

Specialty Drinks

- Strawberry Matcha Latte (Cold Only)
Ceremonial Japanese matcha with house made strawberry jam
- Mango Matcha Latte (Cold Only)
Ceremonial Japanese matcha with premium mango syrup
- Coconut Matcha Cloud (Cold Only)
Pure coconut water crowned with a premium matcha cloud
- Coconut Coffee Cloud (Cold Only)
Pure coconut water crowned with a velvety coffee cloud
- Premium Matcha Latte (Hot / Cold)
Made with ceremonial Japanese matcha +Large\$2 +Dirty Matcha\$1

Hot

- Cup \$4.5 / Mug \$5.5 / Takeaway S \$5 / M \$6 / L \$7.5
- Latte • Flat White • Cappuccino • Mocha • Long Black
- Chai Latte • Chocolate

- Tea Pot / Takeaway \$4.5
- English Breakfast • Earl Grey • Green Tea
- Peppermint • Lemongrass & Ginger • Malabar Chai

Cold

- Iced (Over Ice)
- Medium \$5.5 / Large \$7 / Takeaway M \$6 / L \$7.5
- Latte • Mocha • Long Black • Chai Latte • Chocolate • Cold Brew
- House Brew Iced Tea
- Black • Lychee • Mango • Peach • Strawberry • Watermelon
- Over ICE CREAM with Whipped Cream \$8
- Coffee • Mocha • Chocolate • Chai
- Extra Shot \$0.5
- Alternative Milks
- Cup / Mug / TA Small / TA Medium \$0.5 Large \$1
- Almond / Oat / Lactose Free
- Premium Milks
- Cup / Mug / TA Small / TA Medium \$1 Large \$1.5
- Soy / Macadamia / Coconut

- Juice Orange / Apple \$6
- Soft Drink Pepsi / Pepsi Max / Lemonade \$5
- Bottled Water Still \$5 / Sparkling \$6

Smoothies

- Classic Banana (Almond Milk)

DAIRY FREE

Banana, honey & cinnamon
- Tropical (Coconut Water)

DAIRY FREE

VEGAN

Banana, mango & passionfruit
- Green (Coconut Water)

DAIRY FREE

VEGAN

Banana, mango, spinach & passionfruit
- Peanut Butter (Almond Milk)
Peanut butter, cocoa, banana & dates
- Breakfast (Almond Milk)

DAIRY FREE

Espresso, banana, honey & seeds mix

Acai Bowls

- (Please note : Acai bowls will be served at a differnt time to hot meals)
- \$10 BR

GLUTEN FRIENDLY

DAIRY FREE

VEGAN

 \$20
Banana, strawberry, orange, seasonal fruit & house made granola
- \$10 Bounty

GLUTEN FRIENDLY

 \$22
BR + coconut chips & chocolate sauce
- \$9 Nutella

GLUTEN FRIENDLY

 \$22
BR + nutella & hazelnuts
- \$9 PB&J

GLUTEN FRIENDLY

DAIRY FREE

VEGAN

 \$22
BR + peanut butter, house made jam
- \$8 Protein

GLUTEN FRIENDLY

DAIRY FREE

VEGAN

 \$23
BR + house made protein ball, peanut butter & seeds mix
- Mini / Kids

GLUTEN FRIENDLY

DAIRY FREE

VEGAN

 \$14
Banana & strawberry (no granola)
- Acai Add-On \$3
Coconut Yoghurt / Seasonal Fruits / Granola / Peanut Butter / Nutella
Mochi / Coconut Chips / Dates

Milk Shake / Thick Shake

- Milk Shake / Thick Shake +\$1 Add Malt \$7 / \$12
Vanilla / Chocolate / Caramel / Strawberry / Banana
- Special Thick Shake \$14
Nutella / Biscoff

Bubble Tea / Bubble Tea Frappe

- Bubble Tea \$9
Tea Flavours Milk / Brown Sugar / Mango / Strawberry / Lychee
Peach / Passionfruit / Watermelon
- Bubble Tea Frappe \$12
Tea Flavours Milk / Brown Sugar / Mango / Strawberry / Lychee
- Bubble Tea Toppings \$1
Brown Sugar Jelly Balls / Rainbow Jelly
Popping Balls Flavour Mango / Strawberry / Lychee

Kids Menu

- 12 Years & Under
- Kids Pancake

GLUTEN FRIENDLY

VEGE TARIAN

 \$13
Pancake, strawberry, maple syrup & ice cream
- Kids Popcorn Chicken & Fries

GLUTEN FRIENDLY

DAIRY FREE

 \$13
Served with tomato sauce
- Kids Bacon & Egg \$13
Served on white toast with tomato sauce
- Kids Shake +Add \$2 for Special Kids Shake (Whipped Cream & Sprinkles) \$4
Vanilla / Chocolate / Strawberry / Caramel / Banana
- Babyccino / Special Babyccino (whipped cream & sprinkles) \$2 / \$3.5

DIETARY REQUIREMENTS

We are able to make modifications and substitutions to our menu to cater for dietary needs.
Gluten Free bread is optional on all meals.

Disclaimer:
This café is not Coeliac certified and our kitchen does operate with gluten products.