

BLACK COFFEE

Espresso w/ Single Origin | 4 / 4.5
Long Black w/ Single Origin | 4.5 / 5.5

MILK COFFEE

w/ Signature BLK blend | 4.5 / 5.5
Add alt milk | 1

BREW BAR

UCR House Flight | 14
Single Origin Espresso, Batch Brew
and a Flat White w/ our BLK blend

Batch Brew - One Cup | 6
Batch Brew - Bottomless | 10
V60 Pour Over | 7.5
Chemex 3 Cup | 14
Chemex 6 Cup | 17
Cold Brew | 7
Cold Drip | 7

TEA BY SERENITEA | 6

English Breakfast | Earl Grey
Darjeeling Green | Peppermint |
Lemongrass & Ginger

NOT COFFEE

Hot Chocolate | 5 / 6
+ Frangelico + 7
Mocha | 5 / 6
Sticky Chai | 5 / 6
Spiced Chai Latte | 5 / 6
+ Dirty Chai (Espresso) | + 1
Matcha or Tumeric Latte | 6

SMOOTHIE BAR

Wake Me Up! (VG) | 11
Banana, oats, PB, double espresso,
chocolate protein powder, oat milk

Mango Punch (V) | 10
Mango, strawberry, banana, ice cream,
lime and almond milk

Berry Blast | 10
Mixed berries, vanilla ice cream,
coconut milk
add banana | + 1

COLD DRINKS

Iced Latte | 5.5
Iced Long Black | 5.5
Iced Chai | 6
Iced Coffee / Chocolate | 7.5
Coke | Coke No Sugar | Sprite | 5
Orange Juice | 8
Apple Juice | 8

MILKSHAKES

Vanilla | Salty Caramel | 6
Wild Strawberry | Chocolate | 6
UCR Shake (Double Espresso) | 7.5
Add alt milk +1

COCKTAILS

Mimosa | 12
UCR Espresso Martini | 18
Aperol Spritz | 15

BEER | WINE | SPIRITS

Pale Ale | Lager | 11
Prosecco | Chardonnay | Shiraz | 12 / 50
House Spirits (30ml) | 10+

FROM 7AM

EGGS ON TOAST (V) (GFO) | 13

Poached, scrambled or fried eggs on buttered sourdough, multigrain or GF bread

BREKKY BURGER | 16.5

Maple bacon, fried egg, cheese, hashbrowns and chipotle mayo on a milk bun

PRAWN CHILLI SCRAMBLE (GFO) (VO) | 25

Scrambled eggs w/ minced prawns, chipotle maple butter, poached prawns and fried capers on a waffled croissant

UCR AVO ON TOAST (V) (VGO) | 22

Avocado, spinach hummus, quinoa and sprout salad, goats curd, smoked almond dukkha, crispy kale on toasted multigrain

MUSHROOM TOAST (V) (VGO) | 20

Beetroot hummus, avocado, chilli salt, mushrooms and goats curd on charred multigrain toast w/ roquette, orange balsamic and candied walnuts

HEIRLOOM TOMATO TOAST (VGO) | 23

Heirloom tomato salad, chilli tomato chutney, garlic croutons, boconcini and black garlic aioli on charred sourdough toast

VG | Vegan

V | Vegetarian

VGO | Vegan option

VO | Vegetarian option

SHAKSHUKA (GFO) | 23

Eggs baked in chickpea, aleppo pepper, tomato and onion, sweet potato chips and Turkish bread

ZUCCHINI & CORN FRITTERS (VO) | 24

Smoked salmon, asparagus and green bean salad, dill mascarpone, pickled fennel and poached eggs

THE BIG EASY | 26

Slow cooked brisket, poached eggs, apple celeriac slaw, hollandaise on scalloped potato hash

FRENCH TOAST (V) | 25

Raspberry filled french toast w/ raspberry coulie, berries, meringue kisses and vanilla anglaise

STICKY MANGO PUDDING (VG) | 20

Vanilla infused black rice, bananas, dates, mango, coconut cream, toasted coconut, puffed rice and quinoa

SIDES

Hashbrown | 2

Hollandaise | Wilted spinach | 3

Avocado | Grilled mushrooms | 5

Crispy halloumi (GF) | Goats curd | 5

Streaky bacon | Sujuk | 6

Scalloped potato hash | Smoked Salmon | 8

No split bills on weekends and public holidays

10% surcharge applies on weekends

15% surcharge applies on pubic holidays

FROM 11AM

NASHVILLE CHICKEN BURGER | 23

Frank's hot mayo, shredded lettuce, dill pickle served on a milk bun w/ fries

WAGYU BEEF BURGER | 28

Double wagyu, double cheese, lettuce, tomato, caramelised onion, dill pickles, Dijon mustard and ketchup on a milk bun w/ fries

THE PHILLY CHEESE STEAK SANGA | 28

Ribeye steak, fried eggs, caramelised onions and creamy chimmichuri on toasted ciabatta bread

NASHVILLE CHICKEN & WAFFLES | 23

w/ Chipotle maple syrup, maple butter

SOFT SHELL PRAWN TACOS | 25

Two tacos w/ avocado cream, pico de gallo, chargrilled prawns pickled radicchio

SAVOURY SALMON ECLAIRS | 25

Choux pastry filled w/ salmon rilletes, mandarin gel, horseradish cream, pickled fennel and dill, balsamic caviar

CRUMBED CRAB CAKE | 28

w/ Bell pepper, Frank's hot sauce, gazpacho, apple and celeriac velouté and guacamole

UCR PANNA COTTA (GF) | 19

Panna cotta made with our BLK blend, coffee anglaise, pistachio brittle, honeycomb and salted caramel