

# DRINKS

## COFFEE

### Five Senses

|                       |             |
|-----------------------|-------------|
| Touchwood house blend | <b>3.8</b>  |
| Single Origin         | <b>+0.5</b> |
| Bonsoy                | <b>+0.5</b> |
| Cold Drip             | <b>4</b>    |
| Pour Over             | <b>6</b>    |
| Iced                  | <b>6</b>    |

## TEA

### Storm in a Teacup

Breakfast Tea, Silver Fox, Lemonzilla, Ancient Moonlight, Peppermint, Liquorice & Lavender, Genmaicha

|                       |            |
|-----------------------|------------|
| Iced                  | <b>6</b>   |
| Chai                  | <b>4</b>   |
| Hot Chocolate by Mörk | <b>4.5</b> |
| plus peanut butter    | <b>0.5</b> |

## FRESH JUICE

- 1) Cucumber, kale, celery, apple, lime, parsley
- 2) Carrot, beetroot, strawberry, ginger
- 3) Grapefruit, mint

|                           |            |
|---------------------------|------------|
| OJ                        | <b>6</b>   |
| Coconut Water             | <b>5</b>   |
| Mineral Water 500ml/750ml | <b>4/6</b> |
| Coke, Diet, Sprite        | <b>4</b>   |



\*\*\*\*\*

# BREAKFAST

Fresh and poached seasonal fruit, a pot of vanilla yoghurt and house-candied pecans **13**

House made natural muesli, dried fruit, mixed nuts, seeds, cinnamon poached apple, honeyed yoghurt **12**

Flip Shelton's five grain porridge, coconut cream, palm sugar glazed banana, toasted walnuts **12.5**

Rustica sourdough toast, vegemite, house made preserves or organic crunchy peanut butter **7.5**

House made fig and apricot fruit bread, zesty orange and pistachio butter **9**

Avocado toast - beetroot relish, burnt lime, pickled red onion, coriander, mixed seeds, sumac salt **15**

Omelette, caramelized shallots, roasted capsicum, buffalo mozzarella, basil oil **16.5**

Morning grain salad - quinoa, freekah, wild rice, rocket, toasted almonds, chai soaked raisens, cumin yoghurt, poached egg **16** (+ grilled bacon **2.5**)

Peanut butter and jelly whole meal waffles, poached raspberries, whipped peanut butter ricotta, peanut brittle **16**

Tequila and citrus cured salmon, poached eggs, smashed peas, dill, lemon crème fraiche, sautéed endive, sourdough toast **17.5**

Braised mixed spiced beans, lentils, cotechino sausage, basil, poached eggs, marinated feta, sourdough toast **17**

Free range eggs on toast, poached, fried or scrambled **9.5**

We will try our best to accommodate changes to the menu, however during busy periods unfortunately this may not be possible. We hope you understand.

## EXTRAS

Dench gluten free bread **1.5**

Beetroot relish, free range egg, pickled red onion **2.5**

Roasted tomato, spinach, mushrooms **4**

Avocado, bacon, marinated feta **4.5**

Cotechino sausage, house cured salmon **5**

## LITTLE PEEPS

Banana soldiers, chocolate or raspberry coulis dipping sauce **10**

Scrambled eggs, toast, grilled bacon **10**

\*\*\*\*\*

# LUNCH

From 11:30

Quinoa & pomegranate salad, mint, coriander, rocket, citrus and harissa **15.5** (+ marinated lamb skewers **5**)

Fresh burrata, shaved zucchini, peas, mint, parsley, Serrano ham **17.5**

5 & Dime sourdough bagel, house cured salmon, beetroot relish, horseradish creme fraiche, leaves, caperberries **16.5**

Wagyu beef burger, tomato, watercress, relish, cheddar, brioche bun, chunky kiplers, paprika aioli **19.5**

Herb and parmesan crusted "gluten free" chicken schnitzel, farro, pine nut, raisin, feta tabbouleh **19**

Toasted po' boy, fried prawns, grilled rockling, hot sauce, lime aioli, cabbage slaw **20**

Pulled pork tacos, shredded cabbage, coriander, fennel, apple compote **18.5**

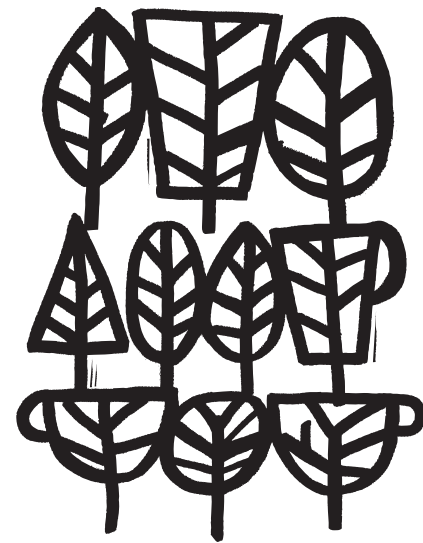
\*\*\*\*\*

## FOLLOW US

FACEBOOK /touchwoodcafe

INSTAGRAM /touchwoodcafe

TWITTER /touchwoodisgood



TOUCHWOOD

**T O U**  
**C H W**  
**O O D**