

SCAN TO ORDER



DRINKS

COFFEE

	REG	LRG (MUG)
Latte	\$5.00	\$6.00
Flat White		
Cappuccino		
Long Black		
Short Black		
Macchiato		
Affogato		
Spiced Chai Latte		
Vanilla Chai Latte		
Hot Chocolate		
Babyccino		\$2.50

T2 TEAS

English Breakfast	\$5.00
Melbourne Breakfast	
Earl Grey	
Just Chamomile	
Just Peppermint	
Lemongrass & Ginger	
Organic Chai	
Green Tea	
Fruitalicious	
China Jasmine	

Extras \$0.50

Double Shot / Mocha / Dirty Chai
Vanilla / Caramel / Hazelnut

Specialty Milks

SML/CUP \$0.50 | MED/MUG \$0.75 | XL/ LRG T/A \$1
Bon Soy, Lactose Free, Almond Milk,
Oat Milk

MILKSHAKES & ICED DRINKS

MILK SHAKES \$8.00

Chocolate, Strawberry, Blue Heaven, Caramel, Banana, Vanilla

Kids Milkshakes \$4.00

ICED DRINKS

Iced Coffee/Chocolate/Chai \$8.50

Iced Mocha/Dirty Chai \$9.00

Iced Latte/Iced Long Black \$6.50

*SPECIALTY MILKS ADD | \$1.5

SMOOTHIES & JUICES

Booster \$11.00
Mango, banana, spinach & lime juice

Energise
Strawberries, apple, pear, pineapple & dates

Reboot
Mango, Pineapple, Banana & passionfruit

Detox
Blueberries, Banana, Dates & Boysenberries

*SPECIALTY MILKS ADD | \$1.5

*COCONUT WATER | \$1.5

FRESH JUICES

Freshly squeezed orange juice \$8.00

COLD DRINKS

Coke \$4.50

Coke No Sugar

Sprite

Fanta

Pepsi Max

Lemon Lime & Bitters

Ginger Beer

Ginger Ale

Mount Franklin Water \$3.50

Mount Franklin Sparkling \$4.00

Pop Tops: Apple, Orange, \$3.50

Apple & Blackcurrant

Prices are subject TO A SURCHARGE OF 10% ON WEEKENDS AND 15% ON ALL PUBLIC HOLIDAYS



BREAKFAST MENU

CHEF'S SELECTIONS

AVOCADO SMASH | 25

Toasted sourdough topped with avo smash, poached eggs, fetta, caramelised pepitas & sunflower seeds, with beetroot hummus & charred citrus. (V) (GFO)

ADD BACON | 5

VEGAN AVO SMASH | 25

Toasted sourdough topped with avo smash, local Flooding Creek mushrooms, roasted tomatoes, thyme, caramelised pepitas & sunflower seeds, with beetroot hummus & charred citrus. (Vegan) (GFO)

BENNY'S BIG BREAKFAST | 30

Eggs your way served with roasted tomato, local Flooding Creek mushrooms, hash browns, baked beans & bacon on toasted sourdough (GFO)

ADD AVOCADO | 5 ADD CHORIZO | 5

VEGAN BIG BREAKFAST | 30

House made vegan baked beans, local Flooding Creek mushrooms, roasted tomato, avocado, spinach & hash browns on toasted sourdough (Vegan) (GFO)

TRADITIONAL EGGS BENEDICT | 23

Two poached eggs, bacon and spinach on an English muffin topped with hollandaise (GFO)

ADD A SIDE OF HASHBROWNS | 4

AROMA BREKKY BURGER | 18

Toasted milk bun with two fried eggs, bacon, cheese, baby spinach, caramelised onion & house made tomato relish

ADD AVOCADO | 5 FOCACCIA OPTION | 3
GF/DF BUN | 2

CHILLI SCRAMBLED CROISSANT | 24

Scrambled eggs with chilli, chorizo, spring onion, fresh herbs and parmesan, served on a toasted croissant.

(GFO Available)

BACON & EGG ROLL | 11.50

Fried egg with bacon on a toasted milk bun. (GFO)

ADD CHEESE | 1

ADD HOUSEMADE TOMATO RELISH | 1

GF/DF BUN | 2

BUILD YOUR OWN | 14.5 BREAKFAST

Start with two eggs on toasted sourdough,
poached, scrambled or fried

ADD:

TOMATOES	MUSHROOMS	4
HASH BROWNS	FETTA	

BACON	AVOCADO	5
CHORIZO	HALOUMI	
BAKED BEANS		

ADDITIONAL EGG	2
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SOMETHING SWEET

BELGIUM WAFFLES | 20

Two toasted waffles topped with EITHER

- Pear and berry compote, fresh berries and ice cream OR
- Maple syrup and vanilla ice cream

ADD BACON | 5

VEGAN GRANOLA BOWL | 18

Granola Bowl - House made muesli served with coconut yoghurt, pear and berry compote, fresh berries and your choice of milk. (Vegan)(GF) Contains Nuts

APPLE BIRCHER MUESLI | 16

House made apple bircher with fresh apple, nuts, seeds and coconut. (Vegan)(GF)

GF FRENCH TOAST | 19.50

Gluten-free French toast served with fresh berries, berry compote, maple syrup and ice cream

CHILDREN'S BREAKFAST

KIDS WAFFLE | 12

One waffle served with maple syrup & ice cream

KIDS BACON & EGGS | 12 (GFO)

Egg & bacon on toasted sourdough, choice of poached, scrambled or fried

TIGER TOAST | 7 (GFO)

Vegemite & melted cheese on sourdough toast

SOMETHING LIGHT

VEGAN DATE & WALNUT BREAD | 8.5

Served toasted with butter or Nuttelex

BANANA BREAD (GF) | 8.5

Served toasted with butter or Nuttelex

LUNCH MENU

THE CLASSICS

THAI SPICED CALAMARI | 24

Salt and pepper calamari topped with crispy fried seasoning of garlic and chilli with fresh spring onion served with rocket, pineapple and tomato salad, chips and tartare (GF)

PUMPKIN RISOTTO | 22

Risotto with roasted pumpkin, pine nuts, baby, spinach, (GF), (VEGAN)

ADD FRIED CALAMARI | 5.50

ADD SEARED CHICKEN TENDERLOINS | 5.50

SLOW COOKED LAMB PITA | 24

Toasted flatbread topped with tzatziki, slow cooked lamb, diced tomato, red onion, feta & rocket

ADD A SIDE OF CHIPS | 5

FISH TACOS | 24

Locally sourced beer battered fish on 3 mini soft corn tortilla wraps with coriander, corn and a red cabbage slaw served with chips and house made chipotle sauce (GF)

ADD ROCKET, PINEAPPLE AND TOMATO SALAD | 5

CREAMY CHICKEN PESTO LINGUINE | 24

Linguine pasta tossed with creamy chicken pesto sauce, sundried-tomato's and spinach, topped with parmesan cheese

BURGERS

ALL SERVED WITH A SIDE OF CHIPS

CHICKEN BURGER | 25

Buttermilk fried chicken with spiced BBQ sauce, cheese, & crunch slaw on a toasted milk bun

ADD BACON | 5

GF/DF BUN | 2

AROMA BEEF BURGER | 25

House made beef patty, cheddar cheese, tomato, lettuce & beetroot relish, homestyle mayo and caramelised onion on a toasted milk bun

ADD BACON | 5 ADD EGG | 2

GF/DF BUN | 2

VEGGIE BURGER | 23

Vegetable & lentil patty with delicate herbs and spices, topped with cheese, beetroot relish, dill pickle, lettuce & sliced tomato on a toasted milk bun

GF/DF BUN | 2

VEGAN SCHNITZEL OPTION AVAILABLE (2)

SALADS

CAESAR SALAD | 22

Cos lettuce, shaved parmesan, bacon, sourdough crustini's topped with a poached egg with creamy Caesar dressing

ADD SEARED CHICKEN TENDERLOINS | 5.50

HALOUMI & BEETROOT SALAD | 20

With quinoa, sultanas & dill, served on a bed of finely chopped spinach leaves (GF)

WINTER ROASTED VEGETABLE SALAD | 22

Roasted pumpkin, baby potatoes, carrot and parsnip tossed through rocket leaves, Danish fetta and mixed herbs dressed lightly with olive oil and balsamic dressing (GF)

ADD SEARED CHICKEN TENDERLOINS | 5.50

ADD SLOW COOKED PULLED LAMB | 5.50

SOMETHING LIGHT

LIGHTLY SEASONED CHIPS | 10

Served with tomato sauce or aioli

SOUP OF THE DAY | 12.5

Served with toasted sourdough, Please see specials

BRUSCHETTA | 14

(#)

Spanish onion, tomato, fresh basil & fetta cheese, with balsamic reduction on toasted Turkish bread (V)

(#)

ADD A BASE OF AVO SMASH | \$5

CABINET SELECTIONS

Check out our cabinet for our daily selections of gourmet foccacias, toasties and delicious sweet treats

HAVE YOU SEEN

OUR HEAT @ HOME MEALS READY FOR
TAKEAWAY ?

CHILDREN'S LUNCH

CHEESEBURGER & CHIPS | 12

Beef patty, cheese, tomato sauce on a toasted milk bun (GF)

CRISPY CHICKEN & CHIPS | 12

Gluten free crumbed chicken tenderloins served with chips (GF)

CALAMARI & CHIPS | 12

Lightly seasoned calamari served with chips (GF)

KIDS PASTA | 12

Penne pasta served with napoli sauce

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Aroma
@ eastwood
Coffee House
& Eatery

BAR MENU

WHITE WINE

CHARDONNAY

Tambo Wine, Gippsland, VIC 10 | 36
Lightfoot & Sons, Gippsland, VIC 12 | 45

SAUVIGNON BLANC

Twin Islands, Marlborough, NZ 10 | 36

PINOT GRIGIO

Grant Burge, Barossa, SA 10 | 36

MOSCATO

Brown Brothers, Milawa, VIC 10 | 36

ROSE

Lightfoot & Sons, Gippsland, VIC 12 | 40

RED WINE

SHIRAZ

Lightfoot & Sons, Gippsland, VIC 10 | 36
Pepperjack, Barossa, SA 1 | 45

CABERNET SAUVIGNON

Hidden Story, Myrtleford, VIC 10 | 36
Tambo Wine, Gippsland, VIC 1 | 40

PINOT NOIR

Lightfoot & Sons, Gippsland, VIC 1 | 45

CABERNET SHIRAZ

Grant Burge Benchmark, Barossa, SA 1 | 36

MERLOT

Zilzie, Red Cliffs, VIC 10 | 36

SPARKLING WINE

Chandon, Yarra Valley, VIC 1 | 75
Lightfoot & Sons, Gippsland, vic 1 | 50
Dunes & Greene, Adelaide, SA 10 |
Yarra Burn, Yarra Valley, VIC 1 | 36
Brown Brothers Prosecco, Milawa, VIC 12 |

SPIRITS

JIM BEAM
BUNDABURG RUM
BACARDI
GIN
TEQUILA

VODKA
JACK DANIELS
BAILEYS
KAHLUA

10

BEER & CIDER

HEINEKEN ZERO | 7
SOMERSBY APPLE CIDER | 8
CASCADE LIGHT | 8
CARTLON DRY | 8
GREAT NORTHERN (MID STRENGTH) | 8
CORONA | 11
STELLA | 11
PERONI | 11
ASAHI | 11
SAILORS GRAVE (SOU' EAST DRAUGHT) | 12
SAILORS GRAVE (IPA) | 12
SAILORS GRAVE (DOWN SHE GOSE) | 12

COCKTAILS | 18

COSMOPOLITAN

Vodka, Cointreau, Cranberry & Lime Juice

ESPRESSO MARTINI

Vodka, Kahlua & Coffee

SALTED CARAMEL ESPRESSO MARTINI

Coffee, Vodka, Kahlua, Salted Caramel Syrup, Sugar Syrup

PASSIONFRUIT MARTINI

Lime juice, Vanilla Syrup, Vodka, Passoa, Passionfruit Puree

FRENCH MARTINI

Vodka, Chambord, Pineapple Juice

WHISKEY SOUR

Whiskey, Egg White, Lemon Juice, Sugar Syrup

LONG ISLAND ICE TEA

Vodka, Tequila, White Rum, Gin, Cointreau, Lemon Juice & Cola

MOJITO

White Rum, Lime Juice, Sugar Syrup & Mint

EMPRESS SOUTHSIDE

Empress Gin, Lime Juice, Sugar Syrup, Mint, Soda, Berries

PASSIONPINE TOM COLLINS

Passionfruit puree, Pineapple Juice, Lemon Juice, Sugar syrup, Empress Gin, Soda Water

PINA COLADA

Bacardi, Coconut Cream, Pineapple Juice, Pineapple

MOCKTAILS | 12

SUMMER MOCKTAIL

Ginger beer, Cranberry Juice, Strawberries & Lime

COOL PASSION MOCKTAIL

Orange Juice, Passionfruit Juice, Pineapple Juice, Lemonade

HONEYMOON MOCKTAIL

Honey, Lime Juice, Orange Juice, Apple Juice

CANADIAN CLUB
FRANGELICO

PINK GIN
CHAMBORD

12

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