

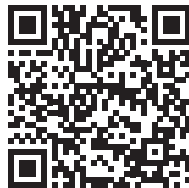
SEVEN SEEDS ANNUAL IMPACT REPORT

Our annual Impact Report provides an opportunity for us to reflect on our progress and thank the customers, staff, suppliers and clients who are at the heart of our existence and growth.

In this report, we will delve into our sustainable sourcing initiatives, social endeavours and environmental conservation efforts.

We also provide insights into the collaborations and partnerships that have helped us create a meaningful and lasting impact.

Scan the QR Code to read more, or visit www.sevenseeds.com.au



SEVEN SEEDS™
COFFEE ROASTERS — ESTD. 2007
SEVENSEEDS.COM.AU • @7SEEDSCOFFEE • HOLA@SEVENSEEDS.COM.AU

ACKNOWLEDGMENT OF COUNTRY

Seven Seeds Coffee acknowledges the Traditional Owners and Elders past and present across Australia and stand together with Aboriginal and Torres Strait Island leaders of today and tomorrow. With particular acknowledgment to the Wurundjeri people, the Traditional Owners of the Land and Waters where we work, learn and play.

OUR SUPPLIERS

Here at Seven Seeds Coffee we pride ourselves on sourcing our coffee ethically and sustainably. Keeping in line with this, we try our best to use local suppliers that share our values. Here is a list of our amazing suppliers.

BIRDSNAKE CHOCOLATE

FLY HIGH CHAI

SUNGOLD MILK

HAPPY HAPPY FOODS

JOCKS ICE CREAM

CREMORNE BAKERY

AUSTRO BAKEHOUSE

RUSTICA BAKERY

ANDREW'S SMALLGOODS

**SEVEN
SEEDS™**
COFFEE

TOAST | \$9

With your choice of spread (GFO)

Vegemite, honey, peanut butter, whipped butter or preserve of the week

FRUIT TOAST | \$13

With your choice of spread

Vegemite, honey, peanut butter, whipped butter or preserve of the week

POACHED PEAR BIRCHER | \$19

Spiced red wine poached pear, blood orange gel, ginger oat crumb, whipped mascarpone and seasonal fruit (V, VGO, N)

EGGS ON TOAST | \$14

Poached, fried or scrambled on sourdough or gluten free, side whipped butter (V)

ADD SIDES

Chorizo +8

Tasmanian Smoked Salmon +8

Bacon +6

Half Avocado +5

Roasted Mushrooms +7

Caramelised Brussel Sprouts +7

Housemade Hashbrown +6

PANISSE MUSHROOM | \$23

Sauteed mushrooms, black garlic miso glaze, pickle daikon, shiso, watermelon radish, kombu and poached egg (GF, VG, DF)

- Add Brussel Sprouts +7

BANOFFEE FRENCH TOAST | \$23

Chocolate meringue, banoffee cream, dulce de leche, blood orange gel, seasonal fruit (V)

CHILLI SCRAMBLE | \$24

Roti, scrambled eggs, crispy chilli oil, spring onion and coriander (N, GFO)

- Add Chorizo +8

WAFFLE BENNY | \$24

Parmesan waffle, poached eggs, tarragon hollandaise, crispy curry leaf and Meraki ham

- Change ham to Smoked Salmon +4
- Add Hashbrown +6

CHORIZO BOLOGNESE TOASTIE | \$19

Minced chorizo, spices, pickled jalapenos, queso oaxaca, roquette (GFO)

- Add Fried Egg +3

AVOCADO ON TOAST | \$24

Whipped goat cheese, maple dutch carrot, beetroot, dukkah, sherry gel, poached egg on rye sourdough (V, VGO, GFO, N)

- Add Smoked Salmon +8

BEETROOT TERRINE | \$25

Layered goat cheese in beetroot, walnut gremolata, green salad on rye sourdough (GF, VO, N)

- Add Smoked Salmon +8

POTATO & LEEK VELOUTE | \$25

Butter leek, whipped creme fraiche, caramelised brussel sprout, potato skin, smoked salmon, poached egg (GF, VO, NF)

- Add Toast +3

BRAISED BEEF CHEEK | \$28

Roasted parsnip puree, coffee braised beef cheek, confit sweet potato, rice cracker, green salad (GF, VO, NF)

CLASSIC BEEF BURGER | \$22

Beef patty, sliced beetroot, american cheese, rocket, onion jam and chipotle mayo on a milk bun (GFO, NF)

- Add Fried Egg +3

V	Vegetarian
VG	Vegan
VO	Vegetarian Option
GF	Gluten-free
GFO	Gluten-free option
F	Fructose free/suitable
L	Lactose/Dairy Free
N	Contains Nuts

While we do our best, food prepared in our venue may contain traces of milk, eggs, wheat, peanuts and tree nuts. If you have an allergy please notify your server.

There is a 10% surcharge on weekends and a 20% surcharge on public holidays.

- No substitutions
- No alterations on weekends and public holidays
- No split bills during busy periods and weekends

