



ROASTING WAREHOUSE

SPECIALTY COFFEE

Coffee

Espresso	3.5	Long Mac	4.9
Double Espresso	4.0	Piccolo	3.9
Flat White	4.9	Hot Chocolate	4.9
Latte	4.9	Mocha	4.9
Cappuccino	4.9	Batch Brew	5.8
Long Black	4.9	V60 Pour Over	6.9
Short Mac	3.9	Babycino	free
Extra shot +50c / Large +70c			
Alternative Milks		70c	
Soy, Almond, Coconut, Oat or Lactose Free milk			

SPECIALTY LATTE'S

Tumeric Latte	6
Loose Leaf Chai Latte	6
Matcha Latte	6

TEAS BY TEADROP

Loose leaf teas	
English Breakfast, Supreme Earl Grey	4.5
Malabar Chai, Honeydew Green	
Peppermint, Chamomile Blossoms, Lemongrass & Ginger	

Cold

ICED DRINKS

RW Cold Brew	6.9
Affogato	6.9
Iced Coffee (w ice cream)	6.9
Iced Chocolate (w ice cream)	6.9
Iced Mocha (w ice cream)	6.9
Iced Latte	5.8
Iced Long Black	5.8

SOFT DRINKS

Fanta, coke, diet coke, coke zero, sprite	4.8
Keri kids fruit drink	3.5
Ginger beer, lemon lime bitters	5.5
Iced Tea (ask for flavours)	6.5

KOMBUCHA

Raspberry, ginger tumeric, tropical hops, jasmine green tea	6.8
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WATER

600ml / 750ml	4/8
Sparkling 250ml / 750ml	4/8
Coconut 330ml	4

MILKSHAKES

Strawberry, banana, spearmint, caramel, chocolate, vanilla, hazelnut	8.5
(Made with ice cream & cream) + Oat, almond or soy milk	70c

SMOOTHIES

Passionfruit Smoothie	12
Passionfruit, pineapple, mango, banana, coconut milk & tumeric	
Mixed Berry Smoothie	12
Raspberry, blackberry, strawberry, maple syrup, coconut cream & coconut milk	

JUICES

Orange or Apple	10
Vitamin C	10
Carrot, lemon ginger & orange	
Detox	10
Apple, orange, coconut water & cranberry	
Beet the Day	10
Beetroot, carrot, red apple, ginger & lemon	
Green Juice	10
Apple, cucumber, ginger, celery & kale	

TREAT YOUR FURRY FRIEND!



Puppacino	1
4oz cup of whipped cream	
Doggie Treat	1.5



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Brunch all Day

7AM-2PM

QUINOA & LINSEED / FRUIT OR GLUTEN FREE TOAST	VE, *V VE, *V GF	10 11
Served with butter & house made jam		
FREE RANGE EGGS ON TOAST	VE, *GF	16
Poached, fried or scrambled eggs		
CHILLI SCRAMBLED EGGS	*GF	25
Candy pork belly, chilli oil, quinoa sourdough, kimchi & thai chilli jam	Pairs well with A BLOODY MARY	
ACAI BOWL	GF	19
Acai, seasonal fruit, toasted granola, peanut butter & coconut		
BUTTERMILK BANOFFEE HOTCAKES	VE	24
Caramelised banana, dulce de leche, Anzac biscuit crumb, maple syrup & whipped mascarpone		
POTATO ROSTI	*VE, *V GF	25
Herb potato rosti, smoked leg ham, poached eggs & hollandaise	Pairs well with A BELLINI	
TURKISH EGGS	VE *GF	24
Poached eggs, dill, confit garlic labneh, chilli oil, dukkah, chilli jam, pickled onion & flatbread + chipolata \$6		
AVO & CHILLI	VE *GF	24
Medley tomatoes, chilli, coriander, lime & quinoa sourdough + 2 poached eggs \$6	Pairs well with an APEROL SPRITZ	
ZUCCHINI FRITTER	VE	26
Medley tomatoes, pesto oil, pickled onion, balsamic reduction & burrata	Pairs well with a MARGARITA	
SALMON POKE BOWL		26
Grilled salmon, seasoned rice, edamame, cucumber, avocado, fried egg & sesame dressing		
HALOUMI & ZUCCHINI FRITTER STACK	VE	25
Garlic labneh, kale, chilli oil, poached eggs & toasted seeds		

ROASTING WAREHOUSE BURGER		25
Wagyu beef patty, lettuce, tomato, onion, brioche burger bun, mac sauce & chips		
CALAMARI SALAD		24
Szechuan squid, fennel & apple slaw, shallot & citrus dressing		
HUNTER SCHNITZEL ROLL		26
Chicken schnitzel, tomato relish, swiss cheese, mayo & chips	Pairs well with ICE COLD BEER	
PORK BELLY ROLL		27
Char siu pork belly, asian slaw, kewpie mayo & chips		

EGGS BENNY CHAN *VE **OUR SIGNATURE** 27

Grilled roti, panko crumbed eggs, sriracha hollandaise, shallots, sesame & zesty herb salad
+Your choice of Bacon or Avocado

Pairs well with
A MIMOSA

BOWL OF CHIPS	VE	10
With herb aioli		
SWEET POTATO CHIPS	VE	11
With herb aioli		

Little EXTRAS

+ Gluten free option	1	+ Bacon	6
+ Slice of toast	3	+ Smoked salmon	6
+ Egg	4	+ Roasted tomato	5
+ Hashbrown	4	+ Grilled haloumi	5
+ Sautee spinach	4	+ Rosti side	6
+ Hollandaise	4	+ Crispy chicken	6
+ Avocado	5	+ Chipolata	6
+ Confit mushrooms	5		

VE: Vegetarian ***VE: Vegetarian option** **V: Vegan**
***V: Vegan Option** **GF: Gluten Free** ***GF: Gluten Free Option**

ALLERGIES

Unfortunately, we cannot guarantee that our products are strictly free from allergens and nuts. We certainly try our best, but cross contamination is a possibility during production.

*MUST BE 18+ TO ORDER ALCOHOLIC BEVERAGES
*NO SPLIT BILLING *15% SURCHARGE ON PUBLIC HOLIDAYS

Alcoholic

COCKTAILS

	Bellini	8
Prosecco & peach syrup		
	Bloody Mary	15
Vodka, tomato juice, lemon & spices		
	Classic Mimosa	8
Prosecco & orange juice		
	Watermelon Spritz	13
Prosecco, gin, watermelon syrup, lime & soda		
	Aperol Spritz	13
Aperol, prosecco & soda		
	Breakfast Cosmo	15
Vodka, pineapple juice & cranberry juice		
	Margarita	16
Tequila, Cointreau, lemon juice		
	Caramel Espresso Martini	16
Vodka, kahlua, caramel & coffee		
	BEER	7
	Dingo Lager / Single Fin Summer Ale Sidetrack XPA / Peroni Nastro Azzuro Barossa Apple Cider / Sobah 0% Alcohol Beer	
	WINE	
	House Red	9 32
	House White	9 32
	PROSECCO	
	The Sum Prosecco	11 32

SEE OUR DRINK PAIRINGS

Desserts

GELATO MINI TUB 7.0	GELATO STICK 8.5
Strawberry 130ml	Hazelnut & chocolate
Lemon 130ml	Salted caramel
Peanut, caramel & chocolate 130ml	& white chocolate
Vanilla & cookies 130ml	