Strawberry / Banana / Caramel /
Vanilla / Cookies & cream

Juice \$5

Apple / Orange / Pineapple

KETO menu

YES CHAFFLE

K GF B.L.A.T chaffle sandwich \$21

Bacon, lettuce, avocado, tomato & aioli (C 3g)

K V GF Benny chaffle \$29

Poached eggs on chaffles with hollandaise sauce,
+ choice of avocado (C 1.7g) or bacon

K GF C.H.A.P.S \$23

Chicken, hollandaise sauce, avocado, poached egg
and spinach on chaffles (C 2g)

K V GF Chaffle burger \$23

Beef pattie, bacon, lettuce, tomato, cheese, aioli (C 3g)

K V GF Brusch-keto \$20

Mushroom, tomato & halloumi bruschetta
on chaffles (C 5.2g)

K V GF Chaff-emite \$10

Chaffle with vegemite butter (C 0.6g)

K V GF Build a chaffle Starts at \$10

Chaffle plus your own items from
the DIY list on main menu

NO CHAFFLE

K LF GF Keto bowl \$25

Poached chicken, bacon, fresh tomato, avocado, miso
mushroom, roast pumpkin, spinach, poached egg, dukkah,
pepita seeds & oregano oil dressing (C 14.7g)

K GF Keto pizza \$20

Bacon, mushroom, tomato & cheese (C 4g)

K GF Julius salad \$19

Cos lettuce, bacon and parmesan with a poached egg (C 3g).
Add chicken +\$5

K GF Egg white omelette \$18

Spinach, mushrooms, Parmesan cheese, with romesco sauce
(roasted capsicum and almond) (C 4g)

K V GF Protein fritter salad \$19

Hemp seed, zucchini, mint and dill fritters with rocket, spinach,
beetroot, halloumi and balsamic vinaigrette (C 14.8g)

K GF Omega plate \$19

Miso mushrooms, smoked salmon, poached egg, pepitas
and sunflower seeds (C 3.7g)

DESSERTS

K GF LF V VG Healthy peanut butter cup \$6.5 (C 7.9g)

K GF V Keto cheese cake \$6

Made with erythritol (C 2g)

COFFEE

K V GF Keto latte R \$6.7 / L \$7.7 / XL \$8.7

We froth your cream with water



WTF is a chaffle?

Just cheese and egg in a waffle maker!
Delicious alternative to bread and it's GF

Hot drinks

We also have cold brew and iced coffee

A.R.T. ESPRESSO ROAST IS FULL BODY SWEETNESS, DARK CHOCOLATE WITH HINTS OF PLUM FROM **ALLPRESS**

Allpress Espresso Coffee

Cappuccino S \$5.7 / L \$6.7 / XL \$7.7

Flat white S \$5.7 / L \$6.7 / XL \$7.7

Latte S \$5.7 / L \$6.7 / XL \$7.7

Mocha S \$5.7 / L \$6.7 / XL \$7.7

Long black S \$5.7 / L \$6.7 / XL \$7.7

Espresso S \$4 / D \$5.5

Piccolo \$4.7

Macchiato \$4.2

Affogatto \$7

Froyo affogatto \$7

Syrups +\$0.5

Vanilla

Caramel

Hazelnut

Pot of tea \$6.7

English breakfast / Earl Grey / Organic green
Organic peppermint green / Chai / Chamomile
Lemon infusion / Beautiful skin

Ask for specials

Like our coffee?

Buy **Allpress Espresso** beans here - 250g / 1kg

Special lattes

Chai S \$5.7 / L \$6.7 / XL \$7.7

Dirty chai S \$6.2 / L \$7.2 / XL \$8.2

Matcha S \$6.7 / L \$7.7 / XL \$8.7

Tumeric S \$5.7 / L \$6.7 / XL \$7.7

Beetroot S \$5.7 / L \$6.7 / XL \$7.7

Hot chocolate

Hot chocolate S \$5.7 / L \$6.7 / XL \$7.7

Make your hot choc special... Add cream for +\$0.6

Liqueur coffee \$17

(available from 10.30am eat in only)

Friar's coffee / Frangelico

Russian coffee / Vodka

Highland coffee / Scotch whisky

Irish cream coffee / Baileys

Kentucky coffee / Bourbon / Honey

PURRY FRIENDS

Puppuccino \$5.5

Decaf +\$0.7
Soy +\$1
Oat +\$1
Almond +\$1
Lactose free +\$1
Coconut +\$1

Cold drinks

kids menu
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Cold brew S \$5.7 / L \$6.7 / XL \$7.7

Iced drinks S \$8 / L \$10 Add cream & ice cream +\$1.5

Iced coffee / Iced long black / Iced mocha

Iced chocolate / Iced chai latte / Tea

Add
malt or
syrup
+\$0.5

Smoothie \$9.5

Mixed berry / Banana / Mango

Health smoothie \$12

Protein power / Ageless açai

(See wall for ingredients and specials)

Milkshake \$8

Thickshake \$9

Milk based frappe \$8 (with cream)

Chocolate / Strawberry / Banana / Caramel

Vanilla / Cookies & cream / Coffee +\$2

Juice based frappe \$8

Berry & apple / Mango & orange

Soft drinks

Coke \$4 / No sugar \$4 / Lemonade \$4 / Ginger beer \$5

Water

Still \$4 / 250ml Sparkling \$4.5 / 750ml Sparkling \$9

Soy +\$1 / Oat +\$1 / Almond +\$1 / Lactose free +\$1 / Coconut +\$1

Feeling naughty?

Add a cheeky alcohol shot for an extra \$6, not for take-away

Fresh cold press juice S \$9 / L \$11

ABC

Apple, beetroot and carrot

Bunny juice

Apple, carrot and orange

Ginger binger

Apple, carrot, ginger and lemon

The slacker

Spinach, lemon, apple, cucumber and kale

Flu fighter

Chilli, garlic, ginger, carrot, spinach and orange

Refresher

Celery, apple and ginger

You can also
choose your
own flavours

Good Gut Probiotic Kombucha

Small (330ml) bottle \$7

Large bottle (750ml) \$12

Beetroot kvass Shot \$3.5

330ml bottle \$14

KOMBUCHA
SCOBYS & GUIDES
SOLD HERE!



Event + Happy =
 [Ka-fey]
 Cafe

Table Bookings

Reserve your favourite table and celebrate your special occasion with friends!

Catering

From small gatherings to large events, we can organise delicious catering tailored to your needs.

Functions

Hosting a group? We offer food packages or just order single meals. Available for breakfast, lunch, or dinner—7 days a week.

Our private function area seats up to 30, or book the whole venue (60 inside + 20 outside) for larger events. Perfect for birthdays, corporate meetings, product launches, networking nights, community events, awards nights, christenings, anniversaries.

Phone or email us today for your personalised event proposal!

📞 02 4023 3320

✉️ kafeycafe@gmail.

📍 /kafeycafe 📷 @kafeycafe

Alcoholic drinks

Beer \$9
 non-alcoholic \$8
**See display
 fridge**

Wine G\$9

See display fridge
 for wine options

Tamburlaine
 Jake Sparkling rosé
 Bottle ONLY \$65

Alco-slushie \$16

England in a Cup
 Gin, Pimm's, lemonade and cucumber

Newy Mule
 Bourbon, ginger beer and lime

Mi Scozzese
 Scotch, Sweet Vermouth, bitters & lemon

Better Than Piña Colada
 Bacardi, coconut milk, pineapple juice

Frozen Sunshine
 Bundy rum, coke and lemon

Caribbean Delicious
 Malibu and apple juice

Cheech & Chong
 Tequila, orange and grenadine

Lost in Space
 Vodka, coffee, coconut milk & vanilla syrup

Sip & Slide
 Baileys, cream and chocolate

Your favourite drink

All single shots with mixers \$11 (not top shelf)