

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	6
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	14
Tar Barrel Process Porter	16
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

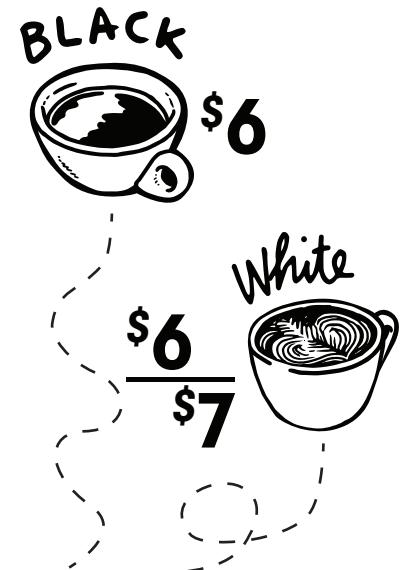
Ordinary Soda Lemon Yuzu, Orange Mandarin, White Grapefruit, Pear & Cardamom, Cola	8.9
Noahs Juice Apple, Orange, Passionfruit, Coconut Water, Red Smoothie, Green Smoothie	8.9
Locao Choccy coconut milk	8.9
Olinda Spring Water Bottled still or sparkling	6.5

VINO

Continental Platter Prosecco Bright, light and refreshing	15/68
Doom Weiss Lively & refreshing, like a tropical fruit basket	15/67
Mobo Rosé Bright, dry & so much fun to drink	14/62
Doom Rouge Chilled Red Luscious & fresh, bursting with red fruits	15/67
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	8
Affogato	8.5



ask what we're pouring today -

GODFATHER
PROGRESS
SEASONAL
SINGLE ORIGIN

FILTER **BOTTOMLESS BATCH**

from **\$5.5**

OR

PREMIUM FILTER

\$13.5 **BARISTA BREKKY**

Batch, Espresso & Magic

\$8.5 **YIN YANG**

Espresso & Magic

Commonfolk

A 20% surcharge applies on all public holidays, 1.4% card fee applies to all card transactions

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
+\$6 sausage patty +\$4 bacon +\$3 hash brown

9.9



Rice Porridge

Turmeric rice, coconut crunch, pomegranate & poached seasonal fruit

19.9



Avo on Bütterken Rye

Whipped feta, pomegranate, dill, za'atar

22.5



Canadian Breakfast

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

29



Sambal Eggs

Crispy poached eggs, crispy rice, red sambal, greens, pickled Asian veg +\$5 roti (not gf)

23



Smoked Ham Hock Benny

Pulled ham hock, mustard greens, poached eggs, hollandaise, sourdough muffins

26



Shawarma Bowl

Chicken shawarma, quinoa tabouli, saffron rice, pickled carrots & daikon, pomegranate, coyo, garden herbs
Make it vegan - mushroom shawarma
+\$5 roti (not gf)

26



Ramen

Wheat noodles, soy egg, greens, spring onion, chilli crunch oil
+\$8 pork +\$7 mushroom

19



Meatball Sub

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

26.5

Roast Porchetta Roll

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

26.5



Make it gluten friendly +\$2

SIDES

Hash brown	3	Greens	7
Hollandaise	3	Mushrooms	7
Potato hash	5	Bacon	7
Roasted tomato	5	Halloumi	8
Avo	6	Chorizo	8
Feta	6	Fries	6 / 12

DIETARY KEY

Vegetarian	Vegetarian Option
Vegan	Vegan Option
Gluten Friendly	Gluten Friendly Option

TOASTIES

Ham Cheese Classic

+\$2 fresh tomato

15



Cheese & Tomato

14



Mushroom

Mushroom, folker sauce, green sambal, cheese

16



Commonfolk

PREMIUM FILTER

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

Sierra Mazateca

\$12

-  Mexico  Typica
-  Washed  Hermenegildo Marin

Tastes Like: caramel popcorn, praline & raisins

Wanale Reserve

\$12

-  Uganda  SL14 & SL28
-  Washed  Zukuka Bora

Tastes Like: milk chocolate, blood orange & shortbread

Random Lucky

\$13

-  Peru  Caturra & Gesha  Washed
- 

Tastes Like: Turkish delight, dragon fruit & raspberry

Vinhal 456

\$14

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

Tastes Like: caramilk, dulce de leche & irish coffee

Sour Strap

\$14

-  Colombia  Caturron
-  Natural  Diego Campos

Tastes Like: sour straps, grape zappos & plum wine

Ninga 11

\$14

-  Burundi  Bourbon
-  Natural  Long Miles

Tastes Like: blueberry, lavender & shortbread

Modern Love

\$16

-  Colombia  Pink Bourbon
-  Natural  Diego Campos

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

Papayo

\$16

-  Colombia  Papayo
-  Natural  Diego Campos

Tastes Like: dry martini, citrus oil & skinsy wine

Java Juice

\$17

-  Colombia  Java
-  Natural Carbonic Maceration  Bayter Family

Tastes Like: pinot gris, watermelon & jazz apple

WINNER 2025 Victorian Brewers Cup

Knife to a Gun Fight \$18

-  Uganda  SL14 & SL28
-  Anaerobic Natural  Zukuka Bora

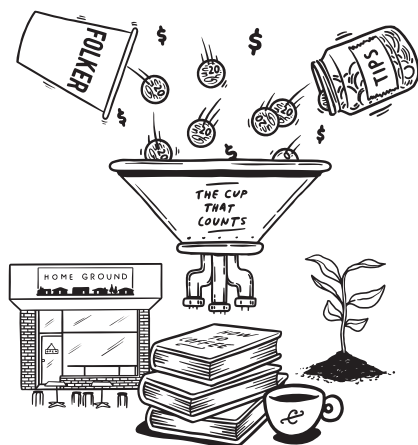
Tastes Like: raspberry, stewed apple, strawberry jam & cacao

Diggy Doo's Guest (Sydney)

Finca Zarza \$18

-  Colombia  Pink Bourbon
-  Double Ferment Washed  Jhonatan Gasca

Tastes Like: cantaloupe, mango, lilies, lychee & riesling



THE CUP THAT COUNTS

20¢ from every single cup
and every single kilo.

sample wine bar menu

subject to change

House bread + balsamic + EVOO	8
Common cheeseburger	16.5
Potato cakes + french onion dip	13
Chicken shawarma + harrisa labneh	15
Pumpkin toast + mascarpone	15
Market fish + tobiko beurre blanc sauce + capers	35
Porchetta + lentils + pine nuts	30
Beef tataki + nectarine ponzu + nori kewpie	42
Roast pumpkin + Thai labneh	18
Fennel slaw + orange + garden herbs	17
Fromage plate	19
Salumi plate	18
House dip + bread	15
Fries + Folker sauce	12
Churros + miso caramel	16

feed me menu 65pp min 2

please inform staff of allergies