



Random Acts of Art - Cafe Series
Artist No. 25.
Gemma O' Brien via Four Ate Five,
Surry Hills, Sydney.
@mrseaves101

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
continued 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	4.5/5
Long black	5/6

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 your choice of blend

Reservoir - House blend 5/6
Vibrant acidity, ripe stone fruits, & a structured finish.

YEEHAH! - Featured blend 5.5/6.5
Caramel, raisin, & macadamia.

AWOL - Decaf blend 5.5/6.5
Sweet caramel, mild citrus & cherry notes, with an almond finish.

Extras/oat/soy .5

OASIS 8
Iced oat flattie.
w/ agave syrup

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. Espresso, 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

#nodeathtocoffee



*The Climate Institute

ALL DAY MENU

EAT IT!

*Ask us for more still or sparkling water.

SIDES

Egg/s [v gf]	4/7	Mushies [v gf]	8
Avo [vg gf]	6	Field mushrooms, garlic, marjoram, thyme, parsley	
Bacon [gf]	7	Charred Broccolini [vg]	8
Chats [v gf]	8	w/ tahini white soy dressing & crispy chickpea furikake	
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]	10
Toasted w/ espresso butter	
Granola Clusters [v]	16
w/ Coconut yoghurt, seasonal fruits, blistered grapes & dairy, oat, or soy milk	
Poached or Fried Eggs on Toast [v gf +1]	15
w/ Chives, S&P, choose your spreads	
Add Avo +6 Bacon +7 Mushies +8	
Single O BAE Roll [gf +1]	17
Fried egg & bacon w/ red eye mayo & apple ketchup on a milk bun	
Add Jack Cheese +2 Chats +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.

The Avo Show [v gf +1]	24
Caraway seed rye, achiote cashew cheese, pickled fennel, 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	

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

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

Chilli Anchovy Pasta	26
Casarecce, chilli anchovy butter, asparagus, lemon & crispy jamon pangrattato, pecorino	

Fish Dawg	24
Potato bun, crumbed barramundi, jack cheese, tarragon tartare, mustard pickled zucchini, red cabbage, & dill slaw	
Add Chats +8	

Prawn & Watermelon Salad [gf]	27
w/ hot honey dressing, zucchini, pickled red onion, carrot, basil, peanut kaffir crumb, & nori cracker	

48-hr Brisket [gf]	28
w/ smoked red cabbage veloute, potato pave, chilli oil, chimichurri, chard & pickled veggie salad	
Add Broccolini +8	

PASTRY

Portuguese Tart [v]	6	Butterboy Cookies [v & vg]	7.5
Danish [v]	6	Croissants [v]	6-8
Brownie [v]	6	Toasted w/ Jamon or Wagyu	11

All items (especially pastry) subject to availability.

GLOSSARY

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

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.

BEVERAGES

NOT COFFEE

'Sweet Choc O'Mine' 5/6
Hot chocolate

'Good Chaibrations'
Chai latte

Speculaas latte

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 detox
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

Coffee Negroni 16
Espresso, Four-Pillars gin,
Campari, Cinzano Extra Dry
Vermouth, Aperol, orange

TAKE AWAY MENU

EAT IT!

MAINS

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

Banana Bread 10
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 16.5
Red eye mayo, apple ketchup
[gf+1]

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

Blackened Corn Fritters 24
w/ Yuzu avocado smash, tomato,
radicchio, coriander [v]

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

Chilli Anchovy Pasta 26
Casarecce, chilli anchovy
butter, asparagus, lemon &
crispy jamon pangrattato,
pecorino

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

Prawn & Watermelon Salad 27
w/ hot honey dressing,
zucchini, pickled red onion,
carrot, basil, peanut kaffir
crumb, & nori cracker [gf]

Lemon & Pepperberry 22
Chicken Toastie
w/ confit garlic, capsicum,
olives, halloumi, mozzarella

48-hr Brisket 28
w/ smoked red cabbage veloute,
potato pave, chilli oil,
chimichurri, chard & pickled
veggie salad [gf]

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free

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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

OASIS

8

Iced oat flattie

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

TEAS

The usuals

6

IN THE FRIDGE

Soda

7

Juices by the jar

9