



Art Bag Project.  
Artist No. 28.  
Kaz Komatsu via  
Morning Market, Fitzroy,  
Victoria.

Single O acknowledges  
the Gadigal People of the  
Eora Nation as the  
Traditional Owners of the  
land on which we roast  
and brew.

We also acknowledge the  
Traditional Owners of  
the many lands on which  
our coffee is served and  
recognise their continue  
connection to country.

We pay our respects to  
Elders past, present and  
future.

# INTRO 000

Welcome to Single O  
(We've long dropped the 'rigin Roast-  
ers' bit. Thanks to our café customers  
from years back who gave us this nick-  
name we came to love.)

There's some excess chi in these walls  
- supposedly that's a trait of corner  
properties, though we suspect it also  
has something to do with the amount of  
coffees and brew methods we offer.  
You'll find them a page or two in.

Our dishes showcase local and sustain-  
able produce with a twist. If you're  
into  
glossaries, flip to the back for  
details and fun facts.

Ah but enough talking, let's get on  
with some eating & drinking here in  
this ol' chi-trap.

@single\_o #singleo  
singleo.com.au



# COFFEE



## BLACK COFFEE

### Today's origin as

Espresso	4.5
Long black	5

### TAP IN to more rotating single origins

Hot filter	5+
Cold brew	5+
Filter for table	11

## DAILY FLIGHTS

### Filter flight 8

A taste of 3 feature origins from our taps.

### Double-down 9

Espresso and a flattie served together.

## MILK COFFEE

### Hot or iced on any blend

**Reservoir - House blend** 5  
*Vibrant acidity, ripe stone fruits, & a structured finish.*

**Killerbee - Feature blend** 5.5  
*Honey, tropical fruit sweetness & creamy body.*

**AWOL - Decaf blend** 5.5  
*Sweet caramel, mild citrus & cherry notes, with an almond finish.*

Extras/oat/soy +.5  
Go large +1

**TAPPED Oat Iced Latté** 8  
w/ agave nectar

**O FILES:** Have a squiz at our origin cards to take in variety, harvest, method & taste notes. Must have the notes.

**ORIGIN:** [awr-i-jin, or-] Something from which anything arises or is derived. Like the origin of our species, the origin of our coffee as per our O files.

**P PRESSURE:** The main determining factor separating your batch (low pressure) brew from your espresso method (high pressure).  
You can feel it around here too when the café gets pumping!

**PROCESS:** The way in which coffee cherry flesh is removed from the bean. Some producers/mills/cultures wash it off completely, others dry it out in the sun, while still more “honey wash”, leaving a little flesh on the bean while it dries. All this has a profound impact on the cup you’re about to experience.

**R RANDOM ACTS OF ART:** Art updates on our 1kg coffee bags every few months, so the bags stay as fresh as the coffees inside them. Artists, illustrators, hit us up if you’re keen.

**RED EYE MAYO:** Our spin on the southern US recipe originally created by chef David Chang. In place of the usual instant coffee the recipe calls for, we use our good espresso stuff.

**S SPRO:** Back in 2003, this house was built with ristrettos, that “bang & it’s gone” moment of viscous short espresso. Espressos, or ‘spros’, are how things have been done here in recent years, delivering balance of flavour & time to savour. Try one in our custom-made cups from Malcolm Greenwood, which are big enough to sink your nose into for extra aroma.

**T TOKYO:** We roast in Ryogoku (Sumo District), have a café in Hamacho, and would love to see you there sometime!

**V VARIETY:** Bourbon, typica, caturra, catuai... (The list goes on believe us), are all different botanical types (cultivars) of the coffee plant, each has its own characteristics. Understanding them goes a long way to understanding coffee.

Big thanks! Your purchases support 1% for the Planet and World Coffee Research. [singleo.com.au/nodeath](http://singleo.com.au/nodeath)

#nodeathtocoffee



\*The Climate Institute

# ALL DAY MENU

EAT IT!

\*Ask us for more still or sparkling water.

## SIDES

<b>Egg/s</b> [v gf]	4/7	<b>Mushies</b> [v gf]	8
<b>Avo</b> [vg gf]	6	Field mushrooms, garlic, marjoram, thyme, parsley	
<b>Bacon</b> [gf]	7	<b>Brussel Sprouts</b> [vg gf]	8
<b>Chats</b> [v gf]	8	w/ basil, green goddess dressing, mint, pomegranate	
w/ Chipotle mayo, fennel chilli salt			

## MAINS

<b>Sourdough or Caraway Seed Rye</b> [v]	9
w/ Butter, peanut butter, vegemite, marmalade, jam	
Gluten free swap +1	
<b>Banana Bread</b> [v]	11
Toasted w/ espresso butter	
<b>Granola Clusters</b> [v]	16
w/ Coconut yoghurt, seasonal fruits, blistered grapes & dairy, oat, or soy milk	
<b>Poached or Fried Eggs on Toast</b> [v gf +1]	15
w/ Chives, S&P, choose your spreads	
Add Avo +6    Bacon +7    Mushies +8    Brussel Sprouts +8	
<b>Single O BAE Roll</b> [gf +1]	17
Fried egg & bacon w/ red eye mayo & apple ketchup on a milk bun	
Add Jack Cheese +2    Chats +8    Brussel Sprouts +8	

Our kitchen has tree nuts, peanuts, seeds & other potential allergens. Any questions ask us, aight?

[v] = vegetarian [vg] = vegan [gf] = gluten free

We are accepting cash payments. Card purchases will incur a processing surcharge.

A 10% surcharge is applied to all menu items on weekends.

<b>The Avo Show</b> [vg gf +1]	24
Caraway seed rye, achiote cashew cheese, pickled fennel, seasoned crumb, chilli oil, sweet lemon aspen	
Add Egg +4    Bacon +7	
<b>Crispy Corn Fritters</b> [v]	25
w/ romesco sauce, yuzu avo, guindilla, & coriander vinaigrette	
Add Egg +4    Bacon +7	
<b>Chickpea Cilbir</b> [v gf+1]	26
Poached egg, tomato harissa braised chickpeas, whipped fetta labneh, za'atar crumb, zhoug, dill, chilli oil, focaccia	
<b>Lemon &amp; Pepperberry Chicken Toastie</b>	23
w/ confit garlic, capsicum, olives, halloumi, mozzarella	
<b>Mothership Bowl</b> [v gf]	25
Black & red rice, egg, pickled cauli, kraut, turmeric cashew cheese, avo, sweet potato, chard, macadamia saltbush crumb	
<b>Fish Dawg</b>	24
Potato bun, crumbed barramundi, jack cheese, tarragon tartare, mustard pickled zucchini, red cabbage, & dill slaw	
<b>Choripan</b>	25
Focaccia, chorizo patty, scamorza cheese, chipotle ketchup, guindilla, chimichurri, matchstick potatoes, & fried egg	
<b>Smoked Trout Kedgeree</b> [gf]	28
w/ cauli rice, egg, peas, dried cranberry, lemon fetta, parsley and mint, harissa, roasted almond	
Add Egg +4	
<b>Beef Short Rib Ochazuke</b>	28
Five spice beef ribs, crispy furikake, spicy pickled cucumber, rice, mushrooms, konbu dashi broth	

## PASTRY

<b>Portuguese Tart</b> [v]	6	<b>Chocolate Croissant</b> [v]	7
<b>Danish</b> [v]	7	<b>Almond Croissant</b> [v]	8
<b>Butterboy Cookies</b> [v]	7.5	<b>Toasted Croissant</b>	11
<b>Croissant</b> [v]	6	w/ Jamon or Wagyu	

All items (especially pastry) subject to availability.

# GLOSS-ARY

## A QUICK GUIDE TO SINGLE O

**B** **BATCH ON TAP:** A self serve, self pay batch brew on tap bar we launched here in our takeaway bar, to put pure black, single origin coffees front and centre.

**BORIS:** The name of now-retired 15 kilo roaster machine that immigrated from Turkey to our Surry Hills café in 2003 and made his mark on the coffee scene. (And on the neighbours.) These days we roast, cup, train, dream, and geek out in Botany.

**C** **CAFÉ OF THE YEAR:** If this glossary is current and it's 2022, we are Time Out Sydney Café Of The Year! Please shout if we're due for an update.

**CARRIAGEWORKS:** Eveleigh Farmer's Markets every Saturday. We've got reusable ceramic cups and Batch On Tap there too.

**CARBON NEUTRAL:** Yesiree. And under our 'Missions Against Emissions, we're whittling down our footprint.

**CREDITS:** Tuga Portuguese tarts & croissants, Pepe Saya butter, plus many more.

**G** **GLOSSARY:** We like glossaries. Not so into 'glossy' though.

**H** **HOME:** A house is a home when it has great coffee & equipment. Talk to us, and check out [shop.singleo.com.au](http://shop.singleo.com.au)

**J** **THE JUGGLER:** Taps again, milk this time. Co-created here in 2009, "The Juggler" is a pioneering milk-on-tap system that replaces 2 litre bottles with 10 litre bladders, creating an 80% reduction in plastic waste. Now found in cafes around Australia, it's saved an epic 55 million bottles and counting.

**N** **NO DEATH TO COFFEE:** World coffee production could be halved by 2050 due to climate change\*. We're no behemoth but every action counts. We're a 1% For The Planet Member, World Coffee Research Checkoff Fund contributor, and actively finding ways to support the sustainability of specialty coffee.

# BEVER-AGES

## NOT COFFEE

'Sweet Choc O'Mine' 5  
Hot chocolate

'Good Chaibrations' 5  
Chai latte

**Speculaas latte**

**Matcha latte** 5.5

Go large +1

## TEAS & TISANES'

**English breakfast,** 6  
**earl grey, gunpowder green,**  
**peppermint, lemongrass, chai**

## JUICES

**By the jar** 9

**Orange**

Oranges (pulp 'n all).

**Pink**

Pink lady apple, raspberries, grapes.

**Green**

Curly kale, celery, granny Smith apples, lemons

## SODA

**Myrtle lemonade** 7

**Spiced cola**

**Dry ginger ale**

## HAIR OF THE DOG

**Beer** 9  
Ask us what tinnies we have!

**Rosé Wine** 10  
Lively; cranberry & watermelon  
Central Ranges, NSW

**Mimosa** 12  
Prosecco & OJ

**Filthy Mary** 16  
Filter coffee, vodka,  
tomato juice blend, lemon

# TAKE AWAY MENU

EAT IT!

## MAINS

**Sourdough or Caraway Seed Rye** 9  
w/ butter & spreads [v]

**Banana Bread** 11  
Toasted w/ espresso butter [v]

**Granola Clusters** 16  
w/ Coconut yoghurt, seasonal  
fruits [v]

**Poached or Fried Eggs** 15  
on Toast  
Chives, S&P [v]

**Single 0 BAE Roll** 17  
Red eye mayo, apple ketchup  
[gf+1]

**The Avo Show** 24  
Sourdough w/ avocado, achiote  
cashew cheese and pickled  
fennel [vg|gf+1]

**Crispy Corn Fritters** 25  
w/ Romesco sauce, yuzu avo,  
guindilla, & coriander  
vinaigrette [v]

**Chickpea Cilbir** 26  
Poached egg, tomato harissa  
braised chickpeas, whipped fetta  
labneh, za'atar crumb, zhoug,  
dill, chilli oil, focaccia  
[v|gf+1]

**Lemon & Pepperberry** 23  
**Chicken Toastie**  
w/ confit garlic, capsicum,  
olives, halloumi, mozzarella

**Mothership Bowl** 25  
Black & red rice, egg, pickled  
cauli, kraut, turmeric cashew  
cheese, avo, sweet potato,  
chard, macadamia saltbush crumb  
[v|gf]

**Fish Dawg** 24  
Potato bun, crumbed barramundi,  
jack cheese, tarragon tartare,  
mustard pickled zucchini, red  
cabbage, & dill slaw

**Choripan** 25  
Focaccia, chorizo patty,  
scamorza cheese, smokey chipotle  
ketchup, guindilla, chimichurri,  
crispy matchstick potatoes, &  
fried egg

**Smoked Trout Kedgeree** 28  
w/ cauli rice, egg, peas, dried  
cranberry, lemon fetta, parsley  
and mint, harissa, roasted  
almond [gf]

**Beef Short Rib Ochazuke** 28  
Five spice beef ribs, crispy  
furikake, spicy pickled  
cucumber, rice, mushrooms, konbu  
dashi broth

[v] = vegetarian [vg] = vegan [gf] = gluten  
free

Our kitchen has tree nuts, peanuts, seeds &  
other potential allergens. Any questions ask us,  
aight?

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weekends.

# COFFEE



## FILTER

Tap in to rotating single origins from our self-serve filter taps - pouring hot & cold brews

5+

## COLD

Cold Brew

5+

Rotating single origins

TAPPED Oat Iced Latté

8

w/ agave nectar

## ESPRESSO

Hot or iced

5/6

Black Coffee - Rotating single origins

Milk Coffee - Reservoir Blend

Extras

+5

## NOT COFFEE

'Sweet Choc O'Mine' Hot Chocolate

5/6

'Good Chaibrations' Chai Latte

Speculaas Latte

Matcha Latte

5.5/6.5

## TEAS

The usuals

6

## IN THE FRIDGE

Soda

7

Juices by the jar

9