

POACHED EGGS ON TOAST Free range eggs on two slices of organic sourdough & micro herbs GF +3		14	AVOCADO ON TOAST Smashed avocado, poached egg, goats curd, house made romesco sauce, pickled orange fennel, roquette, garlic confit cherry tomatoes & za'tar on pumpkin sourdough Add bacon +6 V VGO DFO NF GFO +3	23
Norwegian smoked salmon.	7ea		Add bacon for vivoo bi o in fig. o 13	
Avocado Smash. House Made Pumpkin bread. Seasonal Greens. Bacon. Halloumi.	6ea	EXT	BREAKFAST BAGEL Fried egg, halloumi, avocado smash, pulled mushroom & sriracha mayonnaise Add bacon +6 V NF VGO DFO GF BAGEL +4.5	22
House Made Rosti. Avocado. Mushrooms. House Made Almond fetta. Thick cut ham.	5ea	XTRA'S		
Egg. Tomato Relish. Spinach. Hollandaise. Toast. Roasted Tomato.	4ea		EGGS BENNY Either: Thick cut ham or Smoked salmon (no substitutions) with poached eggs, two slices of sourdough & hollandaise	25
GF Options: Toast Bun or Bagel	3 4.5		Add bacon +6 SF NF LF GFO +3	
FRUIT TOAST Two slices of organic sourdough fruit toast & butter GRANOLA		10	ROSTI EGGS House made potato rosti's, poached eggs, smoked free range bacon & hollandaise Add slice of toast +4 GF LF NF	23
House made paleo granola, coconut yoghurt, passionfruit & orange labneh, fresh seasonal fruits, dehydrated & freeze dried fruits, topped with toasted pistachio & coconut flakes SF GF DFO VGO PALEOO		25	FRENCH TOAST Blueberry compote, coconut vanilla ice cream, chocolate soil, coconut yoghurt, freeze dried fruit & maple syrup Add maple bacon +5 VG DF LF	25
POPCORN CAULIFLOWER Crispy fried popcorn cauliflower in a sriracha batter topped with paprika dust & a side of sriracha mayonnaise VG SF GF		14.5	CHICKEN CAESAR SALAD Cos lettuce, poached egg, croutons, maple bacon, parmesan, anchovies, house made yoghurt caesar dressing built on a chicken schnitzel	27
SALMON LIGHT BITE Smoked salmon, sour cream, pickled onions & micro herbs on sourdough Add egg +4 NF GFO +3		14.5	Add avocado +5 GF SF FRITTERS House made roasted pumpkin & zucchini fritters, spiced corn relish, avocado smash, sour cream, sumac seasoning & micro herbs	22
GREENS LIGHT BITE Poached egg, seasonal greens, salsa verde & micro herbs Add pumpkin sourdough +4 GF KETO DF NF		14.5	Add egg +4 VGO V GF DFO SF NF CAULIFLOWER HASH	
PROSCIUTTO LIGHT BITE House made truffle cream, prosciutto, Grana Padano & roquette on sourdough with truffle oil Add mushrooms +5 SF VG NFO GFO +3		14.5	House made cauliflower hash, truffled greens, fried egg, smoked salmon, preserved lemon & tahini yoghurt & micro herbs Add halloumi +6 SF NF GF	25.5
MUSHROOMS ON TOAST Sauteed Mushrooms & pine nuts with almond fetta, truffle oil, hemp hearts, micro herbs and flowers on multigrain sourdough Add egg +4 VG SF GFO +3		16	OKONOMIYAKI Japanese savoury pancake, okonomiyaki mayonnaise, fried egg, chilli flakes, soy & pomegranate dressing Add smoked salmon +7 GF V DF NF VGO	22
BRUNCH BURGER Fried egg, free-range bacon, tomato relish, hollandaise & cheddar in a milk bun Add Rosti +5 NF LFO GFO +4.5		19	KETO PLATE I 35G NET CARBS House made pumpkin & poppy seed bread, poached egg, avocado, salsa verde, halloumi, smoked salmon, steamed seasonal greens SF GF KETO DFO	31



SPECIALTY COFFEE

V60 pour over 6 I choose your bean Cold drip on crack 8 I 12 hour Costa

Salted caramel & maple latte 8 Rica Hacienda single origin with

Iced pour over 8 | add ice cream + 2 vanilla cream & freeze dried

Latte. Chocolate. Matcha. Chai. . mandarin

Mocha. Turmeric. House Made Chai. 12 hour cold drip 6 I single origin

Salted Caramel & Maple. Espresso tasting board 16 | 4 beans

HOUSE BLEND - CHOSEN BEAN

Small | Tall

I Choose your own bean +.7 | Soy, almond, coconut, oat, lactose free +1

I Vanilla, caramel, hazelnut +.8

SPECIALTY DRINKS

House brewed 6hr chai 6 | soy & honey

Organic matcha latte 6 | soy & honey

House made turmeric latte 6 | soy & honey

BLENDS

Chosen 1

Milk chocolate, buttery, hazelnut

Origins | Honduras, Sumatra, Papua New Guinea, Peru

Woolamai 🖁

Dark chocolate, Orange citrus Origins | Sumatra, Honduras,

Guatemala, Papua New Guinea, Ethiopia

Woolamai Darker

Smokey, dark chocolate, orange citrus

Origins | Sumatra, Honduras, Guatemala, Papua New Guinea, Ethiopia

Italian blend, robusta, milk chocolate aroma

Origins | Brazil, Papua New Guinea, Costa Rica, Cappi

Summerland

Milk chocolate, roasted almond. smooth caramel

Origins | Colombian, Honduras, Brazil, Papa New Guinea

Espresso 🗡

Walnut & peanut aroma, malt, toasty

Origins | Brazil, Honduras, Guatemala

Smooth caramel body, red apple, roasted almond and milk chocolate. Swiss water process, 100% chemical free. Origin | Brazil, Ethiopian, PNG, Mexican.

SINGLE ORIGINS

Colombian

Blueberry aroma, floral notes, sweet, strong

Ethiopian

Floral, blackcurrant aroma, strong

Floral, blackberry & blueberry notes, acidic, medium

SumatraLow acidity, earthy tobacco aroma, balanced citrus notes, *strong*

Toffee apple notes, earthy bodied, oak barrel, mild

Malt, smooth caramel, raisin nutty hints, praline, mild

TEA POTS | 5

| Earl grey

| Peppermint

| Masala chai

| China sencha green

| English breakfast

| Lemongrass & ginger

SPECIALTY TEA | 5

Relaxing | Lemongrass, rose, lavender, rooibos, chamomile

Digestive | Egyptian mint,

spicy fennel, liquorice root

Healing | Tulsi and rose

SMOOTHIES

Brekkie smoothie | 15

Blueberries, dates, oats, banana, peanut butter, honey, coconut milk, soy milk

Sunny boy slushie | 13

Passionfruit, orange, ice, coconut water VO +2

Mango smoothie | 12.5

Frozen yoghurt, mango, passionfruit, coconut milk, honey

Banana Smoothie | 12

Banana, ice cream, honey, cinnamon & nutmeg, dairy

Protein Powder +2 Vegan ice cream +3.5

HOUSE PRESSED JUICE

Fresh Orange Juice | 10

Bloody Unreal | 12

carrot, celery, beetroot, ginger, apple, lemon

Going Green | 12

Apple, kale, celery, lemon, cucumber, mint

Good For Your Gut | 12

Orange, carrot, ginger, turmeric, lemon

*single serve 350ML with or without ice

BOTTLED | 5

Coke. Coke Zero. Apple Juice. Lemonade. Grapefruit. Sparkling water. Ginger Beer. Lemon lime & bitters.

MILKSHAKES | 6.5

Strawberry. Caramel. Vanilla. Chocolate. Blue Heaven | Biscoff +5



Here at Chosen Bean we try our best to accommodate our customers who have food allergies or intolerances.

There will always be a risk of cross-contamination due to the potential of trace allergens in our kitchen and suppliers. Always consume at your own risk

Please note we don't substitute ingredients.

15% public holiday surcharge 1.2% surcharge on card