

All Day Menu

SERVING YOU FROM 8 AM

TOAST WITH JAM 5.50

Toasted selection of Sourdough breads with seasonal jam and butter

FRESH FRUIT SALAD 6.00

Seasonal fresh fruits with Honey and served with Thick Greek Yogurt

Add: *Gluten Free Granola* - 3.00

HOUSEBAKED GRANOLA 6.80

With maple syrup and raw honey, coconut flakes, sunflower seeds, goji berries served with fresh seasonal berries and Greek Yogurt

Add: *Almond Butter* - 1.50

ACAI BOWL 8.00

With berries, chia seeds, coconut flakes & bee pollen

Add: *Gluten Free Granola* - 3.00

Add: *Almond Butter* - 1.50

SUMMER HEMP PORRIDGE 6.00

With toasted coconut flakes, hemp powder, blueberries, cacao nibs, chia seeds & Canadian maple syrup, milk

BLUE MAGIC

SMOOTHIE BOWL 9.50

Blue Spirulina, Banana, topped with Blueberries and Housemade Granola

NUTELLA PANCAKES 12.50

With nutella spread, fresh banana, fresh strawberries, Oreo crumbles served with vanilla ice cream

FRENCH TOAST 11.50

With vanilla ice cream or vanilla mascarpone, sliced banana, dark chocolate crumb, fresh berries & Canadian Maple syrup

Add: *Streaky Bacon* - 3.50

NEXT LEVEL WAFFLES 12.80

Belgian waffles sandwich with Nutella chocolate, strawberries, Oreo crumbles served vanilla ice cream

SMASHED AVOCADO 8.00

With lime, red chilli, nigella seeds on sourdough toast

Add: *Free Range Poached Egg* - 1.80

Add: *Smoked Salmon* - 4.00

TWO FREE RANGE EGGS 7.50

Poached, scrambled, or fried on sourdough toast

CHILLI EGGS 10.50

Two Poached eggs, smashed avo, spinach, grilled halloumi with tomato chilli salsa on sourdough

Add: *Italian Sausage* - 3.50

MASHED PUMPKIN 10.00

With sweet potato, grilled halloumi, beetroot labneh, poached egg, chilli, dukkah, pomegranate on sourdough toast

SMOKED SALMON

& SCRAMBLED EGG 9.50

With crème fraiche & watercress on sourdough toast

PREACH POACH 10.00

With avocado, fresh tomatoes, zaatar, beetroot labneh, pomegranate seeds, free range poached egg on sourdough toast

FULL ENGLISH BREAKFAST 11.00

Italian sausage, roasted cherry vine tomatoes, mushrooms, bacon, housebaked beans & poached egg on sourdough toast

MUSHROOMS

ON SOURDOUGH TOAST 9.00

Local mushrooms coated with butter and rosemary, spread of chickpea puree on sourdough toast and poached egg

TRIPLE DECK CHICKEN

CLUB SANDWICH 12.00

(GF ON REQUEST)

Poached free range chicken, crispy bacon, cos lettuce, tomato, cheddar cheese, avocado, egg, and mayo on toasted bread

Lunch

SERVING YOU FROM 11 AM

ANGRY BIRD BURGER 12.80

Grilled chicken, iceberg lettuce, tomato, cheese, tomato relish served on brioche bun

Add: *Streaky Crispy Bacon* - 3.50

CHICKEN TACOS 8.50

Charcoal grilled chicken, mayo, lettuce, black beans, tomatilla salsa

NOURISH BOWL 10.00

Beetroot Labneh, Cucumber, Kale, Avocado, Tomatoes, Quinoa & Tamari Dressing

Add: *Chicken* - 4.50

Add: *Egg* - 1.80

POKECADO BOWL 12.00

House-Cured salmon, rice, avocado, cucumber, ginger pickle, roast sesame dressing

CAESAR SALAD 9.50

Grilled chicken, cos lettuce, Caesar dressing and croutons

Add: *Streaky Bacon* - 3.50

HOMEMADE HUMMUS 4.90

Smooth blended chickpeas with lemon & tahini served with warm sourdough bread

SOUP OF THE DAY 5.50

With toasted sourdough bread

BRUSCHETTA 7.50

With diced tomatoes, red onion, oregano and basil olive oil on sourdough garlic bread

MOZARELLA

AND TOMATO SALAD 8.50

With sliced tomatoes, fresh basil and olive oil

BRUNCH EXTRAS

Gluten Free Bread	2.00
Greek Yogurt	2.00
Coconut Yogurt	2.80
Avocado	2.80
Mushrooms	2.80

Free Range Poached Egg	1.80
Streaky Bacon	3.50
Smoked Salmon	4.00
Italian Sausage	3.50
Halloumi	2.00



OUR EXCLUSIVE ESPRESSO BLEND COFFEE



Roasted with love

Brown & Rosie proudly uses
the Pablo & Rusty's Sydney Roasted Coffee

BLACK

Espresso	2.90
Macchiato	3.10
Americano	3.10

WHITE

Piccolo	2.80
Flat White	3.20
Cappuccino	3.50
Latte	3.50

Filtered Coffee

FILTERED COFFEE 3.00

A batch brewed filtered coffee resulting in a clean sweet cup of coffee. An excellent introduction to speciality coffee.

AEROPRESS 3.80

A unique hand-operated filter coffee. This is a gentle method of brewing coffee aimed at high lighting the best characteristics of a particular coffee.

AFFOGATO 4.00

P&R Espresso & Vanilla Ice Cream. We have selection of single origin coffees & espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your barista for our current retail menu characteristics of a particular coffee.

Signature Drinks

Hot Indulgent Chocolate	4.00
Mint White	
Hot Chocolate Float	4.00
Mocha	3.80
Chai Latte	3.70
Matcha Latte	3.70
Turmeric Latte	3.70
Taro Latte	3.80
Beetroot Latte	4.00
Iced Coffee	3.30
Iced Latte	3.50
Options	0.50

Extra shot • Bonsoy • Syrup • Almond milk •
Oat milk • Hazelnut • Caramel • Vanilla
Syrups

Tea

Pot of Loose Leaf Tea



BLACK

English breakfast	3.50
Earl Grey	3.50
Chai	3.50

GREEN

China Jasmine	3.50
Sencha	3.50

TISANES

Lemongrass & Ginger	3.50
Peppermint	3.50
Chamomile	3.50

SPECIALITY

Red Rooibos	4.00
-------------------	------

Chilled

SMOOTHIES 6.50

Super Berry:

Mixed berries, chia seeds, maqui berries,
raw honey & coconut water

Banana Cinnamon:

Banana, raw honey, cinnamon, bee pollen
& almond milk

Goji Gladiator:

Goji berries, mixed berries, raw honey,
low fat yogurt & skim milk

Mango Blitz:

Mango, coconut water, honey & chia seeds

Tropical Jungle:

Mango, banana, tropical juice & bee pollen

Sparkling Juices (BOTTLED)

Lemony Lemonade	3.80
Elderflower Pressed	3.50
Rose Lemonade	4.00
Ginger Beer	3.50
Apple & Strawberry Rhubarb	3.50

COLD PRESSED JUICES 4.95

