

PEABERRY

PHONE / FAX: 02 9959 3807

WWW.PEABERRYESPRESSO.COM.AU

COFFEE

BROTHER 74 PEABERRY BLEND

Espresso, ristretto

SINGLE **DOPIO**
3 **3.5**

Cappuccino, macchiato, flat white, latte, long black, mocha or hot chocolate (extra shot 0.5, decaf 0.2, soy milk 0.5, flavoured syrups 0.5)

REG **LARGE**
3 **3.5**

THE BROWN HORNET

Double ristretto, vanilla bean gelato, choc brownie bits, ricotta and dusted chocolate

7

TEA (LOOSE LEAF)

English breakfast, earl grey, French earl grey, gun powder green, peppermint, lemongrass and ginger, fruit blush, green rooibos vanilla, chamomile and spiced chai

4

COLD DRINKS

100% freshly squeezed juice / frappe of the week

6

The Daisy Duke- spinach, apple, lemon, parsley and ginger juice

7

Banana smoothie (With granola + 1.0)

6.5

Milkshakes - vanilla, caramel, chocolate, coffee, mocha

6

ALL DAY BREAKFAST SUGGESTIONS

1. Peaberry granola with yoghurt and strawberries **10**
2. Whisk and pin gluten free muesli with yoghurt, honey and dried wild figs **10**
3. Fruit salad (seasonal fruit) with yoghurt and granola **10**
4. Breakfast burrito - bacon, baked eggs, sour cream, cheddar, avocado and mex seasoning **10**
5. French toast with ricotta cheese, and maple syrup (side bacon or caramelized banana add 4.0) **10**
6. Scrambled eggs on toast with Parmesan and chives **9**
(sides- trout, mushrooms, spinach and bacon 4.0 or 1/2 avocado 2.5)
7. Croque monsieur (leg ham, creamy dijonnaise, provolone cheese and spinach) **10**
8. JJ's dy-nomite Breakfast panino - bacon, baked eggs, tomato relish and spinach **9**
9. Open grill (1 slice/ 2 slices) Ricotta, sweet potato, roasted tomatoes, basil leaves topped with Parmesan cheese pine nuts and avo oil **7 / 13**

OPEN OMELETTE SERVED WITH TOAST

13

1. Leg ham, binnorie fetta, basil and cherry tomato
2. Smoked trout, basil, caramelized onion and ricotta
3. Herb (thyme, parsley, basil), spinach and Parmesan

TOAST

Cinnamon, ciabiata, organic sourdough, sour cherry loaf, Turkish, schiacciata and granary, quinoa and linseed. With your choice of spread (add 1.0 or 1/2 avocado 2.5)

4

LUNCH SUGGESTIONS

SAVOURY

Assorted vegetarian tarts (tues to Friday only)

4

SANDWICHES

1. The Rufus Funky Chicken - poached chicken, basil leaves, binnorie feta, roast tomato, basil mayonnaise and mixed leaves on sourdough or wrap

10

2. The Harry Callahan - pork and fennel sausage, creamy horseradish, seasonal herbs, caramelised onion, chargrilled capsicum, walnuts, sesame oil and soya sauce on granary or wrap

10

3. The Laverne and Shirley - smoked trout, citrus caper mayonnaise, Haloumi cheese, chargrilled zucchini, pistachio kernels and spinach on sourdough or wrap

10

4. The Bob Marley - basil and pine nut spread, roast tomato, mushrooms, spinach, chargrilled zucchini, capsicum, eggplant and sweet potato on granary or wrap

10

5. The Potsie - meatballs, tomato chutney, dijonaise, caramelised onion, cheddar cheese, mushrooms and mixed leaves on schiacciata or wrap (add bacon \$2.5)

10

6. The Vinnie Barbarino - veal schnitzel, roast tomato, basil leaves, chargrilled eggplant, Provolone and spinach on schiacciata or wrap

12

SALADS

1. Vege - chargrilled sweet potato and zucchini, baby spinach leaves, ricotta, basil leaves, pine nuts, balsamic cherry tomatoes with Parmesan cheese and Peaberry balsamic vinegar

15

2. Poached chicken, haloumi cheese, pistachio kernels, avocado, caramelised onion, cucumber, cherry tomato, snow peas, mixed leaves and fig jam

15

3. Smoked trout with mixed leaves, seasonal herbs, chargrilled red and yellow capsicum, cucumber, snow peas, walnuts with Thai dressing

15

Side serve of sourdough

2.5

TAKEAWAY SALADS

12

TAKEAWAY TOAST

(with spread 4 / 4.5)

3.5

FOLLOW US ON FACEBOOK

Peaberry only uses A2 milk, country valley yoghurt and free range eggs. Please order and pay at counter.