

Cindy's Breakfast & Brunch



Toast house made jam & butter	\$8.2
Eggs on Toast poached, scrambled or fried on toast (+ relish \$1.5, sub to chili scramble +\$1.5)	\$13.8 GFO/DFO
Avocado on Toast cherry tomato, pistachio dukkah, lemon, balsamic glaze, basil oil (+ egg \$3.5)	\$15 GFO
Eggs Benedict potato hash, poached eggs, crispy <u>bacon</u> or <u>salmon</u> , hollandaise	\$21 GFO
Corn Fritters poached eggs, pickled red onion + cucumber salad, chili jam	\$22
Squid Salad fried squid, szechuan salt, eggplant + tofu salad, chili jam	\$16
Prawn Scramble chili scramble, prawns, fried garlic, croissant, red chili, spring onion	\$25
Fried Chicken Sandwich tasty cheese, slaw, aioli, sourdough	\$16
Truffle Mushroom mushroom, truffle mayo, fior de latte, brioche	\$18
Pork Belly Benny sriracha hollandaise, poached eggs, pickled daikon, smoked paprika, sourdough	\$22 GFO
French Toast brioche, miso caramel, poached pear, toffee ice cream, chocolate crèmeux, hazlenut	\$21
Big Breakfast eggs your way, <u>bacon</u> or <u>salmon</u> , mushroom, relish, grilled tomato, hashbrown, sourdough, avocado	\$25

VO- Vegan Option GFO- Gluten Free Option DFO- Dairy Free Option

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal

Sides/ Extra Bits



Hollandaise	\$3.5
Extra Egg	\$3.5
Extra Toast	\$3.5
Tomato	\$3.5
Hashbrowns	\$4.5
Mushrooms	\$4.5
Bacon	\$6
Avocado	\$6
Fries	\$6
Salmon	\$6



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Please note that a 15 % surcharge is applied on public holidays
2.5% surcharge is applied on Amex

Coffee

By Gaberial Coffee, The O.G (House Blend)

Espresso based	Reg /Lrg
Latte/ Flat White/ Cappuccino/ Long Black	\$4.8/5.4
Espresso/ Piccolo	\$3.5/ \$4
Iced Latte	\$4.8/5.4
Iced Coffee	\$6.5

Extra Shot/ Alternative Milk/ Mocha/ Vanilla/ Caramel + 60c

Filter

Batch Brew	\$4.5/5.1
Cold Brew	\$5

Hot Chocolate

Dark Chocolate/ White Chocolate	\$4.5/5.1
Iced Chocolate	\$6.5

Matcha & Chai

Matcha Latte	\$4.5/5.1
Iced Matcha	\$6.5
Chai Latte	\$4.5/5.1
Brewed Chai	\$6.5

Loose Leaf Tea

\$5.5 pot

English Breakfast/ French Earl Grey/ Green Sencha/
Peppermint/ Lemongrass & Ginger/ Chai

Fizzy

Lemmy Lemonade	\$6
Coke	\$3.8
Sparkling Water 1000ml	\$9.5

Cindy's Cold Drinks

Watermelon + Apple + Pineapple	\$9.9
Pear + Pineapple + Mint + Apple Juice	\$9.9
Oreo + Ice Cream + Vanilla + Milk	\$10.5
Peanut butter + Oat milk + Dates	\$10.5

Cindy's Signature

Luxury Hot Chocolate \$7.5

MÖRK 50% Cacao steamed in milk
topped with whipped cream, hand shaved
chocolate

Yuzu Americano \$7.5

The O.G house blend double espresso
served with soda water, yuzu, on ice

Cold Brewed Chai \$7.5

tealeaves' traditional Indian Chai
infused in oat milk overnight

Brunch Cocktails

Orange / Pomegranate Mimosa	\$13
Espresso Martini	\$15
Blended Aperol Spritz	\$16

Beer / Wine *(by bottle/ glass)*

MooBrew Pale Ale	\$9
Asashi Super Dry	\$10
Bruny Island Pale Ale	\$13
Ocho Seasonal IPA	\$14
Willie Smith Apple Cider	\$11.5
Tasmania Icon Sparkling Cuvée	\$10
Laurel Bank Sauvignon Blanc	\$10.5
Bremley Chardonnay	\$15
Small Wonder Rosé	\$11
Laurel Bank Piont Noir	\$12
Longview VISTA Shiraz	\$10

Cindy's

CAFE AND BAR