

OUR COFFEE

PRODUCER SERIES

Going to origin, is always exciting. This is the beginning of it all. The flavours, aromas, culture and stories are intoxicating. Venture into our Producer Series, intelligently sourced from our favourite regions and producers. Try in the cafe and also available to purchase to be enjoyed at home.

ASMAN ARIANTO

REGION: Aceh Province, INDONESIA

VARIETAL: Abyssinia, Ateng, Gayo & Timtim

BRIGHT & JUICY - Sparking Peach & Panela

250 gram bag for home: \$27.30

LUCIANO VICENTE

REGION: Sao Paulo, Brazil

VARIETAL: Tabi

WILD & FUNKY - Tiramisu & Blueberry

250 gram bag for home: \$24.00

FERNANDO HERINGER *(as pictured on cover)*

REGION: Minas Gerais, BRAZIL

VARIETAL: Catcuai

Rich & Comforting - Pineapple & Brown Sugar

250 gram bag for home: \$24.90

PHILIPPE SINOYOBYE

REGION: Huye District

VARIETAL: Red Bourbon

BRIGHT & JUICY - Apricot & English Breakfast Tea

250 gram bag for home: \$26.70

OUR BLENDS & DECAF

Experience the nuanced flavours of specialty coffee beans, through our coffee blends. Available in 250gram bags to be enjoyed at home.

HOUSE

Orange, Milk Chocolate, Honeycomb

250 gram bag for home: \$18

A blend as multifaceted as its customers. It's rich and satisfying in milk, sweet and nuanced on its own. We serve it in our stores every day.

MOONWALKER

Rich Dark Chocolate, Cassis & Pecan Pie

250 gram bag for home: \$17

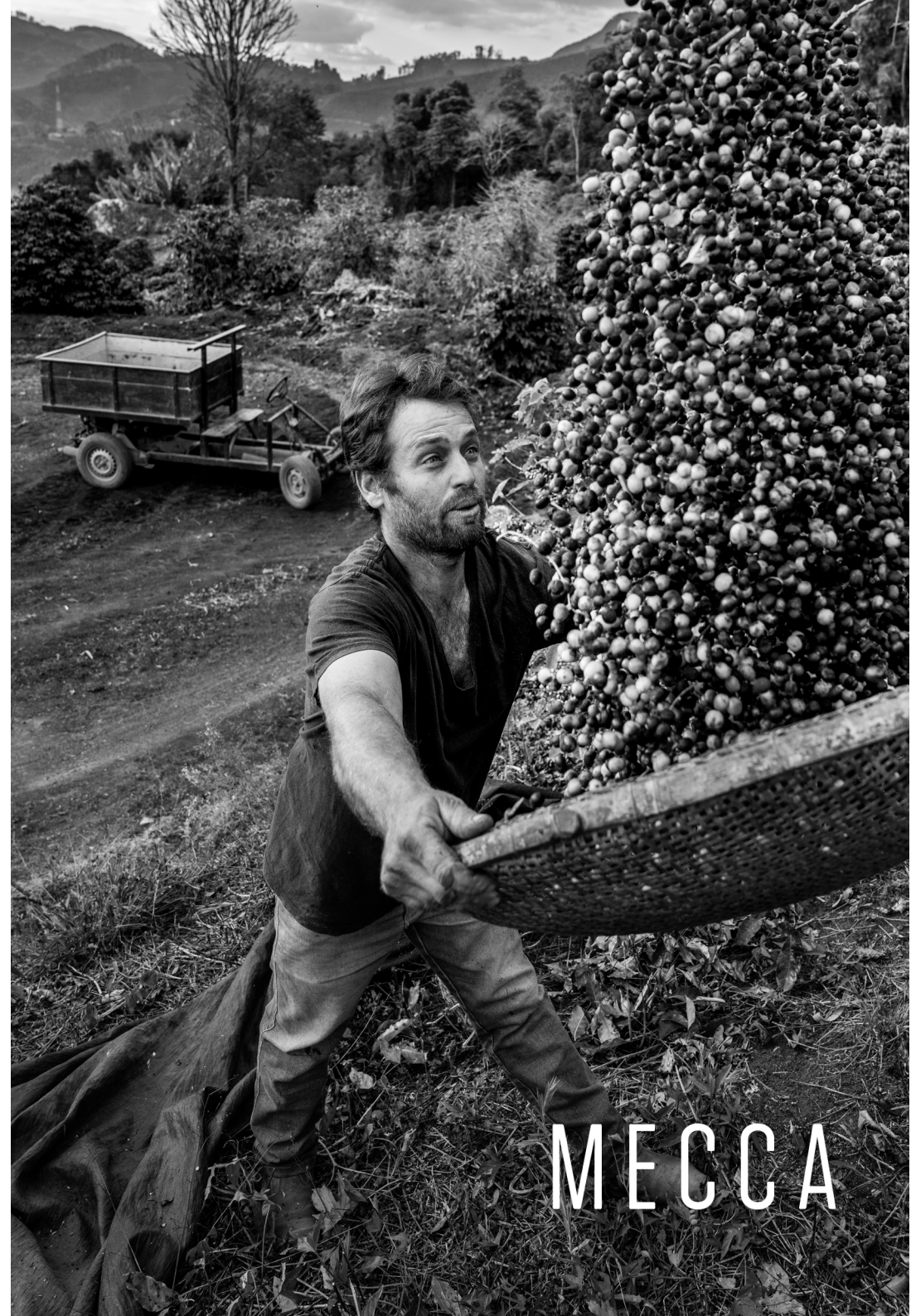
Designed for milk coffees, it's bold and complex flavour profile is perfect for those who appreciate a strong, full-bodied brew.

DECAF - LA SERRANIA

Hazelnut, Purple Grape and Chocolate

250 gram bag for home: \$23.20

La Serrania Decaf is a natural decaf coffee. The beauty of the Natural EA process is that it helps preserve most of the original flavours of the coffee while adding fruity notes and some complexity to the cup.



ALL DAY MENU

Brickfields Sourdough - Cultured butter, conserves [GFO]	\$7
3 Grain Porridge - Rhubarb & quince compote, panela crumble	\$14
Natural Yoghurt - Blueberry lemon myrtle compote, papaya, paleo granola [GFO - VG]	\$15
Seasonal Avocado - Brickfields sourdough, miso hummus, nori crunch [GFO - VG] + \$3 Add poached egg	\$18
French Toast - Whipped ricotta, whey caramel, grapefruit	\$24
Eggs & Toast - Poached / Fried + cultured butter, Brickfields sourdough [GFO]	\$11
Scram & Toast - Scrambled egg, cultured butter, Brickfields sourdough [GFO]	\$13
BAE - Blackforest Bacon, fried egg, kale, cheddar, milk bun, dill mayo [GFO]	\$15
Chilli Scram - Scrambled egg, fermented chilli, umami shoyu, sourdough [GFO - VO]	\$24
Mushroom Congee - Crispy garlic, fermented chilli, shallot, poached egg [GF - VO]	\$22
Tomato Tart - Slow roasted tomato, puff pastry, goats curd, radicchio, parsley oil-poached egg [VO]	\$23
Brassica Salad - Seasonal Brassica leaves, toasted almonds, raw broccoli, quince, aged goats cheese, pickled cauliflower, verjuice [GF - VO]	\$20
Prawn Casarecce - Mooloolaba prawns, casarecce pasta, ferment chilli butter, chives	\$25
Pork Shio Ramen - Shio broth, shaved pork, pickled ginger, noodles, sprouts, egg	\$24
MFC - Fried chicken, truffle hot sauce, lettuce, mayo, cheese, pickles, milk bun + \$4 Add fries	\$20

SIDES - ADDED ONLY TO MENU ITEMS

<i>Garlic Chilli Oil - Truffle Chilli Sauce - Chilli Ferment</i>	\$2
<i>Hash Brown [2pcs] - Seasonal Tomato</i>	\$4
<i>Avocado - Sauteed Greens - Goats Cheese</i>	\$5
<i>Blackforest Bacon - Smoked Salmon - Grilled Chicken - LP Triple Smoked Ham</i>	\$6
<i>Bowl of Fries w' dill mayonnaise</i>	\$8

HOT

Milk coffee - House blend + 0.5 extra shot / decaf + 0.5 alternative milk	\$5
Black coffee - Today's daily producer lot + 0.5 extra for large size	\$5
Filter coffee - Choose from our current Producers Series either as Batch or Tone filter	
Batch Brew	\$6
Tone Filter	\$7.5
Sweet - Chocolate / Mocha	\$6
Chai - + 0.5 w' alternative milk	\$6
Tea - English Breakfast, Earl Grey, Warm Spice, Inhale Exhale, Silver Jasmine	\$5.5

BEER

Lager - Yulli's Brewery SeaBass Mediterranean Lager	\$8
Rice Lager - Yulli's Brewery Karaoke Kingu Japanese Lager	\$8
Stout - Batch Brewing Co Mecca x Batch Collab - Elsie Caramel Latte Stout	\$8

COLD

Iced - Coffee, chocolate, mocha + 0.5 extra shot / decaf + 0.5 alternative milk	\$6
Iced tea - Earl Grey & Lychee	\$6
Affogato - Ciccone & Sons honey-comb gelato, Mecca House espresso	\$9
Cold brew - Please ask staff	\$6
Soda - Blueberry lemon myrtle	\$7
Cold pressed juice - Ask staff	\$7
Sparkling water - 750ml bottle	\$7

WINE

House White - Crisp and mineral David Spillare / Veneto / Gargenga	\$12
House Red - Bright & Fruity Carrusin / Piedmonte / Barbera	\$12
Bubbles - Citrus & Refreshing Orsi San Vito / Emilia Romagna Pignoletto	\$12

We politely ask no alterations to menu items.
Please inform staff of any allergies or dietary restrictions.