

CAFE KIN

Welcome to Cafe Kin Stockton St.

We are delighted to introduce our all-day brunch and coffee menu.

Each dish is crafted with care, showcasing seasonal flavours and locally sourced ingredients. From our signature smashed avocado to a selection of pastries, our offerings are designed to highlight freshness and quality.

Our coffee menu features a signature blend, complemented by rotating single-origin options, ensuring there's something to suit every taste.

If you're looking to bring the experience home, we also offer freshly roasted beans available for purchase. Should you need any recommendations or brewing tips, our team is here to chat.

Please inform us of any allergies when ordering however we cannot completely guarantee the absence of allergens.

Please pay & order at the front counter.

We use butter on our bread.

15% public holiday surcharge applies, 10% surcharge on Sundays

(vg) vegan, (vgo) vegan option, (gf) gluten free, (gfo) gluten free option

COFFEE

KIN SIGNATURE BEAN 4.5 / 5.5

House blend milk coffee

Milk Choc, Milo & Almond

ROTATING SINGLE ORIGIN

Long Black 4.2 / 5.2

Batch Brew 7

MAGIC 4.2

CHAI 4.5 / 5.5

TURMERIC 4.5 / 5.5

MATCHA 4.5 / 5.5

MOCHA 4.5 / 5.5

HOT CHOCOLATE 4.5 / 5.5

BARISTA BREAKFAST 15

A curated selection of Cafe

Kin approved coffee, served
in three distinct styles;

Espresso, flat white & batch
brew

ETC.

Caramel, Vanilla or Hazelnut 50c

Extra shot / Decaf 60c

Alt. milk 80c

TEA 5

Origin Pyramid Tea Bags

EBT

Chai

Green

Earl Grey

Chamomile

Peppermint

Lemongrass & Ginger

PLEASE ORDER & PAY AT THE FRONT COUNTER

COLD

All hot drinks can be made iced

Add cold foam to any iced drinks + 2

COLD BREW 8

SPARKLING ICED TEA 8

Peach, Mango or Lemon

Add Prosecco + 6

COLD PRESSED JUICE 6

Apple, Orange or Pineapple

MATCHA ~

Regular 7.5

Strawberry 8

Blueberry 8

Coconut cloud 9

MILKSHAKES 8

SMOOTHIES ~ 15

Verde - Spinach, banana, mango,
kiwi, pineapple, spirulina & coconut
water

Espresso - Cafe Kin house blend
espresso, banana, dates, protein
powder &
almond milk

WINE G | B

SPARKLING

Peterson House Cuvee Piccolo 15

Villa Teresa Prosecco 40

WHITE

Garfish Pinot Grigio 11 | 33

Stonefish Sauvignon Blanc 9 | 32

ROSÉ

Terres de Saint Louis Rosé 8 | 30

RED

Starborough Pinot Noir 9 | 32

Black Pearl Shiraz 11 | 35

EAT

BACON & EGG ROLL (GFO)

Served with house-made tomato relish

CHILLI SCRAMBLED EGGS (GFO)

Sourdough, scrambled eggs, chilli, parmesan & fried shallots

TOASTIE - SOURDOUGH (GFO) OR CROISSANT

With cheese, tomato, avocado & house-made tomato relish.

Choose your protein - Bacon, ham, salmon, chicken or hash brown

SMASHED AVO (VGO/GFO)

Sourdough, cherry tomatoes, fetta & za'taar

TACOS (2) (VGO/GFO)

With avocado, corn salsa, capsicum, jalapeños & sriracha aioli

Choose ~

Crumbed whiting fillets

Grilled halloumi (GFO)

KIN chilli oil beans (VG/GFO)

HALLOUMI TOAST

Sourdough with wilted spinach, roasted tomatoes, halloumi & chimichurri

LOADED BAGEL

SALMON & AVO: spinach & aioli

BACON & EGG: bbq sauce & aioli

VEGAN: avo, hash brown, spinach & tomato relish

POTATO WAFFLES

Home-made potato waffles with sour cream & sweet chilli

Choose ~

Maple bacon

Tomato & caper salsa

MUSHROOM MEDLEY

Sourdough with mushroom medley, feta, basil pesto

THE PLUG

Fried eggs, bacon, sausage, grilled tomato, spinach, roasted mushrooms, hash brown, onion rings, housemade tomato relish & sourdough

Add poached or scrambled eggs \$2

13 BACON & EGGS (GFO) 20

Sourdough, bacon, grilled tomato & eggs your way

23 EGGS BENNY (GFO) 23

Sourdough, poached eggs & hollandaise

Choose ~

Bacon

Salmon

Mushrooms

16 LOADED BANANA BREAD (VGO/GFO) 18

Mascarpone or coconut yoghurt, KIN caramel espresso sauce & seasonal fruits

19 SOUP OF THE DAY 18

22 Please refer to board

BURGERS 24

Served with your choice of sea salt or sweet potato fries

19 PRAWN & SCALLOP ~ Locally sourced

prawns & scallops, rocket & chilli aioli

16 BEEF ~ Beef patty, tomato, lettuce, pickles, cheese,

mustard & aioli

VEGAN ~ Schnitzel, sriracha mayo, avocado, spinach, beetroot relish & tomato

22 PERI PERI CHICKEN ~ Chicken, slaw &

house-made peri peri sauce

ADDITIONS

20 Egg (1) | fetta | relish | grilled tomato 4

Avocado | hollandaise | wilted spinach 5

Halloumi | roasted mushrooms | bacon 5

Salmon | sausage (1) eggs (2) | chicken | hash brown 6

GF additional 2

30 Vegan additional 2

BOWL OF CHIPS

Sea salt 8

Sweet potato 10

CAFE KIN

KIDS MENU

12 & under only

EAT

\$13.5

Pancakes with maples syrup and fruit

Nuggets and chips

Bacon and egg muffin

DRINK

Milkshakes

\$6

Chocolate

Strawberry

Banana

Caramel

Vanilla

Juice

\$5.5

Orange, Apple, Pineapple