

• ALL DAY BREAKFAST •

SOURDOUGH OR GLUTEN-FREE TOAST
with preserves (vg) \$8.5

EGGS & TOAST
scrambled, poached or fried (v) \$15.3

COCONUT CHIA GRANOLA
coconut chia pudding, spiced apricots, greek yoghurt, maple syrup \$19.5

SMOKED SALMON HUEVOS RANCHEROS
Scrambled eggs, fresh coriander, Red chilli, crumbled feta, rhubarb jam, finger lime, sourdough (gfo, v) \$24.5

CRAB OMELETTE
Softshell crispy crab, chive, shredded cheese, parsley, miso sauce (gfo) \$29.5

AVOCADO BRUSCHETTA
tomato chutney, herb salad, dry fig vinaigrette, crumbled feta, dukkha, beetroot chips (gfo, v, vgo) \$23.5

SALMON EGGS BENEDICT
Beetroot Cured Salmon, stracciatella cheese, poached eggs, fried capers, pickled onions, hollandaise, sourdough (gfo, vo) \$27.5

SWEETCORN FRITTER
Shitake mushrooms, sour cream, sauteed spinach poached egg, coriander (vo) \$19.5
ADD smoked salmon \$7

CRÉME BRULE FRENCH TOAST
mix berries, crème anglaise, vanilla ice-cream, nutella sauce \$24.50

YOU CAN ORDER FROM BOTH ALL DAY ANYWAY

WAFFLE MENU

SLOW COOKED BRISKET
poached eggs, chipotle hollandaise, sliced parmesan \$26.5

BREAKY
fried egg, smoked bacon, avocado, maple cream cheese, chili flakes \$25

BLUEBERRY LEMON CHEESECAKE
Greek yogurt, mascarpone, maple syrup, blueberry sauce, dry mandarin segments, cookie crumble (v) \$23.5

CRISPY CHICKEN waffle sandwich
American cheese sauce, lettuce, pickles, crispy bacon, sriracha mayo, maple syrup \$27.5

(v) vegetarian (vg) vegan

(gf) gluten free (o) option available

• MORE LIKE LUNCH •

ROAST PUMPKIN
kale, sautéed baby courgettes, quinoa, cherry tomatoes, poached egg, halloumi, beetroot hummus, roasted hazelnuts (gf, v, vgo) \$25.5

SAUTEED ASPARAGUS
burrata, roasted beetroot, parmesan flakes, fried egg, pickled cucumber, red chilli, hazelnuts (gfo, v) \$19

CHICKPEA PATTIES
sautéed sweet potato, coriander, smashed avo, tomato chutney, lemon tahini sauce (vg) \$23.5

CRISPY PORK BELLY
sautéed rainbow carrot, Bok choy, ginger, caramel ginger sauce (gf) \$38.5

SLOW COOK LAMB SHANK
Freekeh cherry tomatoes salad, tzatziki, pistachio (gfo) \$36.5

BARRAMUNDI FILLET
steaky rice, shallot confit, zucchini flowers, coconut curry sauce, coriander (gfo) \$36.5

HARVEY BEEF RIBEYE
salt & vinegar hand-cut chips, gremolata, Sicilian lemon herb sauce \$46.5

CRISPY CHICKEN SALAD
Cos salad, roasted cherry tomatoes, parmesan flakes, basil chilli dressing, dill, \$25.5

PRAWN TAGLIATELLE
basil pesto, red chilli, heirloom cherry tomatoes \$37.5

ADD ON

PAN-FRIED TOMATO / SPINACH / MUSHROOM / EGG (1) / BROCCOLINI / FETA \$4.5

BACON / AVOCADO \$6

SMOKED SALMON / CANDIED CHILLI BACON / PULLED PORK / BRISKET \$7

KIDS COMBO

Choice of either:
Eggs on toast (1 pc toast) or
Waffles with berries & maple syrup or
Toastie (cheese, ham & cheese, vegemite, cheesemite)
+
Babycino
+
Kids juice.
\$15

COFFEE OFFERINGS

BLACK

ESPRESSO / SHORT BLACK

DOUBLE ESPRESSO

LONG BLACK

ICED

ICED LONG BLACK \$6

ICED LATTE \$6

ICED COFFEE \$8.5

ICED MOCHA \$8.5

ICED CHOCOLATE \$8

ICED CHAI \$8

COLD BREW \$6

ROSEMARY LEMONADE \$7

ICED TEA \$7

TEA

by high tea with Harriet

ENGLISH BREAKFAST \$5.5

EARL GREY \$5.5

CHUN MEE GREEN TEA \$5.5

PEPPERMINT \$5.5

LEMONGRASS AND GINGER \$5.5

CHAI TEA \$6.5

FIELDS OF GOLD CHAMOMILE \$6.5

SMOOTHIES

\$4.5/\$8

BANANA

STRAWBERRY

BLUEBERRY

MANGO

CHOCOLATE

WHITE

FLAT WHITE/ LATTE/ CAPPUCCINO

MOCHA

HOT CHOCOLATE

SPICE CHAI LATTE

LONG MACCHIATO

SHORT MACCHIATO / PICCOLO

BABYCINO

MILK VARIETIES / EXTRAS

EXTRA CREAMY / SKIM

LACTOSE FREE

ALMOND/ SOY/ OAT +.70 /1.0 /1.20

EXTRA SHOT +.50

DECAF

JUICE \$8

by Cup & Co

RESTORE

apple, beetroot, carrot, lemon and ginger

IMMUNITY

apple, celery, kale, lemon and broccolini

ENERGISE

watermelon, pink lady, mint, lime and strawberry

VITALITY

granny smith, pineapple, grape, lime and strawberry

STRAIGHT ORANGE

100% orange juice

STRAIGHT APPLE

apples + vitamin c

CUP & CO
EDEN, FLOREAT
2015