

HOT COFFEE

Espresso & Short Macchiato	3.50
Flat White, Latte, Cappuccino, Long Black, Long Macchiato, Chai Latte and Dirty Chai	
CUP	4.00
MUG	5.00
Hot Chocolate and Mocha	5.00
Affogato	5.50
Extras	0.50
Bon Soy, Lactose Free Milk, Almond Milk, Coconut Milk, Coffee syrup	
Fonzie Abbott Cold Brew	
Black	5.00
With Milk	5.50
With Soy	6.00
TEA - Loose leaf or Pyramid Bags	4.50
English Breakfast	
Early Grey	
Lemongrass & Ginger	
Sencha Green	
Honeydew Green	
Peppermint	

...The Food...

...The Mood...

...The Bean...



KIRRA

15% surcharge on public holidays

FRESH JUICE

THE ANTIOXIDANT Apple, Carrot, Celery	8.00
THE GREEN ENVY Spinach, Apple, Cucumber, Mint, Pineapple, Ginger	8.00
BLOOD AND LIVER CLEANSER Carrot, Apple, Celery, Beetroot	8.00
HANGOVER DETOX Orange, Carrot, Celery, Ginger, Beetroot	8.00
IMMUNE BOOSTER Apple, Orange, Lemon, Carrot, Ginger	8.00

Emma & Toms Bottled Juice	5.00

Milkshakes Chocolate, Strawberry or Caramel	6.50

Soft Drinks	
Bottles Coke, Coke Zero, Diet Coke, Lemon Lime Bitters, Ginger Beer Sprite, Lift, Fanta	4.00

Iced Drinks Ice Coffee, Ice Latte, Ice Chocolate, Ice Mocha	6.50

Smoothies Mixed Berry, Mango, Banana or Acai	7.50



KIRRA

We believe in supporting:

Our local producers...

We source what we can from our local farmers including free range eggs

Our local community...

Buy the art and see all proceeds go directly to the creator

Our planet...

We set out to consciously minimise our use of unsustainable packaging,
bring your own cup for take away coffee and save 50c.

Katrina & Cameron

...The Food...

...The Mood...

...The Bean...

BREAKFAST

Toast (two slices) V

your choice of sourdough, white, wholemeal, turkish or gluten free, selected condiments

5

Fruit Sourdough Toast V GF

local artisan baked, lemon curd, two slices

8

Free Range Eggs on Toast V

two eggs your way, house tomato chutney, sourdough

10

Acai Bowl VE

super berry, gluten free granola, toasted coconut, seasonal fruit

12

Classic Bacon and Egg Roll FV (available all day)

milk bun, crispy bacon, egg, house made bbq sauce

8

add swiss cheese 10

Deluxe Bacon And Egg Roll FV (available all day)

milk bun, crispy bacon, egg, swiss cheese, avocado, caramelized onions house made aioli

13

Smashed Avo on Sourdough V

charred lime, evo, danish fetta, burnt balsamic

14

Gluten Free Granola GF

blend ancient grains, nuts, seeds, coconut yoghurt

14

Croissant Croque Madame (available all day)

shaved leg ham, swiss cheese, dijon bechamel, fried egg

14

Classic Bacon and Eggs

two eggs, bacon, tomato, sourdough toast

14

Pancake Stack

maple syrup, vanilla bean ice cream, seasonal fruit

15

Sweet potato, Red Lentil and Kale Fritters VVE

avocado, field mushroom, beetroot relish, cashew dill cream

16

All Sorts Convent Eggs V

mushroom, onion, tomato, kale and fresh herbs, potato rosti, two eggs baked in oven, sourdough toast

17

Green Breaky Bowl GF V

avocado, sautéed kale, rocket, cucumber, blackened lime, quinoa, oregano rub, salsa verde, two poached eggs

17

Byron Bay Haloumi Rosti Stack V

grilled haloumi, house made potato rosti, field mushroom, two poached eggs, baby spinach, zattar, sourdough toast, balsamic glaze

18

Eggs Benny

poached eggs, baby spinach, topped with your choice of grilled leg ham, smoked salmon or field mushrooms with a house made mustard hollandaise on sour dough

18.50

Breakfast for Champions (available all day)

two sunny side up eggs, crispy bacon, smoked chorizo, tomato, mushrooms, beans, house made rosti, sourdough toast

22

Sides

potato rosti/baked beans/spinach/gluten free toast 3

bacon/ byron bay haloumi/smoked chorizo/ avocado/field mushrooms/smoked salmon 4

LUNCH

Please check the front counter display for daily salads/ sandwiches / croissants and home baked treats!

SMALL EATS

Lebanese Flat Bread, Hummus, Zattar VVE

flat bread dusted w zattar, evo, garlic hummus

10

Cajun Spiced Arancini V

trio of cajun infused arborio, grand pandano, panko crumbed, citrus aioli

12

Camembert and Caramelized Onion Spring Rolls V

trio of south cape camembert and caramelized onions, house made spring rolls w/- side of beetroot relish

13

Garlic Prawns & Smoked Chorizo Salad

mixed greens, house made lemon and olive oil dressing

16

BIG EATS

Loaded Sweet Potato Fries VVE

smashed avocado, cherry tomatoes, snow pea tendrils, oregano rub, finished with cashew/dill cream

15

Beef Rendang Topped Fries FV

crispy fried chips topped with five-hour slow cooked beef cheek in coconut milk and indonesian spices

16

Kumara, Lentil and Kale Patties VVE

greens, pickled cucumber, beetroot relish, garlic confit

17

Japanese Chicken Burger

ponzu marinated chicken breast, sesame slaw, swiss cheese, spiced aioli, chips

18

Thai Green Chicken Curry

kaffir lime infused chicken, pappadum case, fragrant jasmine rice

18

Steak Sandwich

110g grass fed rump steak, caramelized onions, swiss cheese, avocado, greens, house chutney, house made bbq sauce, chips

19

Seasonal Fresh Fish Of The Day V (Ask Staff)

grilled with citrus herb butter or battered, chips, salad, tartar, lemon

20

Trio of Softshell Tacos (Mix & Match)

tempura fish, grilled haloumi, shredded indonesian beef, sriracha slaw, jalapeno aioli, coriander and lime

22

Prawn, Spinach And Dill Spaghetti

fresh prawns, capers, dill, spinach and fresh chilli, parmesan crisp

25

All Sorts Grazing Platter FV (Two People)

flat bread, hummus, cajun spiced arancini, grilled chorizo, camembert springrolls, shredded rendang beef, sweet potato fries, house chutney

30

Sides

chips
sweet potato fries
sriracha slaw
grilled smoked chorizo
leafy greens, salsa verde

6

Kids Eats

ham & cheese toasty
fish & chips
grilled chicken strips & rice
bacon & egg

8

15% surcharge on public holidays

15% surcharge on public holidays