all day dining. dine in. takeaway.

• sourdough toast / 6.50

choose your condiment – the usual line up gluten free white, charcoal & turkish options available

• sour cherry & raisin toast / 6.50

add ricotta & honey 2.00

 eggs your way on toast / 11.00 poached, scrambled or fried

add sides to build a brekkie...

- extra egg 3.00
- ricotta / feta / roast tomatoes 3.50
- garlic sauteéd kale / avocado / hash browns (x3) 4.00
- bacon / salmon gravlax / grilled haloumi / chorizo / confit field mushroom 5.00
- tooty fruity fresh fruit bowl with chia / 10.50

add yoghurt 2.00

add coconut yoghurt (df) 3.00

add paleo muesli (df) (gf) (rsf) 3.00

add granola 3.00

• açaí 5.0 smoothie bowl / 18.50

açaí with chia, supernuts, granola, coconut & seasonal fruit

• brekkie bacon & egg bun / 9.50

double bacon, egg, cheddar cheese, bbg sauce

add smashed avocado 2.50

add hash brown 1.00

add spiced tomato relish 2.00

• berry jelly peanut butter hotcakes / 17.00

warm peanut butter hotcakes drizzled with berry syrup, served in a skillet with ice cream and cream (contains nuts)

• huevos rancheros / 17.50

eggs baked in lightly spiced capsicum & tomato "ranchero" sauce with blackbeans, lime and warm tortilla (v) (df)

add smashed avocado 2.50

add grilled chorizo 5.00

• lazio brunch plate / 19.50

charcoal toast, poached eggs, semi-dried tomato tapenade, prosciutto, ricotta salata, sweet & sour

vinaigrette (gf)

haloumi 5.00

add hash browns 4.00

• an oriental affair / 20.00

pulled chicken breast, shitaki dumplings, asian greens and wild mushrooms, simmered in fragrant chicken broth, drizzled with roast chili oil & sesame

• this little lamb / 25.00

warm salad of char grilled lamb backstrap, butternut pumpkin spiked with honey & preserved lemon, radicchio, baby beets, feta, mint & flame grilled red peppers, agro dolce dressing (gf) • big boy one-pan brekkie / 23.00

scrambled eggs, bacon, chorizo, hash browns, confit field mushrooms, grilled tomato & sourdough served in a hot skillet (no variations)

• the burger / 20.00

180g charred beef pattie, spiced tomato relish, bacon, cheddar, mizuna, kewpie mayo & fries

- **sides** shoestring fries / 5.00 sweet potato fries / 7.00
- sweets & treats please see our counter display
 - coconut & black sticky rice bowl / 17.00
 served warm, with banana, berries, chia, shaved
 coconut, passionfruit curd (gf) (v)
 - sooky dooky avo smash / 19.50
 smashed avocado & feta on sourdough,
 poached eggs, chopped bacon, house made dukkah, caramelised apple balsamic (contains nuts)
 - power veg bowl / 20.00 sweet potato, roast beetroot, kale, avocado

smash, lentil & tri quinoa salad, turmeric roasted cauliflower, edamame, pepitas (vegan) (gf) (df) add poached egg 3.00

add pulled chicken breast 9.00

• signature salmon salad / 24.00

- flaked, oven-baked atlantic salmon, whipped chipotle & cashew, coriander, cumin roast sweet potato, currants, cucumber, savoy cabbage, sweet corn (df) (gf)
 - crab linguini / 23.00

linguini tossed with blue swimmer crab, chilli, garlic, roast tomato sugo, baby spinach

kids dining served with a fruit popper

- kids fruit salad / 8.00
- kids fried egg & bacon / 10.00
- kids pasta served with fresh tomato sauce & parmesan / 12.00
- junior hotcakes with fresh sugared berries & maple syrup / 12.00 add ice cream \$1.00
- grilled chicken tenders & fries / 12.00
- cheese burger with beef pattie, tomato sauce & fries / 12.00



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coffee. drinks. dine in. takeaway.

speciality by friends of ours

- ristretto / espresso / 4.00
- long black / 4.50
- hot batch filter / 6.00
- cold batch filter / 6.00

hot

- macchiato / piccolo / 3.80
- flat white / cappuccino / latte / chai latte / turmeric latte / mocha / 4.30
- whoopi (double ristretto 3/4 latte) / 4.30
- belgian mixed hot chocolate / 4.80
- mr potato head baby cino (served with Iollies & marshmallows) / 2.50
- extra shot / soy / decaf / almond / oat / macca / mug / caramel / vanilla / hazelnut 50c extra

loose leaf herbal teas / 4.50

jasmine green / peppermint / chamomile / lemongrass ginger / english breakfast / earl grey / malabar chai infused / 6.30

juices

- freshly squeezed apple juice / 9.00
- freshly squeezed orange juice / 9.00
- 'revitaliser' mixed seasonal fruit / 9.00
- 'roger rabbit' carrot, apple, lemon, ginger, turmeric / 9.00
- 'winter green' apple, mint, spinach, cucumber, celery / 9.00

smoothies

- 'banana smoothie' with honey, cinnamon & moo / 9.00
- 'berry, berry nice smoothie' mixed berries with ice & a splash of moo / 9.00
- 'açaí brekkie smoothie' acai, berries, granola & almond milk (df) / 9.50
- 'sam's super smoothie' banana, peanut butter, coconut water, protein, honey & cinnamon / 9.50

frappés

- greek style frappé / 7.50
- 'tropical slushie' passionfruit & mango blended with ice (df) / 8.50

cold

- iced coffee blended with ice cream, vanilla bean & whipped cream / 8.50
- iced chocolate blended with ice cream, chocolate decadence & whipped cream / 8.50
- iced mocha coffee & chocolate blended with ice cream, vanilla bean & whipped cream / 8.50
- nutella thickshake / 9.50
- big peeps sized milkshake / 6.00
- little peeps sized milkshake / 5.00
- coke / coke sugar-free / lemonade / lift / lemon, lime & bitters / 4.00
- mineral water / 4.00
- fiji still water / 4.00
- kids poppers (apple or orange) / 2.50

beer

young henrys newtowner pale ale on tap / 8.50 young henrys cloudy apple cider & natural lager / 8.50

whites

- veneto pinot grigio, italy
- chain of ponds, millers creek chardonnay, adelaide hills
- seesaw organic prosecco, orange

reds

- rolf binder shiraz, barossa valley
- cape margaret cabernet sauvignon, margaret river
 - chain of ponds, section 400 pinot noir, adelaide hills
 - petits detours rosé, france

all wines glass 9.50 / bottle 37.00 | spirits available on request



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