

Coffee Trad3rs

☎ 02 9894 7876

📍 1/ 8 Victoria Ave, Castle Hill



MENU



MAINS

Bacon & Egg Roll \$15.9

Bacon and egg with homemade tomato chutney, green slaw, smoky chipotle mayo, milk bun

Brekky Roll \$18.9

Bacon, chorizo, hash brown, egg and green slaw topped with homemade tomato chutney, smoky chipotle mayo, milk bun

Vegetarian Brekky Burger (V) \$19.9

Field Mushroom, grilled tomato, avocado, fried egg, homemade tomato chutney on a milk bun

Vegetarian Brekky Plate (V) \$27.9

Sautéed garlic and thyme mushroom, grilled tomato, hash brown, avocado, green slaw, poached eggs and toasted sourdough

Big Brekky Plate \$27.9

Poached eggs, grilled bacon and chorizo, hash brown, sautéed mushrooms on toasted sourdough and green slaw salad

Bulgogi Sandwich \$26.9

Beef bulgogi, spinach, pickled carrot, chipotle mayo, plain mayo, sourdough, tasty cheese with chips (swap to sweet potato chips +\$3.5)

Chicken Burger \$26.9

Buttermilk marinated fried chicken, homemade sweet aioli coleslaw and pickled radish, KFC sauce and served with chips (swap to sweet potato chips +\$3.5)

Baked Egg \$24.9

Spicy Pork Italian Salsicha, romesco sugo sauce, white kimchi and ricotta cheese served with Turkish Toast
Add chilli oil +\$2

Egg Waffle Chicken \$26.9

Homemade egg waffle, soy mirin crispy chicken, house made furikake and radish pickle with sweet aioli and teriyaki sauce

Corn and Zucchini Fritters (V) \$23.9

Fresh made fritters with avocado, sour cream, poached egg and homemade chili minty

Avocado Scoop (V, GF) \$24.9

Avocado scoop with poached egg, yuzu glaze, medley cherry tomato salsa, yuzu ricotta, pickled red cabbage, roasted dukkah on a active charcoal bread

Eggplant Ragu (VG) \$25.9

Eggplant, tomato, house made hummus, chickpea, chimichurri with Turkish bread
Add chilli oil +\$2

French Toast (V) \$25.9

Creme anglaise, walnut crumble, yuzu mascarpone cheese, dried orange, caramelized sliced apple, seasonal fruits, house made mixed berry compote on the side

House Pancakes (V) \$24.9

Three fluffy pancakes, custard cream, mixed berry compote, seasonal fruit, walnut crumble, caramelised banana, Maple syrup on side

Trad3rs Pork \$26.9

Lemongrass marinade grilled pork chop served with steam rice, garden salad, pickles and a sunny side up egg

Prawn Fusilli \$28.9

Prawns, cherry tomato, kombu butter & gochujang sauce

Truffle Mushroom Pasta (V) \$27.9

Fresh made Fettuccine served with mix of mushrooms and creamy truffle sauce, Grana Padano cheese

(V) Vegetarian (VG) Vegan (GF) Gluten Free

Swap sourdough to Turkish bread (no extra) or gluten-free charcoal (+\$2)

LIGHT MEALS



Taiwanese Chicken Garlic ginger spice marinated fried popcorn chicken with special spice powder	\$16.9
Trad3rs Vegetable Spring Rolls (V) Black fungus, cabbage, carrot, glass noodles, sweet potato and onion served with sweet chili sauce	\$13.5
Ham & Cheese Croissant	\$12.5
Avocado & Cheese Croissant (V)	\$14.5
Toasties (Toasted Sourdough Sandwich) 2 fillings \$12.5 / 3 fillings \$15.5 / 4 fillings \$18.5 Fillings: Ham / Cheese / Tomato / Mushroom / Fried Egg / Avocado +\$2 / Smoked Salmon +\$4.5	
Avo & Smoked Salmon Toast Soft scrambled egg, smoked salmon, fresh avocado on a sourdough toast, with a lemon wedge and citrus glaze	\$18.5
Wild Mushroom & Hummus Toast (VG) House hummus, sautéed mixed mushrooms, baby spinach, pickled radish on a sourdough toast, with a lemon wedge, chimichuri sauce and citrus glaze Add chilli oil +\$2	\$15.5
Eggs Your Way On Toast (V) 2 eggs cooked your way on a sourdough toast with salad	\$13.0
Almond Croissant (V)	\$8.5
Plain Croissant (V)	\$6.5
Raisin & Sour Cherry Sourdough Toast (V) 2 slices of toasted bread with butter on side	\$8.0
Sourdough Toast / Turkish Bread (V) 2 slices of toasted bread with butter/jam/peanut butter/Vegemite (choose one)	\$6.0
Banana Bread (with Walnuts) (V) 1 slice of banana bread with butter on side	\$8.5
Bowl of Chips (V)	\$8.0
Truffle Chips (V)	\$13.5
Sweet Potato Chips (V) Deep fried sweet potato chips dusted with plum spice powder	\$12.9

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SALADS



Chicken Caesar Salad Cos gem, crispy bacon, croutons, slow-cooked chicken, house Caesar dressing	\$26.9
Salmon Soba Salad Grilled salmon, soba noodles, mixed leaves, edamame, cherry tomato salsa, furikake, soy-wasabi dressing	\$25.9
Grain & Poke Bowl (VG) Brown rice & quinoa, avocado, seaweed salad, edamame, cherry tomato salsa, pickled veggies, house slaw, sweet corn. Choice of dressing: Hummus (VG) or Sriracha mayo (V) or Soy wasabi (VG)	\$25.9
House Roast Granola Bowl (V) Pineapple fragrance baked granola with almonds, pistachios, macadamias and seeds topped with Greek yoghurt and toasted coconut	\$18.9



KIDS MEALS (Aged 12 and under)



Kids Neapolitan Spaghetti (V) Tomato based pasta topped with Grana Padano cheese	\$13.0
Kids Chicken Nuggets & Chips Chicken nuggets with chips	\$12.0
Kids Waffle with Ice-cream 1 toasted waffle with a scoop of ice-cream	\$12.0
Egg on Toast 1 egg (fully cooked) on toast	\$8.5

SIDES

Avocado (Sliced/Smashed) \$6.5	Mushroom \$6	
Tomato (Fresh/Grilled) \$4	Mixed Greens \$8	
Sautéed Spinach 6.5	Ham \$6	Bacon \$6
Chorizo \$6	Pork Chop \$12.5	Chicken \$7.5
Smoked Salmon \$7	Hash Browns \$6	Cheese \$3
Chips \$5	Sweet potato Chips \$7	
Egg \$3.5	Scrambled Egg \$7	Bowl of Rice \$4
Bread Slice \$3	Gluten-Free Charcoal Bread \$4	
Extra sauce \$2		





Coffee (HOT)

			R	L
Espresso	\$4.5	Latte	\$5	\$6
Ristretto	\$4.5	Flat White	\$5	\$6
Macchiato	\$4.5	Cappuccino	\$5	\$6
Piccolo	\$4.5	Mocha	\$5	\$6
Affogato	\$8.5	Long Black	\$5	\$6

Extra shot / Decaf / Vanilla / Hazelnut / Caramel: +\$0.5
Honey / Almond / Soy / Oat / Lactose-free milk: +\$0.8

Tea (HOT)

Earl Grey* / English Breakfast Tea* /	\$6
Green Tea / Camomile Herbal /	
Peppermint Herbal / Lemongrass & Ginger	

*With milk

(Almond / Soy / Oat / Lactose-free milk: +0.8)

Iced Fruit Soda

Mango Passionfruit / Mixed Berries / Yuzu	\$7.5
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Milkshakes

Chocolate / Vanilla / Banana /	\$8.5
Caramel / Strawberry	
	(Kid's size: \$6.5)

Smoothies

Mixed Berry Yoghurt / Mango Yoghurt /	\$8.5
Strawberry Yoghurt / Banana Yoghurt	

Frappe

Coffee / Mocha / Chocolate / Chai / Matcha	\$8.5
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Fresh Squeezed Juice

Apple / Orange / Apple Orange / Orange &	\$8.5
Cranberry / Apple Ginger Carrot /	
Trad3rs Green (kale, celery, apple)	

Juice

Apple / Orange / Pineapple / Cranberry	\$4.5
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DRINKS

Others (HOT)

	R	L
Chocolate	\$5	\$6
Chai Latte	\$5	\$6
Dirty Chai	\$5	\$6
Sticky Chai	\$6	
Matcha Latte	\$6	\$7.5
Babyccino	\$2	
Puppyccino	\$3	
(for dogs)		



Iced Coffee / Choc / Matcha / Chai

Iced Long Black	\$6.5	Iced Latte	\$7
Iced Chai Latte	\$7.5	Iced Dirty Chai Latte	\$8.5
Iced Coffee* / Iced Chocolate* /			\$8.5
Iced Mocha* / Iced Matcha Latte /			
Iced Strawberry Matcha Latte	\$9.5		
Cold Drip (limited time)	\$9.5		
Espresso Soda	\$7		

*With ice-cream



Protein Shakes

Vanilla / Chocolate / Peanut Butter	\$8.5
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Fruit Crush

Mixed Berries / Mango / Passionfruit /	\$7.5
Mango Passionfruit	

Soft Drinks / Water

Coke / Coke Zero / Sprite / Fanta	\$4
Bottled Water	\$4
Bottled Sparkling Water	\$5
Sparkling Water (refillable, dine in only)	\$7.5
Ginger Beer	\$5



Sweets & Desserts



Basque
Cheesecake

\$9.5



Waffle with ice-
cream

\$15

1 toasted waffle with 2 scoops of
ice-cream



Carrot Cake

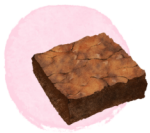
\$9.5



Gelato Ice-cream
Scoop

\$4.5

Choose: Vanilla / Chocolate



Choco Brownie

\$5.5



French Toast

\$25.9

See Main menu for ingredients



Almond
Croissant

\$8.5



Pancakes

\$24.9

See Main menu for ingredients



Cookies

\$7.5



Banana Bread

\$8.5



Other desserts available on the day – see counter



Our housemade desserts are crafted by our chefs in small batches with changing flavours. **What you see on the menu isn't the full list** — pop by the dessert window to check out what's available today!



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We need your feedback

