

## EAT

SOURDOUGH TOAST WITH LOCAL PRESERVES & BUTTER	7.5
DUTCH RAISIN TOAST WITH BUTTER	8
BANANA BREAD WITH PASSIONFRUIT BUTTER	8.5
EGGS YOUR WAY ON TOAST ADD BACON + 4	10
WAFFLES WITH SEASONAL BERRIES, BANANA & MAPLE SYRUP	12.5
PULLED PORK BENEDICT WITH TWO POACHED EGGS, PICKLED RED CABBAGE, APPLE, CORRIANDER & HOLLANDAISE ON AN ENGLISH MUFFIN	18
SMASHED AVOCADO SALSA WITH TOASTED RYE, MIXED SPROUTS, HIMALAYAN SEA SALT & LIME	13.5
HOUSE-MADE BIRCHER MUESLI WITH CARDAMOM & SAFFRON POACHED PEAR	13.5
COCONUT GRANOLA WITH COCONUT YOGURT, YOUR CHOICE OF MILK & SEASONAL STONE FRUIT	14
SUCUK SAUSAGE WITH FRIED OR POACHED EGG, CHERRY TOMATO MEDLEY & SOURDOUGH	14
FRENCH TOAST WITH CINNAMON & VANILLA SUGAR, SEASONAL BERRIES & MASCARPONE	15
BUTTER MILK PANCAKES - SEASONAL BERRIES & MAPLE MASCARPONE OR - BACON & MAPLE SYRUP	14 15
CORN & ZUCCHINI FRITTERS WITH A CAPSICUM & AVOCADO SALSA, FETA & POACHED EGGS	17
SALMON, CAPSICUM, DILL & GREEN PEA PATTIES WITH HOUSE-MADE TARTARE, CUCUMBER, MINT & BASIL SAUCES, AVOCADO, RADISH & DILL	18
MUSHROOM MEDLEY WITH HOUSE-MADE ZAHTAR & SESAME SEED PASTE & OLIVES ON TOAST	16
ROASTED EGGPLANT, ZUCCHINI & CAPSICUM WITH SUMAC, ZAHTAR, POACHED EGG & HOUSE MADE LABNA	17
SMOKED SALMON BRUSCHETTA WITH GOAT'S CURD, DILL, AVOCADO & BEETROOT HARD-BOILED EGG	17
FALAFEL SALAD WITH MIXED GREENS, TOMATO, CUCUMBER, RED ONION, FETA, DUKKAH & PICKLED TURNIPS WITH A SIDE OF HOMOIOUS DRESSING	15
CHICKEN TENDERLOIN SALAD WITH COS LETTUCE, BOCONCCINI, SUNDRIED TOMATOES, OLIVES & AN AIOLI DRESSING	18
LAMB SALAD WITH QUINOA, KALE, ROCKET, FETA, BARBERRIES, SPICED CHICKPEAS, MACADAMIAS & PEPITAS WITH A POACHED EGG & BEETROOT PACHADI	18.5
CHICKEN BURGER WITH TOMATO, SALAD, CHEESE & CHILI AIOLI ON A BRIOCHE BUN WITH CHIPS	15
LAMB BACKSTRAP BURGER WITH FRIED HALOUMI, TOMATO, HOUSE-MADE AVOCADO MAYONNAISE & ROCKET ON A BRIOCHE BUN WITH CHIPS	16
<b>EXTRAS:</b>	
GLUTEN FREE BREAD	1
EXTRA EGG/TOMATO/SPINACH/TOAST/HOLLANDAISE	3
BACON/SUCUK/MUSHROOM/LABNA/HALOUMI	4
AVOCADO, SALT + LIME/SMOKED SALMON	6

## DRINK

### COFFEE

WHITE / LONG BLACK	4
BLACK / MACCHIATO	3.5
SINGLE ORIGIN	POA

COLD BREW	5.5
POUR OVER	5

MOCHA	4
HOT CHOCOLATE	4
CHAI	4

MUG / MEDIUM ADD	.5
LARGE / EXTRA SHOT ADD	1

SOY, LACTOSE FREE ADD	.5
COCONUT MILK, ALMOND MILK ADD	1

### TEA (LOOSE LEAF - POT)

<i>WHITE</i>	
ENGLISH BREAKFAST / EARL GREY	4
<i>HERBAL</i>	
HONEYDEW GREEN / PEPPERMINT / MALABAR CHAI / LEMONGRASS GINGER	
<i>BLACK</i>	
CARDAMOM / ROSE PETAL	

### FRESH PRESSED JUICE

ORANGE	7
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GREEN APPLE, CUCUMBER, LIME & MINT	8
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WATERMELON, STRAWBERRY, CARROT & LEMON	8
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PINEAPPLE, ORANGE, CARROT & GINGER	8
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### ICED

ICED COFFEE / CHOCOLATE FRAPPE	6.5
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### HOUSE MIXED SODAS

COLA	4
GINGER BEER	
PEACH ICED TEA	
LEMON, LIME & BITTERS	

### WATER

SPARKLING WATER - BOTTOMLESS CUP	3 PP
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### HOUSE-MADE GELATI

SAFFRON & PISTACHIO	4
ROSE PETAL & ROSE WATER	
RASPBERRY	

### TREATS

SELECTION OF FRESH BAKED PASTRIES & CAKES	FROM 4
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### RETAIL

250G BAG OF FRESHLY ROASTED COFFEE BEANS	12
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NO CHANGES TO THE MENU PLEASE  
KITCHEN CLOSSES AT 3PM

EST. **COFFEE** 2014  
**INSTITUTE**  
ESPRESSO BAR & COFFEE ROASTER

**COFFEE INSTITUTE**  
ESPRESSO BAR & COFFEE ROASTER

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96 WALKERVILLE TERRACE  
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MONDAY TO SATURDAY  
7 - 4

SUNDAY  
8 - 3



**MENU**

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