

FOOD

Eggs your way

With Bütterken Sourdough

10 / 15



Bütterken Sourdough

Choice of spreads

7 / 11



Egg Muffin

Fried egg, folker sauce, American cheese, muffin
+\$5.5 sausage patty +\$4 bacon +\$4 avocado

9.9



Rice Porridge

Turmeric rice, coconut crunch,
poached seasonal fruit

20.5



House Deposit

Avocado, feta, toasted pepitas, za'atar,
green oil, toasted sourdough

22.5



Canadian Breakfast

House cheddar + jalapeno cornbread, fried eggs,
bacon, maple syrup, crispy potato paille

29.5



Sambal Eggs

Crispy fried eggs, fried rice cake, red sambal,
greens, roti, pickled Asian veg

24



Smoked Ham Hock Benny

Pulled ham hock, greens, poached eggs,
hollandaise, English muffins

27



Shawarma Bowl

Chicken shawarma, quinoa tabouli, saffron rice,
pickled carrots, almonds, coyo, garden herbs
Make it vegan - mushroom shawarma
+\$5 roti

26



Ramen

Wheat noodles, shiitake broth, soy egg,
mushrooms, spring onion, chilli crunch oil, greens
+\$8 pork

20



Meatball Sub

House meatballs, gochujang napoli sauce, pesto verde,
pickled onion, provolone, ciabatta, shoestring fries

26.5

Roast Pork

Porchetta, green sambal, pickles, roquette,
horseradish, ciabatta, shoestring fries

26.5



+\$3 GFO

SIDES

Hollandaise	3	Greens	7
Potato Hash	5	Mushrooms	7
Roasted Tomato	5	Bacon	7
Avo	6	Halloumi	8
Feta	6	Chorizo	8
Small Fries	6	Large Fries	12

DIETARY KEY



Vegetarian



Vegan



Gluten Friendly



Vegetarian Option



Vegan Option



Gluten Friendly Option

TOASTIES

Ham Cheese Classic

+\$2 fresh tomato

16



Cheese & Tomato

14



Mushroom

Mushroom, folker sauce, green sambal, cheese

16.5



Commonfolk

10% surcharge applies on **Sundays**, 20% surcharge applies on all **public holidays**
1.4% card fee applies to all card transactions

DRINKS

HOT OR ICED

Matcha with Almond	6.5
Chai with Soy	6.5
Turmeric with Almond	6.5
Chocolate (with Ice Cream)	6.5 (7.5)

OTHER

Tea English Breakfast, Peppermint, Earl Grey, Green, Lemongrass & Ginger, Chai	5
Babycino	2
Milkshakes	9

COCKTAILS

G&T Drops of Juniper Gin	17
Mimosa	16

BEER & CIDER

Tar Barrel Watt Lager	14
Tar Barrel Corner Pale	16
Tar Barrel Process Porter	14
Tar Barrel Burner IPA	16
Devilbend Hellhound APA	16
Banks Day Trip Pale Ale	15
Banks Juice Fit DDH	17
Ten Sixty One Crisp Apple Cider	12

SIGNATURES

Iced Blueberry Matcha Served with almond milk	9
Cascara Spritz Made from dried fruit of the coffee cherry	9
Spiked Cascara Spritz All of the above, plus Drops of Juniper Gin	17

SOFT

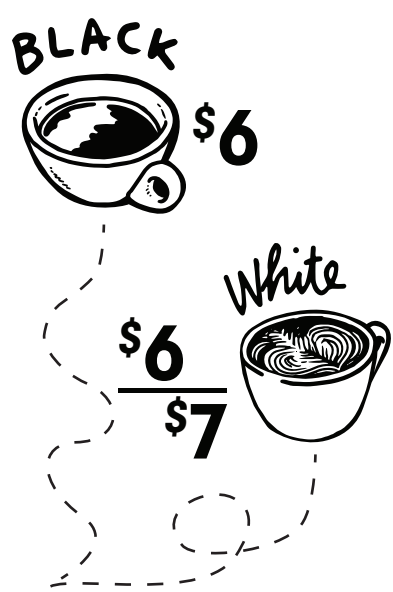
Ordinary Soda Lemon Yuzu, Orange Mandarin, White Grapefruit, Pear & Cardamom, Cola	8.9
Noahs Juice Apple, Orange, Passionfruit, Coconut Water, Red Smoothie, Green Smoothie	8.9
Locao Choccy coconut milk	8.9
Olinda Spring Water Bottled still or sparkling	6.5

VINO

Continental Platter Prosecco Bright, light & refreshing	15/68
Doom Weiss Lively & refreshing, like a tropical fruit basket	15/68
Mobo Rosé Bright, dry & so much fun to drink	18/79
Doom Rouge Chilled Red Luscious & fresh, bursting with red fruits	15/68
Mobo Grenache Bright & complex, juicy & playful	18/78

COFFEE

Alternative Milk	+0.5
Extra Shot	+0.5
Decaf	NO EXTRA CHARGE
Iced Latte	7
Iced Coffee	7.5
Affogato	9.5



ask what we're pouring today -

GODFATHER
PROGRESS
SEASONAL
SINGLE ORIGIN

FILTER

from \$5.5

BOTTOMLESS BATCH

OR

PREMIUM FILTER

\$13.5

BARISTA BREKKY

Batch, Espresso & Magic

\$8.5

YIN YANG

Espresso & Magic

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PREMIUM FILTER

All reserve coffees are brewed to their own recipe and water profile on our **xBloom** brewers.

Wanale Reserve

🌿 Uganda 🌿 SL14 & SL28
🍷 Washed 🍷 Zukuka Bora

Tastes Like: milk chocolate, blood orange & shortbread

\$12 Ninga 11

🌿 Burundi 🌿 Bourbon
🍷 Natural 🍷 Long Miles

Tastes Like: blueberry, lavender & shortbread

\$14

Random Lucky

🌿 Peru 🌿 Caturra & Gesha 🍷 Washed
🍷 Elmer Guevara Zamora, Lorenzo Arbildo Ubillus

Tastes Like: turkish delight, dragon fruit & raspberry

\$13 Papayo

🌿 Colombia 🌿 Papayo
🍷 Natural 🍷 Diego Campos

Tastes Like: dry martini, citrus oil & skinsy wine

\$16

Sour Strap

🌿 Colombia 🌿 Caturron
🍷 Natural 🍷 Diego Campos

Tastes Like: sour straps, grape zappos & plum wine

\$14 Modern Love

🌿 Colombia 🌿 Pink Bourbon
🍷 Natural 🍷 Diego Campos

Tastes Like: blackberry ice cream, pear cider & purple grape

\$16

Not In Love

🌿 Nicaragua 🌿 Catuai
🍷 Washed 🍷 Carlos Lopez

Tastes Like: nectarine, honey & poached pear

\$14 Java Juice

🌿 Colombia 🌿 Java
🍷 Natural Carbonic Maceration 🍷 Bayter Family

Tastes Like: pinot gris, watermelon & jazz apple

\$17

Vinhal 456

🌿 Brazil 🌿 Catuai & Icatu
🍷 Thermo-shock Anaerobic 🍷 Rafael Vinhal

Tastes Like: caramilk, dulce de leche & irish coffee

\$14 Finca Zarza

🌿 Uganda 🌿 SL14 & SL28
🍷 Anaerobic Natural 🍷 Zukuka Bora

Tastes Like: raspberry, stewed apple, strawberry jam & cacao

\$18



THE CUP THAT COUNTS

20¢ from every single cup
and every single kilo.