



Penny For Pound

DRINKS MENU

~ COFFEE ~

Roasted by Axil Coffee Roasters

Espresso • Short Macchiato	4.7
Long Black • Long Macchiato	5
Milk based	5
Batch brew	5
Ratio Cocoa Roasters hot chocolate	5
Tea & Spice Leaf Chai Latte	6.5
Tea & Spice Powdered Chai Latte	5
Babycino	2
Strong • Extra Shot	+0.5
Bonsoy • Oat • Almond • Lactose Free	+0.5
Large	+1

~ ICED DRINKS ~

Cold Drip	5.2
'New Orleans Cold Brew'	8
w/ chicory root, cinnamon, cardamon and vanilla topped w/ milk	
Iced Latte	5
served over ice	
Iced Coffee • Iced Chocolate • Iced Mocha	8.5
served with ice cream	
Iced Matcha	8
served over ice	
Freshly squeezed orange juice	8.5
Housemade seasonal iced tea	8
Sweetened Earl Grey w/ lemon and orange	
Milkshakes	10
• Salted Caramel • Chocolate • Coffee	
• Seasonal Berry • Vanilla Malt	

~ TEA ~

by Tea Drop all 5.5

English Breakfast	
A classic blend of whole leaf Assam	
Earl Grey	
A blend of bergamot with whole leaf Assam	
Peppermint	
Whole leaf peppermint tea from Poland	
Jasmine	
A chinese tea with delicate jasmine flowers	
Spring green	
A delicate yet floral tea	
Lemongrass & Ginger	
A delicious duet of two great flavours	
Chamomile	
Chamomile, rose petals and lavender	

~ BOTTLED DRINKS ~

Hepburn Mineral Springs	5.5
• Lemonade • Ginger beer • Pink grapefruit	
• Cloudy apple juice • Orange juice	
• Banana, mango & passionfruit juice	
• Sparkling mineral water	
Coca-Cola & Coca-Cola No Sugar	5.5
Liberty Kombucha	6
• Blood orange • Plum & Ginger	
• Pomegranate • Black Cherry	
On Tap Sparkling Water (dine-in)	2



ALL DAY MENU

<p>Peach Crumble French Toast 23 Roasted peach, biscuit crumble, honey & rosemary pannacotta, black-berry gel</p> <p>Penny for Pound Breakfast Roll 19 Two fried eggs, bacon, American cheese and housemade relish on housemade ciabatta • add side of fries +\$5</p> <p>Avocado on Toast 24 Whipped ricotta, pickled onion, chives, jalapeno salsa and poached egg on sesame sourdough [GFO] [V] • gluten free bread +\$1.5 • add bacon +\$7</p> <p>Chilli Chorizo Scrambled Eggs 26 Chorizo, potato crisps, romesco sauce, chilli & garlic oil on a housemade croissant [GFO] • gluten free bread +1.5 • add Mushrooms +\$6</p> <p>Corn Fritters 25 Poached egg, chilli jam, smashed avocado, pickled cucumber, cos lettuce [V] [DF] • add bacon +\$7</p> <p>Eggs Your Way 14 Scrambled, Poached or Fried eggs on housemade sourdough, mixed grain, or light rye. with a side of housemade relish • gluten free bread +1.5 • served on a croissant +\$3</p> <p>Housemade Toast & Spreads 8 Country Sourdough, grain or light rye w/ your choice of spreads. • housemade fruit bread +\$1.5 • gluten free bread +\$1.5</p>	<p>Mushroom Pretzel 24 Roasted Mushrooms, pumpkin puree, harissa dressing, fried egg, pine nuts on a housemade pretzel [V DFO GFO] • gluten free bread +\$1.5 • add bacon +\$7</p> <p>Tomato & Buffalo Mozarella Salad 25 Sherry caramel, roasted tomato dressing, basil and housemade ciabatta [V] [VGO] [GFO]</p> <p>Korean Fried Chicken Burger 26 Honey and chilli glazed fried chicken, slaw, pickles on brioche. Served with a side of fries</p> <p>Rosemary and Garlic Lamb Shoulder 29 Rosemary and garlic roasted lamb shoulder w/ ratatouille, cherry tomato and green olive tapenade [GF] [DF]</p>
<p>~ SIDES ~</p>	
	<p>Poached or fried egg extra 3</p> <p>Two scrambled eggs extra 6</p> <p>Avocado half 6</p> <p>Roasted mushrooms 6</p> <p>Grilled haloumi 6</p> <p>Sauteed greens 6</p> <p>Bacon 7</p> <p>Chorizo 7</p> <p>Chips w/ aioli & tomato sauce 11</p> <p>Spreads & Condiments 1</p> <ul style="list-style-type: none"> • House made raspberry or strawberry jam • House made relish or chilli jam • peanut butter • Vegemite • Nutella

**Need catering for your next function?
Speak to our friendly team for more details**

[GF] GLUTEN FREE [V] VEGETARIAN [VG] VEGAN [DF] DAIRY FREE [O] OPTION

Every care is taken to meet dietary requirements, however our kitchen may contain traces of allergens.

10% weekend service charge, 15% public holiday surcharge. 1% surcharge on card transactions

No split bills or substitutions