



WELCOME TO CRAFTED COFFEE CO.

ALL DAY BREAKFAST

AVO SMASH (vg) Fresh smashed avocado w feta, lemon, cherry tomatoes and micro herbs served on your choice of toast. ☞ poached eggs ☞ mushrooms	11.9 15.9 15.9
BACON & EGG ROLL Fried egg, bacon, cheese and house made tomato relish on a milk bun.	10.9
EGGS ON TOAST (vg) Cooked your way served ☞ tomato and your choice of toast.	10.9
CRAFTED EGGS BENNY (vg) Poached eggs and house made hollandaise ☞ seasonal fresh greens on your choice of toast. ☞ ham or bacon ☞ salmon	13.9 15.9 17.9
PULLED PORK BENNY Pulled pork, poached eggs, house made hollandaise ☞ fresh greens served on potato rosti.	14.9
SIGNATURE BIG B'FAST Sausage, bacon, 2 eggs, tomato, mushrooms, house made tomato relish and your choice of toast.	18.9
CRAFTED OMELETTES Served ☞ coffee infused rye toast. ☞ ham, cheese and tomato ☞ salmon, spinach, capers, cream cheese	15.9 17.9
VEGO'S DREAM (vg) Mushrooms, avocado, roasted tomato, halloumi, poached eggs and pesto ☞ potato rosti.	14.9
BLUEBERRY HOTCAKES (vg) Served ☞ berry compote, vanilla ice-cream, grilled banana and maple syrup.	14.9
FRENCH TOAST (vg) Served ☞ berry compote, vanilla ice-cream and maple syrup.	14.9
THE SUPERBOWL (v) (gf) Warm kale, spinach, quinoa and mushrooms w roasted seeds and nuts, tossed in infused olive oil and lime dressing ☞ avocado. ☞ grilled chicken ☞ salmon ☞ poached egg	14.9 18.9 18.9 16.9
BREAKFAST BAGEL Served ☞ chive cream cheese, avocado, micro herbs, lemon and infused olive oil and pesto dressing. ☞ bacon and tomato ☞ salmon and capers	14.5 15.5
CRAFTED MUESLI BOWL (vg) Toasted muesli ☞ roasted seeds and nuts, fresh seasonal fruit, chia and berry yoghurt and a side of milk and honey.	12.9
CHOICE OF TOAST Served ☞ butter and condiments.	5.9

ALL DAY LUNCH

PULLED PORK SLIDERS Trio of pulled pork, slaw and smoky BBQ sauce served on brioche slider buns.	15.9
CLUB SANDWICH Chicken, bacon, egg, cheese, lettuce, tomato and aioli, served on Turkish bread ☞ beer battered chips.	15.9
CRAFTED BEEF BURGER 150g premium beef patty, Swiss cheese, gherkins, caramelised onion and house made tomato relish served on a milk bun ☞ beer battered chips.	15.9
CRAFTED BLT Bacon, lettuce, tomato and aioli served on toasted Turkish bread.	10.9
BRUSCHETTA (vg) Fresh tomato salsa and shaved parmesan on coffee infused rye toast ☞ balsamic glaze.	10.9
SALT & PEPPER SQUID Crumbed squid served ☞ lemon on a bed of fresh tossed green and coleslaw salad ☞ citrus dressing.	14.9
CORN FRITTERS (vg) 2 of our Chef's specialty corn fritter cakes served ☞ house made tomato relish, poached eggs and fresh tomato salsa. ☞ bacon	14.9 18.9
TURKISH BREAD W DIPS (vg) Toasted Turkish bread served ☞ trio of Chef's selection of dips.	12.9
VERDURE FETTUCCINE (vg) Fettuccine served ☞ a mix of ratatouille (zucchini, eggplant and capsicum) and spinach, infused ☞ olive oil.	14.9
SEAFOOD LINGUINE Linguine served ☞ seafood marinara mix and fresh fish ☞ chilli and garlic butter sauce.	16.9
GRILLED BARRA & CHIPS Crispy skin barramundi fillet served ☞ beer battered chips, lemon, aioli and fresh seasonal side salad.	19.9
CAESAR SALAD Cos lettuce, anchovies, poached eggs and crispy bacon tossed in garlic mayo and topped ☞ parmesan and freshly toasted house made croutons. ☞ chicken	14.9 18.9
ENERGY SALAD (v) (gf) Fresh salad mix, quinoa, carrot, beetroot, avocado and roasted seeds and nuts, tossed in herb olive oil dressing.	14.9
BEER BATTERED CHIPS (vg) ☞ your choice of aioli or tomato sauce.	5.9
POLENTA CHIPS (vg) ☞ parmesan cheese and aioli.	7.9

AFFOGATO

SIGNATURE 2 scoops of ice-cream ☞ 2 shots of espresso.	4.9
MOCHA 2 scoops of ice-cream, 2 shots of espresso, ☞ chocolate sauce and shaved chocolate.	6.5
HAZELNUT CRUSH 2 scoops of ice-cream, 2 shots of espresso, ☞ hazelnut syrup, and toasted crushed hazelnuts.	6.5
HONEYCOMB CARAMEL 2 scoops of ice-cream, 2 shots of espresso, ☞ caramel sauce and crushed honeycomb.	6.5
CHERRY DELIGHT 2 scoops ice-cream, 2 shots of espresso, ☞ cherries, shaved dark chocolate and coconut.	6.5
NUTTY CHAI 2 scoops of ice-cream, 2 shots of espresso, ☞ hazelnuts and chai dust.	6.5
COLD CREATIONS	
ICED COFFEE <i>Coffee / Mocha / Chocolate</i>	5.5
ICED BLACK	5.5
DEATH BY COFFEE <i>Not for the faint hearted</i> Single origin cold brew served ☞ a cold drip ice sphere and topped ☞ a double shot of espresso	6.5
ICED LATTE <i>Coffee / Mocha / Chocolate</i>	5.5
FRAPPES	5.9
MILKSHAKES	4.9
BOTTLED DRINKS Signature Cold Brew Soft Drinks	5.5 3.5

For full menu and drink options, please see our printed menus on the tables or counter.

ESPRESSO

<i>Choose from the Kitchens Blend, The Crafted Coffee Co. Signature Blend or our feature Single Origin Bean.</i>	
Cappuccino	3.9
Latte	
Flat White	
Piccolo	
Short/Long Macchiato	
Chai Latte	
Turmeric Latte	4.9
Red Velvet Latte	4.9
Short/Long Black	3.5
Mocha	4.5
Vienna	4.5
BULLETPROOF COFFEE Long black, coconut oil and butter	5.5
FILTER COFFEE Pour Over	7.0
Cold Drip	5.0
Vacuum Drip	7.0
French Press	5.0
Aeropress	7.0
HOT CHOCOLATE ☞ marshmallows	4.5
For 2—served in a Turkish pot ☞ marshmallows	7.9
Babycino	1.0
TEA—LOOSE LEAF English Breakfast	3.9
Earl Grey	
Green	
Cranberry	
Peppermint	
Turkish Apple	
Lemongrass & Ginger	
ICED TEA	5.5
CHAI TEA served in a Turkish pot brewed ☞ milk	4.9
VANILLA EARL GREY LATTE Earl Grey tea ☞ vanilla syrup, served in a Turkish pot ☞ steamed milk	5.7
ROOIBOS RED LATTE Rooibos tea and honey, served in a Turkish pot ☞ steamed milk and cinnamon	4.9

BEER, WINE & SPIRITS

WINES	<i>By the Glass</i>	<i>Bottle</i>
T'Gallant Cape Schanck <i>Pinot Grigio</i>	8.0	32.0
Brown Brothers <i>Chardonnay</i>	8.0	32.0
Squealing Pig Marl <i>Sauv Blanc</i>	9.0	36.0
Grant Burge 5th Gen <i>Shiraz</i>	8.0	32.0
Wynns Coon The Gables <i>Cab Sauv</i>	9.0	36.0
De Bortoli Piccolo 200ml <i>Sparkling</i>	12.0	
BEER	<i>By the Bottle</i>	
Peroni Leggera	6.0	
Peroni Nastro Azzurro	7.0	
Corona	7.0	
Stone & Wood Pacific Ale	8.0	
SPIRITS <i>Includes mixer</i>		
Ketel One Vodka	10.0	
Tanqueray Gin	10.0	
Bombay London Dry Gin	9.0	
Espolón Blanco	12.0	
Patron XO Café Tequila	10.0	
Monkey Shoulder Whiskey	10.0	
Johnnie Walker Black	9.0	
Johnnie Walker Red	9.0	
Jameson Irish Whiskey	9.0	
Kraken® Black Spiced Rum	10.0	
Captain Morgan UP Rum	9.0	
Pampero Blanco	9.0	
Jim Beam White	9.0	
Canadian Club	9.0	
Maker's Mark	10.0	
LIQUEURS <i>Includes mixer</i>	8.0	
Aperol	9.0	
Baileys Irish Cream	9.0	
Frangelico	9.0	
Kahlua	10.0	
Malibu	9.0	
Cointreau	9.0	
Suntory Midori Melon	9.0	
Chambord		

ESPRESSO MARTINIS

SIGNATURE ESPRESSO MARTINI Ketel One Vodka, white chocolate liqueur, Kahlua, Signature Espresso and flamed cinnamon garnish.	16.0
COLD DRIP MARTINI Ketel One Vodka, white chocolate liqueur, sugar syrup, Signature Cold Drip, and vanilla mist.	16.0
XOX MARTINI Café XO Patron, vanilla vodka, Licor 43, Signature Espresso, agave syrup and cinnamon.	16.0
THE STEVE Ketel One Vodka, Frangelico, Signature Espresso, salted caramel syrup and honeycomb.	16.0
DARK & STORMY MARTINI Kraken Spiced Rum, Kahlua and Signature Espresso.	16.0
CHERRY BOMB Malibu, cherry brandy, Baileys, Signature Espresso and coconut.	16.0
CHOCOTONIC Vanilla vodka, white chocolate liqueur, Signature Espresso, agave syrup and Tim Tam.	16.0
TOBLERONE Baileys, Frangelico, ice-cream, chocolate syrup, honey and Signature Espresso.	16.0
ARRIBA TEQUILA Espolon Blanco Tequila, Licor 43, Signature Espresso, chocolate chilli syrup and chilli garnish.	16.0
IRISH COFFEE Signature Espresso and Baileys topped ☞ fresh cream.	14.0
COCKTAILS	
JUST PEACHY	16.0
MOJITO	16.0
OLD FASHIONED	18.0
SPLICE	16.0
CHILL'D SUMMER	16.0
MARGARITA	16.0
FRENCH MARTINI	16.0
CHAMPAGNE COCKTAIL	18.0
APEROL SPRITZ	18.0