



the COPPER MILL

SANDWICHES / ROLLS / SMALL THINGS

Served all day

TOAST 6

Infinity Bakery White or Rye Sourdough
+ Artisan GF bread by Scopello Bakery +2

Choice of Spreads:

Butter // Vegan Butter // Cream Cheese
Vegemite // Peanut Butter // Housemade Jam
Urban Beehive Local Sydney Honey

BAGELS BY SMOKING GUN 6

VEGAN

Choose a Flavour:

Sesame // Onion, Mixed Seed & Caraway // Hot X Bun Style Fruit
Add any spreads from Toast selection

TRADIE'S BACON & EGG ROLL 9

Poached egg and bacon rashers with choice of sauce:
Tomato, BBQ, Eggless Aioli or Chipotle Aioli, Romesco

Add Ons:

Extra Egg // Melted Cheddar 2.5
Avocado // Haloumi // Roast Tomatoes 4

FANCY BACON & EGG ROLL 12.5

Poached egg and bacon rashers with Romesco sauce, rocket and vintage cheddar

VEG BREAKY ROLL 11

Poached egg with haloumi, sweet potato, rocket, housemade cucumber pickles,
eggless aioli and herb, chilli, garlic and lime sauce

VEGAN BREAKY ROLL 14

Housemade vegan chorizo, olive tapenade, fresh kale, caramelized onion

Add Macadamia Fetta +3

Add Roast Tomatoes or Avocado +4

PERUVIAN ROLL 13.5

Roast pork belly, salsa criolla spanish onion, sweet potato, eggless aioli and a soft fried egg

REUBEN SANDWICH 14

Pastrami, white cabbage sauerkraut, housemade cucumber pickles,
eggless chipotle aioli, melted vintage cheddar

GOOD OLD-FASHIONED HAM & CHEESE TOASTIE 10

Butter, Dijon mustard, ham & melted vintage cheddar

All sandwiches can be made on artisan gluten free bread by Scopello Bakery +3
We take food allergies seriously, please advise staff if you have any!

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SPRING/SUMMER





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MEALS

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STRAWBERRY & BEETROOT CHILLED BREAKFAST RICE 16

VEGAN + GF

Brown rice soaked in Ulu Hye Nut Mylk with pureed beetroot, strawberries, ginger, spices & rose water, served with housemade coconut yogurt, lychee, mango, macadamias and fresh mint

POACHED EGGS ON TOAST 9.5

Two poached eggs served on one piece of white or rye sourdough

Add Ons:

Extra Egg // Extra Toast 2.5 each

Haloumi // Roast Tomatoes // Avocado 4 each

Sautéed Lemon Kale 4

Free Range Bacon // Vegan Chorizo 5 each

Spiced Pulled Organic Chicken // Herb, Chilli, Garlic & Lime Vegan Prawns 5.5 each

Smoked Salmon // Pork Belly 5.5 each

Made with GF Bread +2

AVOCADO TOAST 13.5

Served on one piece of toast with cashew & hazelnut dukkah, fetta, lemon juice, chilli flakes and a poached egg

+ Free Range Bacon // Vegan Chorizo 5 each

+ Pork Belly // Smoked Salmon 5.5 each

+ Roast Tomatoes // Haloumi 4 each

Veganise It: Replace Egg & Feta with Macadamia Fetta,

Roasted Tomatoes, Olive Tapenade and Basil Oil + 2.5

CODDLED EGG 13

Sweet potato puree, baby spinach and herb oil, egg in a jar with buttered dipping toast

FRENCH TOAST 18

VEGAN

GF OPTION AVAILABLE

French toast with housemade besan mix, coconut ice cream, vanilla poached rhubarb, black sesame brittle, ginger pickled grapes, basil oil and macadamias

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SOFT TACOS 16

VEGAN + GF

Two corn tortillas with capsicum, corn, black beans, red cabbage, salsa criolla spanish onion, coriander, romesco, eggless aioli, fresh lime and choice of:

Herb, Chilli, Garlic & Lime Vegan Prawns
Sweet Potato and Haloumi
Spiced Pulled Organic Chicken

SMOKED SALMON BAGEL 16

Served on an Onion, Caraway & Mixed Seed Bagel, with cream cheese, capers, rocket, dill pickled celery and caramelised onion

Add poached egg +2.5

Veganise it: Replace Salmon and Cream Cheese with Herb, Chilli, Garlic & Lime Vegan Prawns and Macadamia Feta +1

MUSHROOM ROLL 9

VEGAN

Minced mushrooms with thyme, rosemary and vegan butter, wrapped in Dijon mustard coated puff pastry, served with housemade Romesco sauce

Add side serve of Seasonal Salad +6

SEASONAL SALAD 17

VEGAN + SOMETIMES GF, ASK US!

Check out the Specials Board for our latest Seasonal Salad

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DRINKS

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COLDIES

- Raspberry, Lychee & Sage Frappe 7.5
- Green Machine: Banana, Kiwi Fruit, Spinach, Avocado, Cucumber, Mint & Coconut Water Smoothie 8.5
- Coconut Iced Chocolate (made with dairy, vegan option available) 7.5
- House Made Sodas 6.5
- Lemonade or Beetroot, Strawberry & Ginger
- Cold pressed juice by Hrvst St | Ruby Tuesday:
Watermelon, Rhubarb, Pink Lady Apple, Pear & Lime 6.5
- Fresh Orange Juice 7
- Fresh Orange; Carrot, Lemon & Ginger 8
- Mailer McGuire Jasmine Tea Kombucha 6.5
- + Add housemade flavouring: Lemon or Beetroot, Strawberry & Ginger +1

COFFEE & TEAS

- House blend 'My Brother's Wife' by The Golden Cobra
Single Origin for all black coffee, filter & cold drip by various rotating local roasters
- Small 4
- Large 4.5
- Turmeric Latte with Honey 4
- Extra Shot // Mocha // Milk Lab Almond Milk // Bonsoy + 0.5
- Hot Chocolate 4
- Coconut Hot Chocolate (made with dairy, vegan option available) 5.5
- Single Origin Pour-Over Filter 6
- Housemade Single Origin Cold Drip 5
- Iced latte
- Small 4
- Large 4.5
- Iced Coffee with Ice Cream & Chocolate Syrup 6.5
- Raw Honey Soaked Sticky Chai 4.5
- Bespoke Vegan Sticky Chai 4.5
- Husk Mill Cacao & Coconut Tea 4.5
- Teas 4
- English Breakfast // Earl Grey // Peppermint // Green // Berry

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