

About Us

- >NAGIN Cafe which started the contribution in Australia, Sydney.
- >Presenting bakery food from various countries.
- >Beautiful Dessert dish.
- >Lot of Coffee Variant.
- >This NAGIN cafe has only been running for one year since it was created in 2020.

READMORE

MENU



Bread



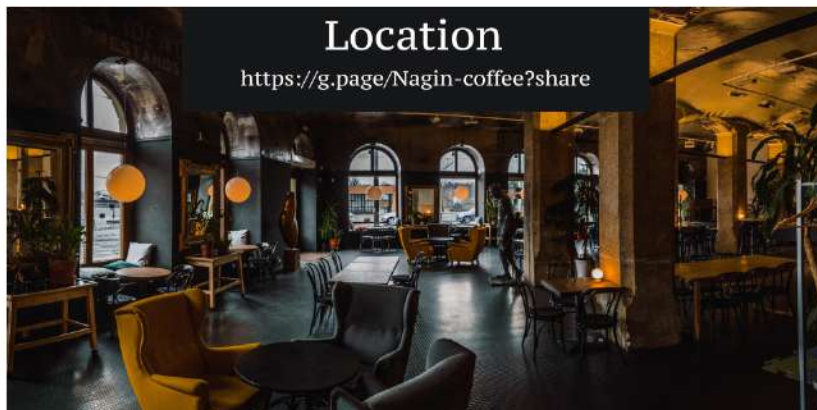
Dessert



Drink

Location

<https://g.page/Nagin-coffee?share>



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Bread

Ciabatta Bread.....	2.25 \$
Walnut and Raisin Bread.....	3.00 \$
Baguette.....	1.70 \$
Croissant.....	1.50 \$
Sourdough Bread.....	2.70 \$
Multigrain Bread.....	2.00 \$
Stick Bread.....	1.30 \$
Rye Bread.....	2.45 \$
Brown Bread.....	1.80 \$
White Bread.....	1.30 \$
Olive Bread.....	1.00 \$
Challah.....	2.30 \$



Dessert

Apple Pie.....	2.25 \$
Cherry Pie.....	3.00 \$
Peach Pie.....	1.70 \$
StrawBerry Pie.....	1.50 \$
BlueBerry Pie.....	2.70 \$
BlackBerry Pie.....	2.00 \$
Mixed Berry Pie.....	2.30 \$
Ice Cream Cookie.....	2.45 \$
Frozen Lime Cake.....	1.80 \$
Artic Orange.....	1.30 \$
Frosty Coffe Pie.....	1.00 \$
Artic Manggo.....	2.30 \$



Drinks

Espresso.....	2.25 \$
Double Espresso.....	3.00 \$
Americano.....	1.70 \$
Long Black.....	1.50 \$
Cappucino.....	2.70 \$
Cafe Latte.....	2.00 \$
Mocha Latte.....	2.30 \$
Flat White.....	2.45 \$
Short Macchiato.....	1.80 \$
Long Macchiato.....	1.30 \$
Ice Coffe.....	1.00 \$
Mineral Water.....	0.50 \$

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Service

Open Hour

Mon – Fri : 9 AM – 7 PM

Saturday-Sunday: 9 AM – 10 PM

Working for NAGIN

To apply for a job, [click here](#).

Charitable Donations

If you are requesting sponsorship for charity events or organization, please contact our PR and communication manager at:

NAGIN Sponsor

Tel (089) 804812234

Buy Online

can buy online at:

Gojek : NaginCafe

Grab : NaginCafe

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JOB

Terms and Conditions

- # Well-groomed and neat
- # Age limit 18 - 24
- # Have a sense of responsibility and cooperation
- # Have graduated high school

Registration

Please fill in completely.

Name	Job Type
<input type="text"/>	<input type="text"/>
Gender	Address
<input type="radio"/> Male <input type="radio"/> Female	<input type="text"/>
Age	Email
<input type="text"/>	<input type="text"/>
High school diploma certificate	
<input type="button" value="Chose file"/>	
<input type="button" value="Submit"/>	

After filling out this form, please wait for the email we will send.

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Merry Christmas



Croissant 5x
Ice Cream Cookie 2X
Caffe Latte/Iced Coffe 2x
32.20-\$
16.10 \$



Baguette 4x
Rye Bread 3X
Cibatta Bread 3x
22.70-\$
11.35 \$



Mixed Berry Pie 2x
Apple Pie 3x
Frozen Lime Cake 3X
36.90-\$
21.65 \$

Happy December



Croissant 8x
Brown Bread 6X
Walnut and Raisin Bread 3x
49.99-\$
29.99 \$



Baguette 8x
Stick Bread 12X
Challah 8x
46.70-\$
32.05 \$

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you can call us : 089605828225

Gmail : NAGINcafe21@gmail.com

Social media

Instagram : NAGIN Cafe

Facebook : NAGIN Cafe

Twitter : NAGIN Cafe



Name

Gender

☒ Male

☐ Female

Address

Email

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Comment Type

Comment

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NAGIN Cafe

What is NAGIN Cafe?

NAGIN Cafe

NAGIN Cafe which started the contribution in Australia, Sydney. Presenting bakery food from various countries and beautiful desserts as well as the hallmark of a cafe, namely various coffee drinks. This NAGIN cafe has only been running for one year since it was created in 2020.

The Owner This Cafe?

Mr. John Foden



The owner of this cafe is Mr. John Foden who comes from a simple family. As a child he loved to cook. he experimented on each of his mother's recipes. After entering college, he chose a cooking university in Australia. the beginning he entered the university very smoothly, in fact he got many awards. After almost four years, he finally graduated and got his degree. At the beginning he started his career, he worked in a famous bakery restaurant. there he learned a lot about recipes and how to make bakery bread. After five years working at the company, he started planning to build his own restaurant. he also resigned and started looking for restaurant references to be made. And the restaurant he wanted came true, NAGIN Cafe which is currently being run. Initially, Mr. John Foden named the restaurant "NAGIN BAKERY" but over time he wanted to add a "Relaxing" impression without losing the taste of this bakery. he started recruiting cafe baristas and some dessert chefs, so the NAGIN Cafe was formed.

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