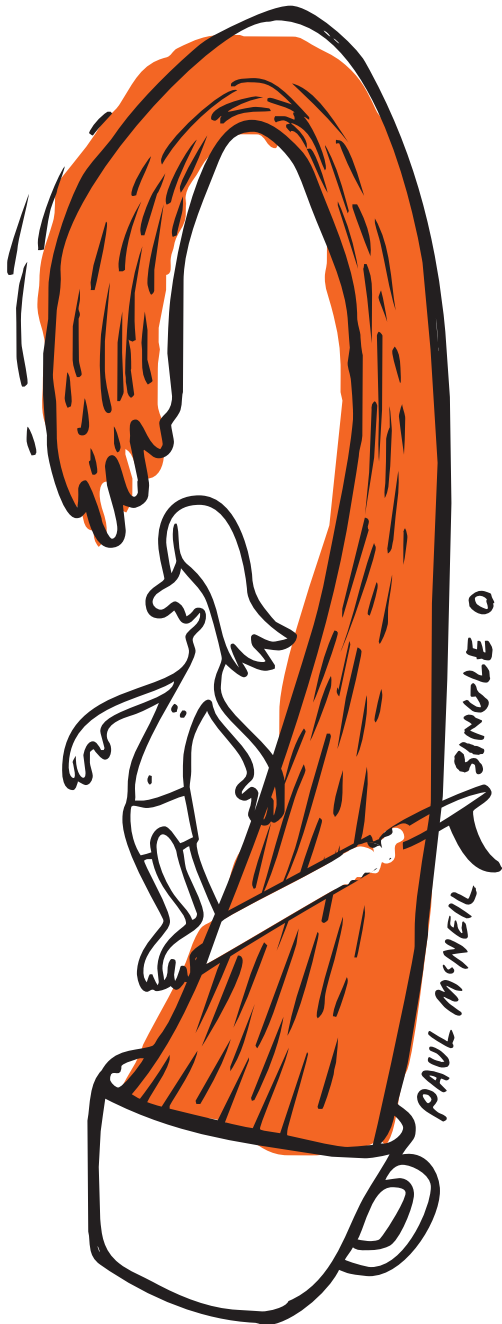


Random Acts of Art - Cafe Series
Artist No. 22
Paul McNeil
@paulmcneilart



Single 0 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 continued connection to country.

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

INTRO 000

Welcome to Single 0
(We've long dropped the 'rigin Roasters' bit. Thanks to our café customers from years back who gave us this nickname 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 sustainable 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



FILTER

Tap in to rotating single origins

Filter for one 5
Filter for the table 11

DAILY FLIGHT

A taste of 3 feature origins from our filter taps 7

COLD

Cold brew 5
Rotating single origins

Paradice 7
Iced oat latte
w/ agave syrup

ESPRESSO

Hot or iced 5/5.5

Black
Rotating single origins weekly
(see front of menu)

With Milk
Reservoir blend, or mix it up
(see front of menu)

Extras/oat/soy .5

Big thanks! Your purchases support 1% for the Planet and World Coffee Research. singleo.com.au/nodeath

#nodeathtocoffee

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.



*The Climate Institute

ALL DAY MENU

EAT IT!

SIDES

Egg/s [v gf]	4/7	Mushies [v gf]	7
Avo [v gf]	6	King brown & field mushrooms, miso butter, parsley, lemon	
Falafel [v gf]	7	Baby Cos Hearts [v]	7
Bacon [gf]	7	Cos lettuce hearts w/ buttermilk dressing	
Poached Chicken [gf]	7	Stracciatella [v gf]	7
Chats [v gf]	7	w/ Tomato and sea lettuce basil dressing	
w/ Chipotle mayo, fennel chilli salt			

MAINS

Sourdough or Caraway Seed Rye [v]	9
w/ Butter, peanut butter, vegemite, marmalade, jam	
Add Oomite +1 Gluten free swap +1 Avo +6	
Banana Bread [v]	9.5
Toasted w/ espresso butter & rozella dust	
Granola Clusters [v]	15
w/ Coconut yoghurt, rozella, berries + your choice of milk: Dairy, oat or soy	
Poached or Fried Eggs on Toast [v gf +1]	15
w/ Chives, S&P, choose your spreads	
Add Avo +6 Bacon +7 Mushies +7	
Single O BAE Roll [gf +1]	16.5
Fried egg & bacon w/ red eye mayo & apple ketchup on a milk bun	
Add Chats +7 Baby Cos Hearts +7	

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

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

Please note we are not accepting cash payments. A 10% surcharge is applied to all menu items on week-

The Avo Show [v gf +1]	23
Caraway seed rye, achiote cashew cheese, pickled jicama, seasoned crumb, chilli oil, sweet lemon aspen	
Add Egg +4 Bacon +7	
Blackened Corn Fritters [v]	24
w/ Yuzu avocado smash, tomato, radicchio, coriander	
Add Egg +4 Bacon +7	
Mothership Bowl [v gf]	23
Poached eggs, red rice, avo, sweet potato cheese, red kraut, pickled cauli, greens	
Freekin' Pumpkin [v]	21
Pumpkin, freekeh, radicchio, mint, goat's cheese	
Add Poached Chicken +7	
Chicken Toastie	21
Native sea parsley, mountain pepper pesto, olives, artichokes, mozzarella w/ rocket & fennel salad	
Spring Salad [v gf]	22
Jerusalem artichokes, asparagus, burnt oaxaca, black garlic, tarragon	
Add Poached Chicken +7	
Falafel Bowl [v gf]	24
w/ Edamame, cauli, chickpeas, coriander, dulce pesto, yoghurt tahini dressing	
Salmon and Zucchini Ribbons [gf]	25
Smoked salmon, salad of zucchini ribbons w/ fennel, blood orange, watercress, pinenuts	
Native Thyme Lamb [gf]	27
w/ Rivermint gremolata, warrigal greens, olives, capsicum, black beans, smoked tomato vinaigrette	
Add Baby Cos Hearts +7	
PASTRY	
Portuguese Tart [v]	5
Danish [v]	5
Brownie [v]	5
Tokyo Lamingtons	7
Croissants [v]	5/6
Toasted w/ Jamon or Wagyu	9
Sausage Roll	8
Lemongrass chicken, or pork katsu w/ our tomato & apple ketchup	
Pie	9.5
Beef rendang, chicken curry, or tofu szechuan w/ our tomato & apple ketchup	

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, Tokyo Lamington lamingtons, 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

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' 5/5.5
Hot chocolate

'Good Chaibrations'
Chai latte

Speculaas latte

TEAS & TISANES'

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

*Ask us for a second steep

JUICES

By the glass 8

Pure orange

Pink-a-colada
Watermelon, raspberry,
strawberry, red grape,
pink lady apple

Green detox

Apple, kiwi, celery,
kale, lime, ginger

SODA

Myrtle lemonade 7

Spiced cola

Dry ginger ale

HAIR OF THE DOG

Beer 9
Moondog Brewing

Maker Master Merchant Wines

Chardonnay 9.5
Sophisticated; peach & vanilla
Hunter Valley &
Central Ranges, NSW

Rosé 10
Lively; cranberry & watermelon
Central Ranges, NSW

Shiraz 10
Complex; blackberry & clove
Central Ranges, NSW

Mimosa 12
Prosecco & OJ

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