

HOT**FILTER**

Batch Brew	3.7
Pour Over	6.0

ESPRESSO

Short Black	3.7
Long Black	
Flat White	4.0
Latte	
Cappuccino	
Piccolo	
Short Macchiato	
Long Macchiato	
Mocha	

TEA

<i>by Storm in a Teacup</i>	4.0
English breakfast	
Earl Grey	
Hojicha - Japanese Green	
Big Red Robe Oolong	
Liquorice & lavender	
Spring tonic	
Peppermint	
Chai latte	

Mork hot chocolate	4.5
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EAT**BREAKFAST**

all day

Fried or poached eggs on peasant grain sourdough <i>ADD beetroot relish, house-cured bacon, roasted truss tomato, black pudding, marinated feta, or chorizo</i>	10 +4ea
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Peasant grain sourdough toast w/ vegemite or house-made jam	8
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Raisin, orange, rye and fennel sourdough toast	8
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House made granola served w/ stewed rhubarb and topped with orange and vanilla labne	12
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Hand-made crumpets w/ coffee-infused butter, toasted hazelnut crumb and coffee caramel	13
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The Elvis french toast stuffed w/ banana caramel, whipped peanut butter and house cured bacon	16.5
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Vegetable and feta frittata w/ hommus, pickled red onions and rocket served in a lightly toasted roll	14
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Smoked carrot breakfast salad w/ baked ricotta, walnuts, a pickled carrot aioli and poached eggs	14.5
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Turkish poached eggs in a garlic sumac yogurt w/ a sage beurre noisette served with olive and rosemary bread	15
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Eggs benedict on English muffins w/ prosciutto, hollandaise and rocket	16
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Field mushrooms and sauted kale on toasted ciabatta w/ roast parsnip puree and poached eggs	16.5
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House-smoked salmon served on a crumpet w/ poached eggs, dill cottage cheese and a tossed pomegranate, fennel and grapefruit salad	18
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Fried cheesy potato cake w/ thin sliced roast beef, poached eggs and horseradish aioli	18
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LUNCH

from 11am

Freekah and chickpea salad w/ za'tar, roast eggplant, chargrilled peppers and goats cheese	15.5
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Pulled pork and sriracha slaw served on a toasted roll w/ a side of toasted chilli nuts	17
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Double Waygu patty burger served w/ Seven Seeds special sauce on a brioche bun	18
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COLD**CUBES**

Iced latte	4.0
Iced long black	4.0
Cold brew	4.5

SCOOPS

Affogato	6.0
Iced coffee	6.5
Iced mocha	6.5
Iced chocolate	6.5

JUICE

<i>by Vic Market Juices, daily</i>	5.5
Orange	
Apple	
Pear	

BUBBLES

<i>by Hepburn Springs</i>	4.5
Blood orange	
Pink grapefruit	
Orange & passionfruit	

<i>by Karma Cola</i>	4.5
Cola	
Lemmy Lemonade	

<i>by Bundaberg</i>	4.5
Ginger Beer	

House sparkling water	2
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We only use free-range Kinross Farm eggs from our friends at Little Bertha

Gluten-free bread from GF Precinct available +2

Bread from Lievito Crumpets from Dr. Marty

Our kitchen closes daily at 3pm

Sorry no split bills on weekends

SEVEN SEEDS

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