

ALL DAY EATS

G | gluten friendly
VEG | vegetarian
VG | vegan

Bütterken sourdough + spreads

Toasted Bütterken sourdough, butter or nuttelex, preserves, or condiments | VEG
\$6.5 / \$10

Eggs on toast

Scrambled, poached or fried eggs on Bütterken sourdough | VEG
make it gluten friendly + \$2
\$8.5 / \$13.5

Brekky bun

Bacon, over easy egg, American cheese and tomato relish in a bun
make it gluten friendly + \$2 | add avocado + \$6
\$16.5

Bavarian breakfast

Bütterken pretzel topped with nduja, house made honey ricotta, sun-dried tomato and basil
\$22

House deposit

Smashed avo with Persian feta, persimmon, pickled red onion, chilli honey on Bütterken sourdough | VEG
make it gluten friendly + \$2 | add bacon + \$7
\$22

Miso mushrooms

On house baked potato bread, white miso, sage, toasted almonds, and smoked coconut yoghurt | G, VG
add poached eggs + \$5
\$23

Goldilocks

Warm oat porridge with burnt orange, pistachio, orange glaze and a scoop of choccy ice cream | VEG
\$22

Cheesy eggs

Steamed eggs topped with feta, pecorino, capsicum salsa, bay oil and crispy shredded potato | G, VEG
add side of potato bread + \$3
\$22

The BIG baby

Pork belly burnt ends, roasted potatoes, Brussel sprouts, apple salad, poached egg and Bearnaise served in a Dutch baby pancake
\$24

Beef rendang toastie

Slow-cooked beef rendang layered with cheesy sauce and pickled onion in a Bütterken sourdough toastie with slaw and raita
make it gluten friendly + \$2
\$22

Seafood rice bowl

House hot smoked salmon and grilled prawn rice bowl with saltbush furikake, slaw, seasonal vegetables and yuzu mayo | G
add a fried egg + \$3
\$27

Chopped salad

Tomato, cucumber, peppers, pickled fennel, chickpeas, pomegranate, hummus and chermoula | G, VG
add Persian feta + \$5
\$19

Isaac's Ugandan lunch

Marinated boneless chicken Maryland, fragrant rice, sautéed greens and smoked chilli | G
Inspired by the comforting meals shared with our Ugandan coffee farmers
\$25

Fish sando

Battered barramundi, slaw, dill mayo and sauce gribiche in a pickle dusted bun, with chips
\$26

Loaded banana bread

Cream cheese frosting, Earl Grey compressed rhubarb, strawberry and walnut crumble | VEG
\$19



SMALL BITES

Salt n pepper squid

Gochujang, pickled veg | G
\$13

Mac n cheese croquettes

With truffle aioli | VEG
\$14

Chicken pate

Bütterken sourdough, blackberry chutney
\$13

SNACKS

Toastie

Ham & Cheese
\$12

Croissant

Ham & Cheese
\$13

Hot chippies

\$6 / \$12

LITTLE FOLKS

Or Big Folks who aren't as hungry

Dippy egg

\$8.5

Egg on toast

\$8.5

Avo on toast

\$12

Kids granola

\$12

Mini banana bread

\$9.9

EXTRAS

tomato relish
bearnaise
potato bread
1 x egg

\$3

roasted potatoes
roasted tomato
sautéed greens
2 x eggs
Persian feta

\$5

roasted mushrooms
avocado
halloumi
chorizo

\$6

bacon

\$7



A 17.5% surcharge applies on all public holidays
1.4% card fee applies to all card transactions

COFFEE

Good for farmers, great to drink. If not, we'll brew it again.

Step 1

Choose Your Brew



\$5



\$5



\$5.5 / 6.5

Step 2

Choose Your Coffee

GODFATHER

*can't
blank*

**FEATURE
SINGLE**

Step 3

Place Your Order + Enjoy

Through the QR Code
or at the register

CAN'T DECIDE?

Let The Barista Choose For You



ICED DRINKS

iced coffee	\$7.5
iced chocolate	\$7.5
iced mocha	\$7.5
iced latte/chai	\$6

HOT DRINKS

teas	\$5
chai with soy	\$6
turmeric with almond	\$6.5
hot chocolate	\$5.5
babycino	\$2

EXTRAS

oat	\$0.8
soy / almond	\$0.8
tiger nut	\$0.8
decaf	\$0
extra shot	\$0.5

OUR IMPACT



We donate 20c from every cup of coffee we make to The Cup That Counts to support a coffee industry that's fair for everyone involved. We're tracking our carbon emissions with Sustain.Life and offset them 100%.



Want to level up your coffee game? Reach out to Alex, our Group Head Barista, and book a training session or a coffee experience in our brand-new Brew Room.

alex@commonfolkcoffee.com.au

