BRUNCH MENU



Daily Bake Energy ball		2	
Sweet or Savoury muffin		2.5	
Morning bun, Tart, Scone, Cookie, Brownie		3-	
Fruits, Grains			
Maple granola, salted coconut yoghurt, pista	achio, pickled sultanas	6.5	
Hibiscus poached pear, hung yoghurt, macadamia, toasted quinoa, sesame			
Brown rice, almond milk, banana, maple porri		6-	
On Toast - sourdough or grain			
Butter and spreads - house peanut and miso k	outter, blackberry preserve	3.5	
Ogleshield cheese and caraway onion jam		5-	
Smashed avocado, pickled red onion, soy pump	okin seeds, sprouts, manouri	8 –	
cheese			
- poached egg		9.5	
Two eggs - poached, scrambled, fried		6-	
Plates			
Coconut bread, lemon curd cream cheese, rhuk	parb	7.5	
Sprout and kraut bowl: quinoa, charred sweet	t potato, red cabbage kraut,	9-	
miso, tahini, seeds			
Jalapeño cornbread, tomatillo salsa, smoked	pimenton cotija, fried eggs	9.5	
Green baked eggs: Stem broccoli, edamame, ch	nard, miso verde, chilli, soy	9-	
Chapel and swan smoked salmon, soft scramble	ed eggs, grain toast	9-	
Seasoned brown rice, sesame salmon, avocado,	, miso mayonnaise, mung beans,		
pickled ginger, radish, furikake		11-	
Smoked ham hock hash, poached eggs, carameli	ised onion, pickled cucumber,	11-	
cavolo nero, hollandaise			
Slow roast pork belly, kimchi pancake, gochu	ıjang ketchup, sunny duck egg	12-	
Aubergine purée, soft boiled egg, preserved	lemon gremolata, sumac, yoghurt,		
grilled flatbread		9-	
- add merguez		11-	
Baked eggs, tomato pepper ragout, greek yogh	nurt, grilled flatbread	9.5	
- add merguez		11.5	
Caravan fry: eggs, roasted field mushrooms,	slow roast tomatoes, thick		
cut bacon, toast		10.5	
Sides			
Roasted field mushrooms	Slow roast tomatoes	3-	
Smashed avocado, chilli, lime	Thick cut bacon	4 –	
Pork and leek sausage	Merguez sausage	4 –	
Pudding			
Vanilla ice cream, warm Caravan espresso salt caramel sauce Coconut panna cotta, blood orange, hazelnut brittle			
Coconut panna cotta, blood orange, hazelnut brittle			
Chocolate delice, miso ice cream, sesame brittle			

Caravan Coffee Roasters

We roast small batches of beans daily on our probat roasters using beans sourced from around the world. We source green coffee from single farms and estates in the specialty coffee market where the focus is quality, provenance, sustainability, freshness and fair relationships with the growers. Our espresso is made from a blend of coffees using the freshest, tastiest crops of the season. The single origin filter coffees have been sought out for their unique flavour characteristics and quality.

Espresso			
Espresso	2.2	Golden spiced milk	3-
Macchiato	2.4	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salted caramel hot chocolate	3.5
Latte	2.8	Soya, Almond, Oat milk add	0.5

Filter

Our single origin filter options rotate on a regular basis, showcasing outstanding coffee from around the world. Ask your waiter for our current offer which we brew through kalita drip filter

Kalita for 1 3.5 Kalita for 2 7-

Teas

Our loose leaf teas are from Storm Tea Company.

		± 4	
Earl grey	2.8	Lemongrass and ginger	2.8
English breakfast	2.8	Fresh mint	2.2
Jade oolong	2.7	Camomile blossom	2.8
Rooibos indian chai	2.7		

Caravan Coffee Beans and Equipment

We have a selection of single origin and espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.