





AT EQ CAFE AND BAKEHOUSE, WE BELIEVE IN 'BREWING CONNECTIONS', WHETHER IT'S OVER A PERFECTLY CRAFTED CUP OF COFFEE OR A FRESHLY BAKED TREAT STRAIGHT FROM OUR OVEN. EQ STANDS FOR EXCELLENCE & QUALITY, AND THAT'S EXACTLY WHAT WE BRING TO YOUR TABLE WITH EVERY DISH, EVERY SIP, AND EVERY SMILE.

WITH EIGHT LOCATIONS ACROSS CANBERRA, WE'RE MORE THAN JUST A CAFE; WE'RE YOUR GO-TO SPOT FOR FRESH, IN-HOUSE DISHES MADE WITH LOVE AND CARE. OUR BAKEHOUSE IS THE HEART OF IT ALL, WHERE HANDMADE PASTRIES, ARTISANAL BREADS, AND DELIGHTFUL DESSERTS COME TO LIFE, FILLING OUR SPACES WITH THE COMFORTING AROMA OF HOME.

WHETHER YOU'RE MEETING FRIENDS, SHARING IDEAS, OR SIMPLY SAVOURING A QUIET MOMENT, OUR COZY ATMOSPHERE IS THE PERFECT BACKDROP FOR ANY OCCASION.

PLANNING SOMETHING SPECIAL? LET US ELEVATE YOUR EVENT WITH OUR CATERING AND EVENT SERVICES CRAFTED TO IMPRESS AND DESIGNED TO MAKE EVERY MOMENT UNFORGETTABLE.

COME FOR THE FOOD, STAY FOR THE EXPERIENCE!
FLIP THE PAGE AND DIVE INTO A JOURNEY OF AMAZING DISHES, CRAFTED JUST FOR YOU.

WITH LOVE,
EQ CAFE AND BAKEHOUSE

MORNING BREAKFAST

TROPICAL WAFFLES

\$25

PINEAPPLE COMPOTE AND VELVETY COCONUT SAUCE PAIRED WITH RIPE MANGO AND REFRESHING STRAWBERRY SALSA, FINISHED WITH MANGO ICE CREAM AND TOASTED COCONUT CHIPS.

+ ADD EXTRA ICE CREAM \$3

(V) VEGETARIAN

AVAILABLE TILL 12PM



FRUITS & GRAINS

SUMMER GRANOLA BOWL \$18

JUICY MANGO CUBES AND SEASONAL SUMMER
FRUITS SERVED WITH CREAMY YOGURT.

(V) - VEGETARIAN

(DF) - DAIRY FREE

COCONUT CHIA PUDDING \$21

CHIA SEEDS SOAKED IN CREAMY COCONUT MILK,
TOPPED WITH VIBRANT TROPICAL FRUITS AND A
MEDLEY OF FRESH SEASONAL BERRIES.

(V) - VEGETARIAN

(DF) - DAIRY FREE

MANGO COCONUT YOGURT PARFAIT BOWL \$18

CREAMY COCONUT YOGURT LIGHTLY DRIZZLED
WITH MAPLE SYRUP, TOPPED WITH JUICY FRESH
MANGO AND A COLOURFUL SELECTION OF
SEASONAL FRUITS, GARNISHED WITH CASHEWS

(V) - VEGETARIAN

(DF) - DAIRY FREE

VEGAN - ON REQUEST

AVAILABLE TILL 12PM



THE CLASSICS

CLASSIC AVOCADO ON TOAST \$20

(VEGETARIAN) (GF) ON REQUEST +2

FRESH SMASHED AVOCADO AND FETA WITH CHERRY TOMATO ON SOURDOUGH OR MULTIGRAIN SLICE.

+1 POACHED EGG \$3 EXTRA
+2 POACHED EGG \$5 EXTRA

MEDITERRANEAN HEALTHY BOWL \$23

A WHOLESOME MEDLEY OF GRILLED ZUCCHINI, MARINATED CHICKPEAS, ROASTED RED PEPPERS, AND CARAMELIZED SPANISH ONION, LAYERED WITH CRISP SLICED FENNEL AND CUCUMBER, TOPPED WITH SOFT POACHED EGGS AND FINISHED WITH A MAPLE DIJON DRESSING

(GF) (VEGETARIAN) VEGAN - ON REQUEST
ADD SMOKED SALMON \$6 EXTRA
ADD GRILLED CHORIZO \$5 EXTRA

EGG AND CORN CHILAQUILES \$25

CRISP CORN CHIPS LAYERED WITH SALSA, CRUMBLED FETA, SOUR CREAM, CREAMY AVOCADO, RED ONION, AND FRESH CORIANDER, SERVED WITH YOUR CHOICE OF POACHED OR FRIED EGGS

(V) - VEGETARIAN

AVAILABLE TILL 12PM





FARM FRESH EGGS

EGGS ON TOAST

\$16

(GF) ON REQUEST +2

2 POACHED, SCRAMBLED OR SUNNY SIDE UP ON SOURDOUGH OR MULTIGRAIN TOAST

+BACON OR CHORIZO \$5 EXTRA

+AVOCADO \$4 EXTRA

+SMOKED SALMON \$6 EXTRA

DOUBLE BACON & EGG ROLL

\$16

FRIED EGGS, GRILLED BACON, SWISS CHEESE, ON A HOMEMADE MILK BUN WITH EITHER CHILLI JAM, TOMATO OR BBQ SAUCE

+HASHBROWN \$5 EXTRA

PALEO BREAKFAST

\$25

SAUTÉED SPINACH, ROASTED SWEET POTATO, SMOKEY BACON, GRILLED CHORIZO, CREAMY AVOCADO, MUSHROOMS, AND BLISTERED TOMATOES, SERVED WITH YOUR CHOICE OF POACHED, SCRAMBLED OR FRIED EGGS

+ ADD EXTRA EGG \$3

EQ BIG BREAKFAST

\$27

2 EGGS YOUR WAY, BACON, GRILLED CHORIZO, BBQ MUSHROOMS, GRILLED TOMATO, AVOCADO, HASHBROWN, WILTED BABY SPINACH, SERVED ON OUR HOUSE BAKED SOURDOUGH

AVAILABLE TILL 12PM



BREAKFAST BURRITO

\$19

FLOUR TORTILLA, CREAMY SCRAMBLED EGGS, SPICED POTATOES, MARINATED REFRIED BEANS, AVOCADO, CHEESE, CHILLI JAM, SERVED WITH CHIPOTLE AND TOMATO SALSA

+DICED CHORIZO \$3 EXTRA

+DICED BACON \$3 EXTRA

BAKEHOUSE EGGS BENEDICT

\$25

(GF) ON REQUEST +2

2 SOFT POACHED EGGS, WILTED SPINACH, HOLLANDAISE SAUCE ON SOURDOUGH TOAST WITH YOUR CHOICE OF

+ GRILLED BACON

+ SMOKED SALMON

+ PULLED PORK

BREAKFAST SIDES

AVOCADO	5
SAUTÉED BABY SPINACH	4
ROASTED TOMATO	5
HASH BROWN	5
GRILLED CHORIZO	5
GRILLED BACON	5
SMOKED SALMON	6

AVAILABLE TILL 12PM

ALL DAY BREAKFAST

CLASSIC AVO ON TOAST

\$20

(VEGETARIAN / (GF) ON REQUEST +2
FRESH SMASHED AVOCADO AND FETA
WITH CHERRY TOMATO ON SOURDOUGH
OR MULTIGRAIN SOURDOUGH.

+1 POACHED EGG \$3 EXTRA
+2 POACHED EGG \$5 EXTRA

MEDITERRANEAN HEALTHY BOWL

\$23

(VEGAN ON REQUEST)
A WHOLESOME MEDLEY OF GRILLED
ZUCCHINI, MARINATED CHICKPEAS, ROASTED
RED PEPPERS, AND CARAMELIZED SPANISH
ONION, LAYERED WITH CRISP SLICED FENNEL
AND CUCUMBER, TOPPED WITH SOFT
POACHED EGGS AND FINISHED WITH A
MAPLE DIJON DRESSING

BACON AND EGG ROLL

\$16

FRIED EGGS, GRILLED BACON, SWISS CHEESE,
ON A HOMEMADE MILK BUN WITH EITHER
CHILLI JAM, TOMATO OR BBQ SAUCE

+HASHBROWN \$5 EXTRA

EGGS ON TOAST

\$16

(GF ON REQUEST +2)
2 POACHED, SCRAMBLED OR SUNNY SIDE
UP ON SOURDOUGH OR MULTIGRAIN
SOURDOUGH

+BACON \$5 EXTRA
+AVOCADO \$5 EXTRA
+SMOKED SALMON \$6 EXTRA



EQ BAKEHOUSE ARTISAN TOAST

\$10

CHOOSE FROM WHITE SOURDOUGH,
MULTIGRAIN SOURDOUGH, RAISIN BREAD
OR GLUTEN FREE BREAD.

SPREAD OPTIONS INCLUDE

- STRAWBERRY JAM
- PEANUT BUTTER
- VEGEMITE

DELI TOASTIE

\$15

HOUSE BAKED MULTIGRAIN BREAD
STACKED WITH LAYERS OF SMOKED LEG
HAM, SAVORY SALAMI, AND TENDER
TURKEY, BALANCED WITH GARLIC AIOLI,
FRESH TOMATO, AND MELTED TASTY
CHEESE

BREAKFAST TACOS

\$16

TWO MINI FLOUR TORTILLA, SCRAMBLED
EGGS, AVOCADO, BACON AND PICO DE
GALLO

TURKEY TOASTIE

\$15

RUSTIC BAKEHOUSE SOURDOUGH
LAYERED WITH TENDER TURKEY SLICES,
PROVOLONE CHEESE, FRESH SPINACH,
AND A TANGY WHOLEGRAIN MUSTARD
MAYO.



GARDEN BOWLS

TROPICAL BOWL

\$26

A VIBRANT MIX OF FRESH ROCKET, JUICY MANGO CUBES, PINEAPPLE CHUNKS, CRISP CUCUMBER, SHREDDED CARROT, RED PEPPER, AND CREAMY AVOCADO, TOPPED WITH TOASTED COCONUT FLAKES AND DRIZZLED WITH A REFRESHING LIME HONEY VINAIGRETTE WITH CHOICE OF -

- + SPICED CHICKEN (GF)
- + SALMON TERIYAKI (GF)
- + FALAFEL (VEGETARIAN) (GF) (DF)

POKE BOWL

\$26

A VIBRANT BOWL OF BROWN RICE, CUCUMBER, SEAWEED, AVOCADO, RADISH AND RED CABBAGE, EDAMAME, TOPPED WITH TOASTED SESAME SEEDS AND PONZU SAUCE AND SPICY MAYO. CHOOSE FROM THE FOLLOWING -

- SPICED CHICKEN (GF)
- SALMON TERIYAKI (GF)
- FALAFEL (VEGETARIAN) (DF)

HANOI BOWL (GF)

\$26

LIGHT RICE NOODLES TOSSED WITH SHREDDED CARROTS, CRISP CUCUMBER, BEAN SPROUTS, SNOW PEAS, AND FRIED SHALLOTS, TOPPED WITH SPICED CHICKEN AND FINISHED WITH A ZESTY NUOC CHAM DRESSING

MEXICAN BOWL (GF) \$26

CRISP CORN CHIPS LAYERED WITH SALSA, CRUMBLLED FETA, SOUR CREAM, CREAMY AVOCADO, RED ONION, AND FRESH CORIANDER, SERVED WITH YOUR CHOICE OF POACHED OR FRIED EGGS

AVAILABLE FROM 12PM



FROM THE KITCHEN

THAI PINEAPPLE FRIED RICE

\$22

FRAGRANT JASMINE RICE WOK-TOSSED WITH BABY CORN, EGG, SNOW PEAS, PINEAPPLE, AND JULIENNED CARROTS, FINISHED WITH SOY AND OYSTER SAUCE, GARNISHED WITH SPRING ONIONS AND CRISPY FRIED SHALLOTS

+ADD CHICKEN +4

+ADD PRAWN +5

AVAILABLE FROM 12PM





SWEET CORN FRITTERS

\$24

(VEGETARIAN)

SWEETCORN AND HALLOUMI FRITTERS SERVED WITH BEETROOT-ANISEED RELISH AND AVOCADO TOMATO SALSA

ADD ONE POACHED EGG + 3
TWO POACHED EGGS + 5

GREEK SOUVLAKI SKEWERS

\$26

JUICY MARINATED CHICKEN THIGH SOUVLAKI SERVED WITH CREAMY TZATZIKI, A FRESH GREEK SALAD, LEMON DRESSING, AND WARM PITA BREAD

SUMMER INSPIRED LEMON CHICKEN LINGUINE

\$26

PAN-FRIED CHICKEN WITH SWEET RED PEPPER AND PRESERVED LEMON, TOSSED THROUGH SILKY LINGUINE IN A RICH, CREAMY SAUCE, FINISHED WITH SHAVED GRANA PADANO

AVAILABLE FROM 12PM

SIGNATURE CALAMARI (DF)

\$27

LEMON AND BLACK PEPPER
DUSTED CALAMARI STRIPS,
ROCKET, TOMATO AND
CUCUMBER SALSA TOPPED WITH
HONEY MUSTARD DRESSING.

CHICKEN FAJITA TACOS

\$20

THREE SOFT TACOS FILLED WITH
SHREDDED LETTUCE AND TENDER FAJITA-
SPICED CHICKEN, TOPPED WITH PICKLED
ONION AND FINISHED WITH A ZESTY
JALAPEÑO-CORIANDER SAUCE

CLASSIC FISH & CHIPS

\$26

JOHN DORY FILLETS IN A
MICROBREW BATTER, HOUSE
SALAD, CHIPS AND TARTARE SAUCE

AVAILABLE FROM 12PM





BURGERS

ASIAN PULLED PORK ROLL

\$25

SLOW-COOKED PULLED PORK INFUSED WITH AROMATIC FIVE-SPICE, LAYERED WITH CHIFFON LETTUCE AND JULIENNED CARROTS, TOPPED WITH A STICKY GLAZE AND HONEY-CHILLI MAYO, SERVED IN A PANINI BREAD SERVED WITH A SIDE OF CRISPY CHIPS

HAWAIIAN CHICKEN BURGER

\$25

DEEP-FRIED CRISPY CHICKEN THIGH LAYERED WITH GRILLED PINEAPPLE, LETTUCE, TOMATO, CHILLI MAYO AND SWISS CHEESE, DRIZZLED WITH TERIYAKI GLAZE AND SERVED IN A SOFT MILK BUN SERVED WITH A SIDE OF CRISPY CHIPS

BEEF AND PINEAPPLE BACON BURGER

\$25

JUICY DOUBLE BEEF PATTIES TOPPED WITH SMOKY BACON, HOUSE-MADE PINEAPPLE RELISH, MELTED CHEESE, CRISP LETTUCE, AND TOMATO, FINISHED WITH A SMOKY BARBECUE SAUCE ON A SOFT MILK BUN SERVED WITH A SIDE OF CRISPY CHIPS

CLUB SANDWICH

\$25

TOASTED WHITE BREAD LAYERED WITH GRILLED CHICKEN, SMOKEY TURKEY, CRISPY BACON, LETTUCE, FRIED EGG, FRESH TOMATO, AVOCADO AND MAYO, SERVED WITH A SIDE OF CRISPY CHIPS

AVAILABLE FROM 12PM

SHARING IS CARING

BOWL OF CHIPS

\$10

CRISPY HOT CHIPS, LIGHTLY SEASONED AND SERVED WITH A CREAMY GARLIC DIPPING SAUCE

BOWL OF LOADED CHIPS

\$12

GOLDEN, HOUSE-SEASONED CHIPS TOSSED IN OUR SIGNATURE SPICE BLEND, SERVED WITH A RICH AND CREAMY FAJITA-SEASONED CHEESE SAUCE

QUESADILLA

\$18

JUICY GRILLED CHICKEN TOPPED WITH SWEET PINEAPPLE AND RED ONION SALSA, LAYERED WITH MELTED MOZZARELLA, AND FINISHED WITH A DRIZZLE OF SWEET CHILLI SAUCE

AVAILABLE FROM 12PM



ICE DRINKS

ICED SALTED CARAMEL \$8.50 LATTE

ESPRESSO, MILK, ICE WITH SALTED CARAMEL SYRUP.

ICE LATTE \$7

ESPRESSO, MILK & ICE

ICE COFFEE \$8.50

ESPRESSO, MILK, ICE CREAM AND CREAM

ICED CHOCOLATE \$8.50

CREAMY CHOCOLATE SYRUP, MILK, ICE CREAM, WHIPPED CREAM

ICE MOCHA \$8

CREAMY CHOCOLATE SYRUP, ESPRESSO, MILK, WITH CHOCOLATE SPRINKLE

ICE LONG BLACK \$7

ESPRESSO, ICE AND CHILLED WATER

ICE CHAI \$7

SPICED CHAI, MILK AND ICE WITH CINNAMON SPICE

ICE DIRTY CHAI \$8

SPICED CHAI, ESPRESSO, MILK AND ICE WITH CINNAMON SPICE

ICE MATCHA / STRAWBERRY MATCHA \$8/\$9

FRESHLY WIPED MATCHA, MILK AND ICE / OR WITH A TOUCH OF STRAWBERRY FLAVOUR



MILKSHAKE

CHOICE OF CHOCOLATE,
STRAWBERRY, CARAMEL, LIME,
COFFEE, MOCHA, VANILLA, BANANA

\$7

THICKSHAKE

CHOICE OF CHOCOLATE,
STRAWBERRY, CARAMEL, LIME,
COFFEE, MOCHA, VANILLA, BANANA

\$8

SMOOTHIES

MANGO SMOOTHIE

\$10

MANGO, MANGO NECTAR, BANANA, YOGHURT

BANANA SMOOTHIE

\$10

BANANA, ICE CREAM, MILK, HONEY

MIX BERRY SMOOTHIE

\$10

MIX BERRY, ICE CREAM, MILK, HONEY

STRAWBERRY BANANA CLASSIC

\$11

STRAWBERRY, BANANA, WITH MILK, YOGHURT AND
HONEY

ADD PROTEIN TO ANY SMOOTHIE + \$4



EXOTIC JUICES

SWEET SUMMER

\$9

ORANGE, WATERMELON, CARROT,
GINGER

MANGO ORANGE GLOW BLENDED JUICE

\$10

MANGO, ORANGE, CARROT, LEMON
JUICE, ICE

ENERGY JUICE

\$9

ORANGE, APPLE, CARROT, GINGER

GREEN GODDESS

\$10

APPLE, GINGER, CELERY, SPINACH,
CUCUMBER



NON DAIRY FRAPPE

FLIP OUT FRAPPE

\$10

TROPICAL JUICE, MANGO
PASSIONFRUIT PULP AND ICE

GREEN FRAPPE

\$10

APPLE, SPINACH, MANGO,
BANANA, ICE

WATERMELON FRAPPE

\$10

WATERMELON, SORBET, MINT,
LEMON JUICE, ICE

PROTEIN SHAKES

SLIM-N-TRIM

\$14

BANANA,MANGO,APPLE,PINEAPPLE,
WHEY PROTEIN, GINGER AND SPINACH

PEANUT POWER

\$14

BANANA, PEANUT BUTTER, DATES,
LOW FAT MILK AND WHEY PROTEIN

VEGAN ESPRESSO MOCHA

\$14

BANANA,DATES,OAT MILK, ESPRESSO,
COCOA AND PLANT PROTEIN



MOCKTAILS

VIRGIN PASSIONFRUIT MOJITO

\$12

PASSIONFRUIT PULP MUDDLED WITH
MINT AND LIME, BALANCED WITH
LEMONADE AND GARNISHED WITH LIME

SUMMER SUNSET

\$12

RASPBERRY CORDIAL WITH ORANGE
JUICE, LEMONADE, ICE, LEMON JUICE,
GARNISH WITH ORANGE SLICE

HOUSE COCKTAILS

ESPRESSO MARTINI

\$14

ABSOLUT VODKA, KAHLUA &
ESPRESSO COFFEE

MOJITO

\$14

BACARDI RUM, LIME JUICE,
FRESH MINT & SODA

FRENCH 75

\$14

GIN, SPARKLING WINE &
FRESH LEMON JUICE

SPIRITS

\$11

JIM BEAM BOURBON, JOHNNY WALKER BLACK,
JACK DANIELS,
BACARDI WHITE RUM, BUNDABERG RED RUM,
BOMBAY SAPPHIRE GIN, ABSOLUT VODKA,
MIDORI, BAILEYS,
KAHLUA, JOSE CUERVO TEQUILA OR SOUTHERN
COMFORT



BEERS & CIDERS

DOMESTIC BEER

\$10

GREAT NORTHERN MID-STRENGTH
CASCADE LIGHT
BENTSPOKE CRANKSHAFT
BENTSPOKE FREEWHEELER 0%

IMPORTED BEER

\$10

CORONA (MEXICO)
ASAHI (JAPAN)
PERONI (ITALY)

CIDER

\$10

SOMERSBY BLACKBERRY CIDER
SOMERSBY PEAR CIDER
SOMERSBY WATERMELON CIDER

WINES

SPARKLING

GLASS BOTTLE

KISSING BRIDGE SPARKLING

\$9

\$40

WHITE

MIRITU BAY SAUVIGNON BLANC (NZ)

\$8

\$30

RESCHKE RIESLING (SA)

\$9

\$43

FARRAH ESTATE CHARDONNAY (VIC)

\$9

\$41

NICK O'LEARY ROSE (NSW)

\$10

\$43

RESCHKE PINOT GRIS (SA)

\$9

\$32

RED

FREDDY NERKS PINOT NOIR (SA)

\$9

\$40

PICKERS HUT MERLOT (VIC)

\$9

\$40

NICK O'LEARY SHIRAZ (NSW)

\$10

\$45



Enjoy Our Catering Services



OUR MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE. A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS BEFORE ORDERING.

PLEASE BE AWARE THAT OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN THE KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN AND EGGS. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS. WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.