

BREAKFAST AND BRUNCH

Serving You From 8 am till late

FRENCH TOAST (VG) 11.50

With vanilla ice cream or vanilla Mascarpone, strawberries, banana, dark chocolate crumb, toffee sauce, fresh berries & Canadian maple syrup

Add: Streaky crispy bacon - 3.50

NUTELLA PANCAKES (VG) 12.50

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

NEXT LEVEL WAFFLE (VG) 9.50

Served with fresh strawberries, banana & vanilla ice cream, topped with Nutella chocolate

MANGO AND SAFFRON PANNACOTA (N) (VG) 8.50

With vanilla, nutty granola, strawberries and coconut flakes

CHARGRILLED BANANA BREAD (VG) 7.80

With mascarpone, seasonal berries and honey

ACAI BOWL (V) (GF) 8.00

Acai, banana, almond milk topped with seasonal berries, chia seeds, bee pollen and coconut flakes

Add: Gluten free granola - 3.00

Add: Almond butter - 1.50

TOAST WITH HOMEMADE JAM 5.50

Toasted brioche, sourdough toast with homemade mixed berry jam and butter

Add: Gluten free toast - 2.00

GLUTEN FREE PORRIDGE (GF) ... 6.00

With gluten free oats, blueberries, raw cacao nibs, chia seeds and Canadian maple syrup and milk

Choose from Almond or Oat milk - 0.50

Add: Almond butter - 1.50

GLUTEN FREE HOUSE MAPLE GRANOLA BOWL (V) 6.80

Gluten free homemade nutty granola and thick greek yogurt served with seasonal fresh berries

Vegan coconut yogurt bowl instead - 2.00

TWO FREE RANGE EGGS (DF) 8.00

Poached, scrambled, or fried on sourdough toast

Add: Gluten free toast - 2.00

BRUNCH EXTRAS

Gluten Free Bread (GF)	2.00
Greek Yogurt	2.00
Avocado	2.80
Mushrooms (GF, VG, V)	2.80
Free Range Poached Egg (GF, VG)	1.80
Streaky Bacon	3.50

SMASHED AVOCADO (VG) 8.00

Lime juice, fresh herbs topped with pomegranate seeds

Add: Free range poached egg - 1.80

Add: Smoked salmon - 4.00

BREAKFAST BURGER 11.50

Portobello mushroom, streaky bacon, roasted tomato, fried egg, lettuce and cheese on brioche bun

PREACH POACH (VG) 10.50

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

MASHED PUMPKIN (VG) 10.50

With pumpkin, grilled halloumi, beetroot labneh, dukkah, pomegranate seeds with slight hint of chilli and poached egg

MUSHROOM MEDLEY (VG) 9.50

With mushrooms, garlic, herbs poached egg on sourdough bread

Add: Coconut yogurt - 2.50

BROWN & ROSIE BREKKIE 12.90

Italian sausage, roasted vine tomato, mushrooms, crispy bacon, house baked beans and two poached eggs on sourdough toast

MELBOURNE SHAKSHUKA (VG) 10.70

With baked eggs, spiced tomato, peppers and topped with labne, sourdough toast

Add: Avocado - 2.50

COURGETTE & CORN FRITTERS (VG) 11.50

With avocado, poached free range egg, cucumber ribbon & greek yogurt

Add: Streaky crispy bacon - 3.50

SMOKED SALMON & SCRAMBLED EGG (VG) 9.50

With watercress on sourdough toast

All Day Menu

LUNCH

Serving You From 11 am till late

MAINS

PAN SEARED SALMON 15.90

With sweet potato mash, chickpea stirfry, kale, grilled tomato, chilli, garlic and crispy sweet potato

CHICKEN SCHNITZEL 15.50

Panko coated chicken schnitzel served with garden salad and crunchy chips

NOURISH BOWL (V) 10.00

Quinoa, cucumber, kale, avocado, tomatoes, beetroot labneh and tamari dressing

Add: Grilled Chicken - 4.50

Add: Egg of your choice - 1.80

MEDITERRANEAN BOWL (V) 10.00

Grilled halloumi, tomato, cucumber, roasted peppers, baby spinach, tzatziki and aubergine puree

CAESAR SALAD BOWL 9.50

Grilled chicken, cos lettuce, Caesar dressing and croutons

Add: Streaky crispy bacon - 3.50

BETTER IN THE BUN

Served with crunchy chips

MEXICAN BURGER 12.50

Beef patty, jalapeños, fresh guacamole, lettuce, tomato salsa, tortilla chips, caramelised onions

NOURISH AND FLOURISH BURGER 12.80

Grass fed lean beef patty, cheese, lettuce, onion, tomato, mayo and relish

Add: Streaky crispy bacon - 3.50

BUTTERMILK CHICKEN BURGER 12.00

Crispy fried chicken breast, lettuce, cheese and mayo

STARTERS

DAILY SOUP 5.50

Daily Soup made with seasonal market vegetables and served with toasted sourdough

Add: Gluten Free Toast - 2.00

HOUMOUS (VG) (V) (GF) 4.90

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

BABAGANOUSH (VG) (GF) 4.80

Blended aubergine and pomegranate seeds served with warm sourdough bread

TZATZIKI (VG) (GF) 4.70

Cool and tangy greek yogurt with cucumber, dill and garlic served with warm sourdough bread

SHARING BOARD (VG) 9.00

Houmous, babaganoush, tzatziki served with warm sourdough bread

SANDWICHES AND WRAPS

Choose from our display of seasonally inspired wraps and artisan sandwiches served with garden salad

 Please ask a member of staff for the selection of salads & artisan breads.

GF – Gluten Free
VG – Vegetarian

V – Vegan
N – Contains Nuts

NB

OUR KITCHEN USES NUTS FULL ALLERGY LIST AVAILABLE

Please inform your waiter if you are allergic to any food items before you order – we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.



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

SIGNATURE DRINKS

Hot Indulgent Chocolate	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



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 highlighting the best characteristics of a particular coffee

AFFOGATO P&R ESPRESSO & VANILLA ICE CREAM 4.00



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.

All Day Menu

Tea (POT OF LOOSE LEAF TEA)

BLACK

English breakfast	3.50
Earl Grey	3.50
Chai Tea	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
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Options

Extra Shot 0.50

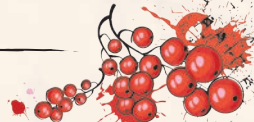
Alternative Milks 0.50

Rude Health Almond Milk
Bonsoy Milk
Oatly Oat Milk

Syrups 0.50

Caramel
Vanilla
Hazelnut

Chilled



COLD PRESSED JUICES 4.95

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

MANGO BLITZ:

Mango, coconut water, honey & chia seeds

TROPICAL CRUSH:

Mango, banana, tropical juice & bee pollen

Wines

WHITE WINES

	175 ml	Bottle
Sauvignon Blanc Between Thorns, SE Australia	5.10	21.00
Chardonnay Granfort Languedoc, France	5.20	22.00
Pinot Grigio, Da Luca, Sicily, Italy	5.80	25.00
Albarino, Lolo, Rias Baixas, Spain		30.00

RED WINES

	175 ml	Bottle
Shiraz, Between Thorns, SE Australia	5.10	21.00
Pinot Noir, Rare Vineyards, Vin De France	5.40	22.00
Merlot, Berri Estates, SE Australia	5.50	23.00
Malbec, Callia Lunaris, San Juan, Argentina		25.00

ROSE WINE

	175 ml	Bottle
Pinot Grigio Rosato, Belvino, Venice, Italy	6.00	23.00

SPARKLING AND CHAMPAGNE

	Bottle
Da Luca Prosecco, Italy	24.00
Jacquart Brut Mosaïque France	37.00
Montaudon Grande Rose Brut France	45.00



Cocktails



ESPRESSO MARTINI 10.00

Vodka, Khalua, Espresso, Pablo and Rusty's espresso

BERRY FIZZ 10.00

Berry liqueur, vodka, lemonade, berries

APEROL SPRITZ 10.00

Aperol, Sparkling wine, soda

GIN AND TONIC 10.00

Classical twist of Gin and Tonic



Beer

PERONI, ITALY 4.50

ASAHI, JAPAN 4.50

MEANTIME LONDON LAGER, ENGLAND 5.00

MEANTIME PALE ALE, ENGLAND 5.00

Sparkling Juices (BOTTLED)

LEMONY LEMONADE 3.80

ELDERFLOWER PRESSED 3.50

ROSE LEMONADE 4.00

GINGER BEER 3.50

APPLE & STRAWBERRY RHUBARB 3.50

Our produce is selected carefully from independent suppliers across the UK.

