MENU

AVOCADO TOAST AVOCADO. PEAS & PARMESAN WITH SOFT EGG ON SOURDOUGH TOAST	\$18
ROAST PUMPKIN BRUSCHETTA WITH YOGHURT. PICKLED GREEN CHILLIES & RICOTTA SALATA	\$17
TOMATO TOAST (N) OXHEART TOMATO & GOATS CHEESE WITH PEPITA KALE PESTO ON SOURDOUGH TOAST	\$18
BACON & EGG ROLL DOUBLE EGG & BACON ROLL. HOUSE MADE BBQ SAUCE ON CIABATTA	\$20
SCRAMBLED EGGS ON TOAST ADD: AVOCADO +\$5 TOMATO +\$5 BACON +\$6	\$14
MUSHROOM TOASTIE WITH PROVOLONE. PEPITA KALE PESTO & BECHAMEL SAUCE	\$15
OMELETTE CHORIZO. CAPSICUM. ONION. TOMATO WITH SOURDOUGH TOAST	\$22
BREAKFAST BURGER BEEF PATTIE. FOLDED EGG. AMERICAN CHEESE & HUMBLE BBQ SAUCE ON MILK BUN	\$22
SALAD (GF) (VG) ROAST BROCCOLI, FREEKAH, ESCHALLOT, ALEPPO PEPPER, HERBS & LEMON DRESSING WITH ROAST ALMONDS ADD: EGG +\$5 CHICKEN SCHNITZEL +\$12	\$16
HOT CHIPS WITH SPICED SALT & CHILLI MAYONNAISE	\$6

HAM & SWISS CHEESE CROISSANT SMOKED SHOULDER HAM, SWISS CHEESE & BEC	\$8.5 Chamel
FREE RANGE PORK & FENNEL SAUSAGE ROLL	\$9
Empanada Argentinian style beef, black olive & egg Hand Folded in Pastry	\$12
FOUGASSE OLIVE & PROVOLONE CHEESE OR JALAPEÑO & PROVOLONE CHEESE	\$8
QUICHE LORRAINE PUFF PASTRY WITH CREAM CHEESE & HAM	\$10
TUNA SANDWICH WEEKDAYS ONLY TUNA MIXED WITH MAYONNAISE. LETTUCE & FURIKAKE ON SOURDOUGH	\$15
CHICKEN SCHNITZEL CIABATTA CHICKEN SCHNITZEL, WHITE CABBAGE, SWISS CHEESE, TARTARE SAUCE, HERBS	\$17
HAM BAGUETTE A CLASSIC BAGUETTE WITH HAM, GRUYERE CHEESE, PICKLES & DIJON MUSTARD	\$16
FALAFEL CIABATTA WEEKDAYS ONLY PUMPKIN FALAFEL, FETTA CHEESE, KALE PESTO, CAPSICUM & MIXED HERBS	\$15
MEATBALL SANDWICH WEEKDAYS ONLY BEEF WAGYU MEATBALLS. GARLIC BUTTER. ITALIAN TOMATO SAUCE & GRANA PADANO CHEESE ON CIABATTA	\$18
Mortadella & Salami Focaccia Mortadella, Salami, Ricotta, Wild Rocket Artichoke, Capsicum & Sun Dried Tomato	\$I3
EGGPLANT FOCACCIA BAKED EGGPLANT DRESSED WITH PORTENO'S CHIMICHURRI, CAPSICUM, ARTICHOKE, RICOTTA & ROCKET	\$13

BAKERY

DRINKS

SEE COUNTER FOR SPECIALS	
FINGER BUN SERVED WITH A SLAB OF BUTTER	\$7.5
CROISSANT	\$6.5
PAIN AU CHOCOLAT	\$7.5
ALMOND CROISSANT (N)	\$8
SNAIL CROISSANT PASTRY SCROLL WITH SULTANAS	\$7
FRUIT DANISH SEASONAL FRUIT & PASTRY CREAM	\$8
CHOCOLATE MACADAMIA BROWNIE (N)	\$7.5
DOUBLE CHOCOLATE COOKIE (VG)	\$6
CHOC DIPPED PISTACHIO-ROSE COOKIE (N)	\$6
CAKE BY THE SLICE	
CLASSIC BASQUE CHEESECAKE (GF)	\$12
CARROT CAKE (N) CARROT. COCONUT. WALNUTS. PECAN. PINEAPP & SPICES WITH CREAM CHEESE FROSTING	\$14 Le
RASPBERRY BUTTERMILK SPONGE LAYERED SPONGE. ITALIAN BUTTER CREAM & RASPBERRY JAM	\$14
CHOCOLATE & ALE CAKE (N) LAYERED OATMEAL STOUT CAKE. MAPLE CREAM ICING WITH CANDIED PECAN & COCOA NIBS	\$14
FLOURLESS ORANGE LABNE CAKE (GF)	\$12
间沙安场间	

COFF	E HUMBLE BLEND BY SING	LE ORIGIN	
	ESPRESSO		\$4
	REGULAR		\$4.5
	LARGE		\$5.5
BATCH BREW COLD BREW			\$5.5
MILK ALTERNATIVES			+\$I
	SOY OAT ALMOND		
DECA	F		+\$0.5
MOCHA MATCHA CHAI LATTE \$			\$5.5
TEA BY TEA CRAFT			\$5
	ENGLISH BREAKFAST	CHAMOMILE	OG
	PEPPERMINT OG	SILVER JASM	1INE
	XIN SHENG GREEN	MASALA CH	AI
	EARL GREY BLUEFLOWER		
COLD	DRINKS		
	SIMON SAYS JUICE		\$8
	KARMA SODA		\$5.5
	EASY TEA ICED TEAS		\$6
ICED COFFEE ICED CHOCOLATE			\$5.5
	COLD BREW		\$5.5

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