

TOASTS

EASTERN EGGS 11.50

Two poached eggs, grilled halloumi, baked sweet potato, mint leaves and sliced fresh chilli, natural yogurt, lime and virgin olive oil
Avocado - 2.80 | Swap to Scrambled eggs - 0.50

SWEET POTATO & COURGETTE FRITTER (V) (GF) 11.50

Sweet potato, courgette fritters, avocado, natural yogurt and two poached eggs
Add: Streaky bacon - 3.50
Swap for scrambled eggs - 0.50

MEXICAN BREAKFAST BOWL 12.80

2 scrambled eggs, guacamole, black beans, baby leaf spinach, fresh herbs, salsa with warm tortillas

BROWN & ROSIE BREKKIE 11.90

Italian sausage, slow roast tomatoes, streaky bacon, housebaked beans & two fried or poached eggs on sourdough toast
Add: Gluten Free Bread - 2.50
Swap for scrambled eggs - 0.50

VEGAN BRUNCH (VG) 13.50

Avocado, leafy spinach, potato hash browns, slow roast tomato, vegan sausage and warm sourdough bread

VEGGIE FRY(V) 11.00

Free range fried eggs or poached eggs, slow roast tomatoes, grilled halloumi, hash potato browns & leafy spinach.
Add: Sweet potato courgette fritters (2) - 3.00
Swap for scrambled eggs - 0.50

MELBOURNE SHAKSHUKA 10.70

With baked eggs, spiced tomato, pepper and topped with natural yogurt, sourdough toast
Add: Avocado - 2.80

PREACH POACH 10.50

With avocado, fresh tomatoes, zaatar, beetroot labneh, pomegranate seeds, free range poached eggs on sourdough toast.
Add: Gluten Free Toast - 2.00
Add: Falafels (2) - 3.50
Swap for scrambled eggs - 0.50

TWO FREE RANGE EGGS (DF) 8.00

Poached, scrambled or fried on sourdough toast
Add: Gluten Free Toast: - 2.00

ACAI BOWLS

ACAI BOWL 8.00

Blend: Organic acai berry, berries, banana, activated organic almond milk
Topping: fresh berries, chia seeds, coconut flakes and bee pollen
Add: Almond Butter: - 1.50

POWER BOWL (VG) 10.00

Blend: acai berry, banana, mixed berries, almond butter, activated organic almond milk
Topping: Cacao nibs, blueberries

SMASHED AVOCADO (VG) (V) (DF)..... 8.50

smashed avocado, sourdough bread, heirloom tomatoes, grapes with drizzle of virgin olive oil and fresh herbs
Add: Free Range Poached Egg - 1.80
Add: Gluten Free Toast - 2.00
Add: Vegan Sausage 2.50

EGG & HALLOUMI TOASTIE 11.00

Two fried eggs, sliced avocado and grilled haloumi
Add: Gluten Free Toast - 2.00

TRIPLE DECK CLUB SANDWICH (GF) 12.50

Poached free range chicken, crispy bacon, cos lettuce, tomato, cheddar cheese, fried egg served with crunchy chips

SOMETHING SWEET

FRENCH TOAST 12.00

With vanilla ice cream or vanilla mascarpone, sliced banana, dark chocolate crumb, toffee sauce, fresh berries & Canadian Maple syrup
Add: Streaky Bacon - 3.50

TIRAMISU WAFFLES 10.50

Espresso caramel ice cream, chocolate crumb, fresh berries, biscuit, cocoa powder with maple syrup

PANCAKES

SIGNATURE LOTUS BISCOFF 12.50

Lotus Biscoff sauce, biscoff crumb, ice cream and seasonal berries

BANANA CARAMEL 11.00

caramel syrup, sliced banana and peanut butter

FRESH FRUIT 10.50

Fresh berries, sliced banana and Canadian maple syrup
Add: vanilla mascarpone 1.50€

NUTELLA AND STRAWBERRIES 11.80

Fresh strawberries and banana

BREAKFAST BOWLS

ROSE PORRIDGE BOWL (DF)(VG) 6.50

Almond milk rose infused organic oats with the roasted granola, rose petals, honey and berries

GRANOLA BOWL (V) 7.00

Gluten free homemade nutty granola and organic natural yogurt served with seasonal fresh berries and maple syrup

All Day Menu

BRUNCH EXTRAS

Gluten Free Bread (GF) 2.50
Greek Yogurt 2.00
Avocado 2.80
Free Range Poached Egg (GF, VG) 1.80
Streaky Bacon 3.50

Italian Sausage 3.50
Crunchy Chips 4.50
Halloumi (GF, VG) 2.50
Falafels (2) 3.50
Vegan Sausage 2.50

Serving You From 11 am till late

STARTERS & SIDES

GUACAMOLE (V) 6.50

Served with corn nachos

NACHOS SUPREME (GF) 7.00

Nachos supreme with refry beans, melted cheese, guacamole, sour cream, salsa and jalapenos
Top with Chilli Con Carne Grounded Beef -4.50
Top with Chicken - 4.50

CHEESE CHUNKY CHIPS 6.50

With melted cheese and mayo

HUMMUS (VG) (V) (GF) 4.90

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

SALADS & PLATES

GRILLED CHICKEN & HALLOUMI SALAD ... 13.00

Grilled chicken breast, halloumi, leafy spinach, fresh herbs, smokey chipotle sauce, pomegranate, tomatoes, avocado and lemon olive oil dressing.

MEDITERRANEAN BOWL (GF) 11.00

Grilled halloumi, roasted bell pepper, baby spinach, chickpeas, falafels with creamy hummus and sprinkle of z'attar
Add Grilled chicken -4.50
Add: Gluten Free Bread -2.50

MEXICAN FAJITAS 12.50

Grilled chicken, with sautéed peppers and onions, served with soured cream, guacamole and warm tortillas

CREAMY MUSHROOM CHICKEN SCHNITZEL ... 15.00

Panko crusted chicken breast, seasoned chips, leafy spinach and creamy mushroom sauce on the side

GF - Gluten Free

VG - Vegan

V - Vegetarian

N - Nuts Contains

TACOS

Amazing flavours served on three authentic tortillas

BUTTERMILK FRIED CHICKEN 8.00

Trio of tacos crispy buttermilk chicken, lettuce and mayo

CHICKEN TACOS 8.50

Trio of soft authentic tacos charcoal grilled chicken, lettuce, mayo, tomatillo sauce and refry beans

FISH TACOS 8.50

Trio of authentic Mexican tacos, crunchy gluten free pollock, lettuce, smokey chipotle sauce and lime

PICADILLO TACOS 8.00

Trio of soft Mexican tacos, Grounded beef, tomatillo salsa and fresh herbs

VEGETARIAN TACOS (VG) 7.50

Grilled onions, peppers, refry beans and guacamole

BETTER IN THE BUN

Served with crunchy chips

BROWN'S CHEESEBURGER 11.00

Beef patty, cheese, house tomato relish, lettuce, tomato and mayo on brioche bun
Add: Crispy Bacon 3.50

MEXICAN BURGER 12.50

Beef patty, jalapenos, fresh guacamole, lettuce, tomato salsa, tortilla chips and caramelised onion

BUTTERMILK FRIED CHICKEN 12.00

Crispy fried chicken, lettuce, cheese and mayo

KOREAN FRIED CHICKEN BURGER 12.80

Korean style fried chicken, kimchi slaw, cos lettuce, mayo with togarashi chips

HANGOVER CURE BURGER 11.00

with crispy bacon, fried free range egg, lettuce, cheese, tomato salsa and mayo on brioche bun
Add Avocado : 2.80



OUR EXCLUSIVE ESPRESSO BLEND COFFEE

Roasted with love

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

BLACK

Espresso	2.90
Macchiato	3.10
Americano	3.10

WHITE

Piccolo	2.80
Flat White	3.50
Cappuccino	3.70
Latte	3.70

SIGNATURE DRINKS

Hot Indulgent Chocolate	4.00
Mocha	4.00
Chai Latte	3.70
Matcha Latte	4.00
Organic matcha, cinnamon and organic coconut sugar	
Turmeric Latte	3.70
Organic turmeric, organic ginger, cinnamon, organic coconut sugar, star anise and black pepper	
Beetroot Latte	4.00
Charcoal latte	5.20
activated charcoal, vanilla syrup with almond milk	
Nutella Hot Chocolate	5.00

Iced Coffee	
Iced Latte	4.00
Iced Matcha	4.00
Iced Mocha	4.00

Filtered Coffee

FILTERED COFFEE

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

AEROPRESS

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

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.

Drinks

Tea (POT OF LOOSE LEAF TEA)

BLACK

English breakfast	3.80
Earl Grey	3.80
Chai Tea	3.80

GREEN

Sencha	3.80
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TISANES

Lemongrass & Ginger	3.80
Peppermint	3.80

SPECIALITY

Red Rooibos	3.80
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Options

ALTERNATIVE MILKS

Organic Rude Health Almond Milk, Bonsoy Milk, Oatly Oat Milk, Coconut Milk

Syrups

Caramel, Vanilla, Hazelnut

EXTRA SHOT

Desserts

Honey Cake	6.00
Carrot cake	6.00
Victoria Sponge	5.00
Brownie	4.50
Banana Bread	4.50

Organic Smoothies

SUPER BERRY

Mixed berries, chia seeds, maqui berries, honey, and almond milk

BANANA CINNAMON

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

STRAW N CREAM

Strawberries, banana coconut milk

CACAO ME NOW

Banana, cacao powder, cacao nibs, natural peanut butter & almond milk

COLD PRESSED JUICES

White Wines

	175ml.	bottle
Sauvignon Blanc Between Thorns, SE Australia	6.50	23.00
Chardonnay Granfort Languedoc, France	6.60	24.00
Pinot Grigio, Da Luca, Sicily, Italy	7.00	25.00
Picpoul de Pinet, Réserve Mirou	7.50	30.00

Red Wines

Shiraz Between Thorns, Se Australia	6.50	23.00
Pinot Noir, Rare Vineyards, Vin De France	6.70	24.00
Merlot, Berri Estates, SE Australia	7.00	25.00
Malbec, Callia Lunaris, San Juan, Argentina		25.00

Rose Wines

Pinot Grigio Rosato Belvino Venice, Italy	7.00	26.00
Côtes de Provence Rosé, Mirabeau		35.00

Sparkling

Da Luca Prosecco, Italy	10.00	28.00
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Cocktails

ESPRESSO MARTINI

Vodka, Kahlua, Pablo and Rusty's Espresso

BERRY FIZZ

Berry liqueur, vodka, lemonade, berries

APEROL SPRITZ

Aperol, Sparkling wine, soda

GIN AND TONIC

Classical twist of Gin and Tonic

MOJITO

Rum, mint, lime, and soda

Beers

PERONI, ITALY

ASAHI, JAPAN

CAMPDEN HELLS, ENGLAND

LUCKY SAINT, LAGER, GERMANY (VEGAN)

Sparkling Juices (Bottled)

LEMONY LEMONADE

ELDERFLOWER PRESSED

ROSE LEMONADE

GINGER BEER

APPLE & STRAWBERRY

RHUBARB

PASSIONFRUIT KOMBUCHA

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

