

Breakfast From 7am - 11.30am

Organic sourdough toast \$7.0
With raspberry jam or marmalade or honey or crunchy peanut butter V

Bacon butty \$10.0
Bacon in English muffins with aioli
Add a fried egg \$3.0

Free range eggs \$11.0
On organic sourdough toast V
On GF or English muffin \$1.5

House-made granola \$12.0
Strawberries & Greek or coconut yogurt V

Smashed avocado \$16.0
Slow roasted tomatoes, olives, feta, red onion & baby spinach on five grain sourdough V

Mince on toast \$16.0
Beef & pork mince with sour cream
Add a poached egg \$3.0

Eggs Benedict \$19.0
With bacon or ham or salmon or spinach on English muffins with house-made hollandaise

Omelette \$19.0
Smoked fish, cream cheese, pickled fennel, saffron aioli & organic sourdough toast

Waffles \$19.0
Bacon, maple syrup & banana

Sides

Roasted vine tomatoes \$5.0
Wilted spinach \$5.0
Hash waffle \$5.5
Creamy mushrooms \$6.0
Avocado mash \$6.0

Black pudding \$5.5
House-made sausage \$5.5
Bacon \$6.0
House-cured salmon \$6.0

House-made hollandaise \$2.0
Zany Zeus halloumi \$6.0

Coffee

Gusto
Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

Black
Made with Gusto

| | |
|------------|-------|
| Espresso | \$4.0 |
| Long black | \$4.0 |
| Americano | \$4.0 |
| Macchiato | \$4.0 |
| Vienna | \$4.0 |

Extras

| | |
|----------|-------|
| Large | \$0.5 |
| Soy milk | \$0.5 |
| Oat milk | \$0.5 |

Primo
Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

White
Made with Primo

| | |
|----------------|-------|
| Piccolo | \$4.5 |
| Flat white | \$4.5 |
| Cappuccino | \$4.5 |
| Latte | \$4.5 |
| Mocha | \$5.5 |
| Affogato | \$6.0 |
| - add amaretto | \$4.0 |

Roasters' Cup
Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

Filter
Made with Roasters' Cup

| | |
|----------------------------|-------|
| Batch brew | \$4.0 |
| V60 | \$6.0 |
| Cold brew | \$4.5 |
| -served still or sparkling | |

V = vegetarian
VG = vegan
GF = gluten free
DF = dairy free

**Not
Coffee**

| | |
|-----------------------|-------|
| Hot chocolate | \$5.5 |
| Hakanoa spicy chai | \$4.5 |
| Hot blackcurrant | \$4.0 |
| Lemon, honey & ginger | \$4.5 |

Smoothies DF \$9.0

| | |
|------------------------------------|--|
| Berry banana - with OJ & cranberry | |
| Green - with kale, spinach & mint | |
| Banana - with oat milk & honey | |

Brothers cold pressed juice \$8.5

| | |
|---|--|
| Popeye - apple, pineapple spinach & mint | |
| Wake up - orange, apple, ginger & lemon | |
| Superman - carrot, orange, ginger & turmeric | |

Karma Cola sodas \$5.5

| | |
|--|--|
| Cola, sugar free cola, summer orangeade, lemmy lemonade | |
|--|--|

Cascara iced tea \$6.5

| | |
|---------------------------------|--|
| Made with dried coffee cherries | |
|---------------------------------|--|

Tea \$4.0

| | |
|--|--|
| English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star | |
|--|--|

Milkshakes \$7.0

| | |
|--|--|
| Chocolate, strawberry, caramel, vanilla, lime, banana | |
|--|--|

Iced \$8.0

| | |
|--------------------------|--|
| Coffee, mocha, chocolate | |
|--------------------------|--|

Fruit juice \$4.5

| | |
|--|--|
| Apple, cranberry, pineapple, tomato | |
|--|--|

Hardie Boys \$6.0

| | |
|---------------------------|--|
| Orange juice, ginger beer | |
|---------------------------|--|

Karma Kombucha \$6.5

| | |
|---|--|
| Cherry berry, raspberry lemon, mango passion fruit | |
|---|--|

| | |
|------------------------------------|-------|
| Lemon, lime & bitters | \$6.0 |
| Gerolsteiner sparkling water 330ml | \$3.5 |
| Gerolsteiner sparkling water 750ml | \$5.5 |

**Definitely
Not
Coffee**

Bubbles

| | |
|-----------------------------|--------|
| No 1 Family Estate Assemblé | \$10.0 |
|-----------------------------|--------|

White

| | |
|---------------------------|-----------------|
| The Edge Pinot Gris | \$9.0 / \$42.0 |
| Greenhough Chardonnay | \$12.0 / \$58.0 |
| Astrolabe Sauvignon Blanc | \$12.0 / \$58.0 |

Pink

| | |
|----------------|-----------------|
| Durvillea Rosé | \$12.0 / \$58.0 |
|----------------|-----------------|

Red

| | |
|----------------------|-----------------|
| Little X Syrah | \$10.0 / \$48.0 |
| Providore Pinot Noir | \$13.0 / \$62.0 |

| | |
|----------------------------|--------|
| Duncans Yum Yum Yuzu Lager | \$9.0 |
| Emersons Hazy Pale Ale | \$9.5 |
| Garage Project Garagista | \$10.0 |
| Parrot dog Pale Ale | \$9.0 |
| Garage Project Fugazi | \$7.5 |

| | |
|--|--------|
| Gin & tonic | \$12.5 |
| Lemon & lime brilliance | \$12.5 |
| -Berry red peppercorn or green apple cucumber infused gin, vanilla vodka & bitters | \$12.5 |
| Mimosa | \$15.0 |
| Espresso martini | \$15.0 |
| Bloody Mary | |

Lunch From 11.30am

Loaded fries \$10.0
Bacon, cheese & sour cream
GF

Smashed avocado \$16.0
Slow roasted tomatoes, olives,
feta, red onion & baby spinach
on five grain sourdough V

Kimchi fried rice \$17.0
Kimchi, Shitake mushrooms,
shrimp paste, garlic, soy sauce
& fried egg

Omelette \$19.0
Smoked fish, cream cheese,
pickled fennel & saffron aioli on
organic sourdough toast

Eggs Benedict \$19.0
With bacon or ham or salmon
or spinach on English muffins
with house-made hollandaise

Salt & pepper squid \$19.0
Sumac yoghurt, pickled pink
peppercorns, coriander with a
Szechuan crumb

Fish & chips \$21.0
Beer-battered fish of the day
with tartare sauce, white
balsamic slaw, Parmesan &
pistachio

Quinoa & beet salad \$21.0
Balsamic roasted beets
with orange, walnuts &
pomegranate dressing VG

Niçoise salad \$21.0
With salmon or halloumi, green
beans, olives, soft boiled egg,
baby potatoes, cos & honey
mustard dressing

Chicken skewers \$22.0
Grilled chicken thigh with
Israeli couscous, preserved
lemon & peanut sauce

Steak sandwich \$22.0
Beef sirloin, rocket, balsamic
onion jam, horseradish aioli
& Gorgonzola dressing on a
baguette with fries

Prawn linguini \$22.0
Chili, garlic, vine tomatoes &
fresh herbs

Market fish \$22.0
Pan fried fish on baby potatoes
with baby spinach, pickled
fennel & saffron aioli

Sides

Hash waffle \$5.5
Avocado mash \$6.0
Zany Zeus halloumi \$6.0

Bacon \$6.0
House-cured salmon \$6.0
Fries GF \$7.0

Coffee

Gusto
Fair trade organic - A blend of
coffees from Central American &
East Africa. Taste notes of plum &
dark chocolate with a cherry-like
acidity.

Black
Made with Gusto

| | |
|------------|-------|
| Espresso | \$4.0 |
| Long black | \$4.0 |
| Americano | \$4.0 |
| Macchiato | \$4.0 |
| Vienna | \$4.0 |

Extras

| | |
|----------|-------|
| Large | \$0.5 |
| Soy milk | \$0.5 |
| Oat milk | \$0.5 |

Primo
Our signature blend of coffees
from Africa, South & Central
America. Taste notes of molasses
sweetness with a shortbread
finish.

White
Made with Primo

| | |
|----------------|-------|
| Piccolo | \$4.5 |
| Flat white | \$4.5 |
| Cappuccino | \$4.5 |
| Latte | \$4.5 |
| Mocha | \$5.5 |
| Affogato | \$6.0 |
| - add amaretto | \$4.0 |

Roasters' Cup
Our monthly single origin coffee
sourced from some of the world's
most interesting coffee plantations.

Filter
Made with Roasters' Cup

| | |
|-------------------------------|-------|
| Batch brew | \$4.0 |
| V60 | \$6.0 |
| Cold brew | \$4.5 |
| -served still or sparkling | |

V = vegetarian
VG = vegan
GF = gluten free
DF = dairy free

**Not
Coffee**

| | |
|-----------------------|-------|
| Hot chocolate | \$5.5 |
| Hakanoa spicy chai | \$4.5 |
| Hot blackcurrant | \$4.0 |
| Lemon, honey & ginger | \$4.5 |

Smoothies DF \$9.0

| | |
|------------------------------------|--|
| Berry banana - with OJ & cranberry | |
| Green - with kale, spinach & mint | |
| Banana - with oat milk & honey | |

Brothers cold pressed juice \$8.5

| | |
|---|--|
| Popeye - apple, pineapple spinach & mint | |
| Wake up - orange, apple, ginger & lemon | |
| Superman - carrot, orange, ginger & turmeric | |

Karma Cola sodas \$5.5

| | |
|--|--|
| Cola, sugar free cola, summer orangeade, lemmy lemonade | |
|--|--|

Cascara iced tea \$6.5

| | |
|---------------------------------|--|
| Made with dried coffee cherries | |
|---------------------------------|--|

Tea \$4.0

| | |
|--|--|
| English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star | |
|--|--|

Milkshakes \$7.0

| | |
|--|--|
| Chocolate, strawberry, caramel, vanilla, lime, banana | |
|--|--|

Iced \$8.0

| | |
|--------------------------|--|
| Coffee, mocha, chocolate | |
|--------------------------|--|

Fruit juice \$4.5

| | |
|--|--|
| Apple, cranberry, pineapple, tomato | |
|--|--|

Hardie Boys \$6.0

| | |
|---------------------------|--|
| Orange juice, ginger beer | |
|---------------------------|--|

Karma Kombucha \$6.5

| | |
|---|--|
| Cherry berry, raspberry lemon, mango passion fruit | |
|---|--|

| | |
|------------------------------------|-------|
| Lemon, lime & bitters | \$6.0 |
| Gerolsteiner sparkling water 330ml | \$3.5 |
| Gerolsteiner sparkling water 750ml | \$5.5 |

**Definitely
Not
Coffee**

Bubbles

| | |
|-----------------------------|--------|
| No 1 Family Estate Assemblé | \$10.0 |
|-----------------------------|--------|

White

| | |
|---------------------------|-----------------|
| The Edge Pinot Gris | \$9.0 / \$42.0 |
| Greenhough Chardonnay | \$12.0 / \$58.0 |
| Astrolabe Sauvignon Blanc | \$12.0 / \$58.0 |

Pink

| | |
|----------------|-----------------|
| Durvillea Rosé | \$12.0 / \$58.0 |
|----------------|-----------------|

Red

| | |
|----------------------|-----------------|
| Little X Syrah | \$10.0 / \$48.0 |
| Providore Pinot Noir | \$13.0 / \$62.0 |

| | |
|----------------------------|--------|
| Duncans Yum Yum Yuzu Lager | \$9.0 |
| Emersons Hazy Pale Ale | \$9.5 |
| Garage Project Garagista | \$10.0 |
| Parrot dog Pale Ale | \$9.0 |
| Garage Project Fugazi | \$7.5 |

Gin & tonic \$12.5

| | |
|--|--------|
| Lemon & lime brilliance | \$12.5 |
| -Berry red peppercorn or green apple cucumber infused gin, vanilla vodka & bitters | |

| | |
|------------------|--------|
| Mimosa | \$12.5 |
| Espresso martini | \$15.0 |
| Bloody Mary | \$15.0 |

Breakfast All day

Organic sourdough toast \$7.0
With raspberry jam or marmalade or honey or crunchy peanut butter V

Bacon butty \$10.0
Bacon in English muffins with aioli
Add a fried egg \$3.0

Free range eggs \$11.0
On organic sourdough toast V
On GF or English muffins \$1.5

House-made granola \$12.0
Strawberries & Greek or coconut yogurt V / VG

Smashed avocado \$16.0
Slow roasted tomatoes, olives, feta, red onion & baby spinach on five grain sourdough V

Mince on toast \$16.0
Beef & pork mince with sour cream
Add a poached egg \$3.0

Eggs Benedict \$19.0
With bacon or ham or salmon or spinach on English muffins with house-made hollandaise

Omelette \$19.0
Smoked fish, cream cheese, pickled fennel, saffron aioli & organic sourdough toast

Waffles \$19.0
Bacon, maple syrup & banana

Sides

Roasted vine tomatoes \$5.0
Wilted spinach \$5.0
Hash waffle \$5.5
Creamy mushrooms \$6.0
Avocado mash \$6.0

Black pudding \$5.5
House-made sausage \$5.5
Bacon \$6.0
House-cured salmon \$6.0

House-made hollandaise \$2.0
Zany Zeus halloumi \$6.0
Fries GF \$7.0

Lunch From 11am

Loaded fries \$10.0
Bacon, cheese & sour cream

Kimchi fried rice \$17.0
Kimchi, Shitake mushrooms, shrimp paste, garlic, soy sauce & fried egg

Salt & pepper squid \$19.0
Sumac yoghurt, pickled pink peppercorns, coriander with a Szechuan crumb

Fish & chips \$21.0
Beer-battered fish of the day with tartare sauce, white balsamic slaw, Parmesan & pistachio

Quinoa & beet salad \$21.0
Balsamic roasted beets with orange, walnuts & pomegranate dressing VG

Chicken skewers \$22.0
Grilled chicken thigh with Israeli couscous, preserved lemon & peanut sauce

Steak sandwich \$22.0
Beef sirloin, rocket, balsamic onion jam, horseradish aioli & Gorgonzola dressing on a baguette with fries

Prawn linguini \$22.0
Chili, garlic, vine tomatoes & fresh herbs

V = vegetarian
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DF = dairy free

Coffee

Gusto

Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

Black

Made with Gusto

| | |
|------------|-------|
| Espresso | \$4.0 |
| Long black | \$4.0 |
| Americano | \$4.0 |
| Macchiato | \$4.0 |
| Vienna | \$4.0 |

Extras

| | |
|----------|-------|
| Large | \$0.5 |
| Soy milk | \$0.5 |
| Oat milk | \$0.5 |

Primo

Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

White

Made with Primo

| | |
|----------------|-------|
| Piccolo | \$4.5 |
| Flat white | \$4.5 |
| Cappuccino | \$4.5 |
| Latte | \$4.5 |
| Mocha | \$5.5 |
| Affogato | \$6.0 |
| - add amaretto | \$4.0 |

Roasters' Cup

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

Filter

Made with Roasters' Cup

| | |
|------------|-------|
| Batch brew | \$4.0 |
| V60 | \$6.0 |

| | |
|----------------------------|-------|
| Cold brew | \$4.5 |
| -served still or sparkling | |

Not Coffee

| | |
|-----------------------|-------|
| Hot chocolate | \$5.5 |
| Hakanoa spicy chai | \$4.5 |
| Hot blackcurrant | \$4.0 |
| Lemon, honey & ginger | \$4.5 |

| | |
|------------------------------------|-------|
| Smoothies DF | \$9.0 |
| Berry banana - with OJ & cranberry | |
| Green - with kale, spinach & mint | |
| Banana - with oat milk & honey | |

| | |
|--|-------|
| Brothers cold pressed juice | \$8.5 |
| Popeye - apple, pineapple spinach & mint | |
| Wake up - orange, apple, ginger & lemon | |
| Superman - carrot, orange, ginger & turmeric | |

| | |
|---|-------|
| Karma Cola sodas | \$5.5 |
| Cola, sugar free cola, summer orangeade, lemmy lemonade | |

| | |
|---------------------------------|-------|
| Cascara iced tea | \$6.5 |
| Made with dried coffee cherries | |

| | |
|--|-------|
| Tea | \$4.0 |
| English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star | |

| | |
|---|-------|
| Milkshakes | \$7.0 |
| Chocolate, strawberry, caramel, vanilla, lime, banana | |

| | |
|--------------------------|-------|
| Iced | \$8.0 |
| Coffee, mocha, chocolate | |

| | |
|-------------------------------------|-------|
| Fruit juice | \$4.5 |
| Apple, cranberry, pineapple, tomato | |

| | |
|---------------------------|-------|
| Hardie Boys | \$6.0 |
| Orange juice, ginger beer | |

| | |
|--|-------|
| Karma Kombucha | \$6.5 |
| Cherry berry, raspberry lemon, mango passion fruit | |

| | |
|------------------------------------|-------|
| Lemon, lime & bitters | \$6.0 |
| Gerolsteiner sparkling water 330ml | \$3.5 |
| Gerolsteiner sparkling water 750ml | \$5.5 |

Definitely Not Coffee

| | |
|-----------------------------|--------|
| Bubbles | |
| No 1 Family Estate Assemblé | \$10.0 |

| | |
|---------------------------|-----------------|
| White | |
| The Edge Pinot Gris | \$9.0 / \$42.0 |
| Greenhough Chardonnay | \$12.0 / \$58.0 |
| Astrolabe Sauvignon Blanc | \$12.0 / \$58.0 |

| | |
|----------------|-----------------|
| Pink | |
| Durvillea Rosé | \$12.0 / \$58.0 |

| | |
|----------------------|-----------------|
| Red | |
| Little X Syrah | \$10.0 / \$48.0 |
| Providore Pinot Noir | \$13.0 / \$62.0 |

| | |
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| Duncans Yum Yum Yuzu Lager | \$9.0 |
| Emersons Hazy Pale Ale | \$9.5 |
| Garage Project Garagista | \$10.0 |
| Parrot dog Pale Ale | \$9.0 |
| Garage Project Fugazi | \$7.5 |

| | |
|-------------------------|--------|
| Gin & tonic | \$12.5 |
| Lemon & lime brilliance | \$12.5 |

| | |
|--|--|
| -Berry red peppercorn or green apple cucumber infused gin, vanilla vodka & bitters | |
|--|--|

| | |
|------------------|--------|
| Mimosa | \$12.5 |
| Espresso martini | \$15.0 |
| Bloody Mary | \$15.0 |