

POP COOP THE

ALL DAY BRUNCH 6.30 am til 3pm

TOAST - white sourdough, soy + linseed sourdough & wholegreen gluten free sourdough (+\$2) ~ vegemite, strawberry jam, peanut butter & honey	\$7
FRUIT TOAST fig + raisin w/ butter ~ go a little extra: add ricotta + honey \$4	\$8
WELL BUZZED BANANA BREAD espresso mascarpone, berries in textures, pistachio dust + honeycomb	\$16
BIRCHER [df, v, vg] coconut bircher, poached pear, seasonal fruit + hemp granola	\$15
EGGS [gfo, v] farm fresh eggs, sourdough + house relish	\$12
B+E ROLL [gfo] milk bun, bacon, fried egg, cheese, aioli + house relish w/ hash brown	\$13
VEGE ROLL [gfo, v] milk bun, fried egg, avocado, haloumi, spinach + house relish w/ hash brown ~ hot tip: add mushroom \$4.5	\$13
AVOCADO TOAST [gfo, v] smashed avocado, feta, pomegranate, pepita seeds + balsamic drizzle + poached eggs \$5	\$16
 CORN FRITTERS [df, v] corn fritters, farm fresh poached egg, avocado, rocket, house relish + balsamic + bacon \$5 haloumi \$5 salmon \$8	\$18
STACKS ON STACKS [gfo, v] sourdough, poached eggs, avocado, mushrooms, roasted tomatoes + beetroot hummus + bacon \$5 haloumi \$5 cured salmon \$8	\$22
THE GLOW UP BOWL [gf, v] poached eggs, sautéed seasonal greens, turmeric quinoa, roasted truss tomatoes, tahini & maple dressing + dukkah + avocado \$5 haloumi \$5	\$18

gin cured salmon \$8	two eggs \$5	fried truss tomatoes \$4.5	beet hummus \$3
bacon \$5	avocado \$5	hash brown \$3	house relish \$3
haloumi \$5	mushrooms \$4.5	feta \$4	wholegreen GF sourdough \$1.5

LUNCH available after 12pm

 CHICKEN BURGER milk bun, buttermilk chicken, cheese, lettuce, homemade pickled onion + chipotle aioli w/ rosemary truffle fries ~ make it vego: rock a sweet potato + black bean patty	\$20
 BEEF BURGER [gfo] milk bun, juicyyyy ground beef patty, bacon, cheese, grilled pineapple + chipotle aioli w/ rosemary truffle fries	\$22
DRUNKEN SAILOR [df] gin cured salmon, soba noodles, cucumber, avocado, edamame, pickled ginger + sesame seed ~ not a salmon fan, grab it with grilled chicken instead	\$22
TACOS <i>there's some slaw in this house</i> pickled slaw, red radish + chipotle aioli w/ avo + pomegranate - beer battered fish - crispy cauliflower [gfo, v]	\$19
 SEXY LIL SHRUB 2.0 [df, gf, v] roasted spiced cauliflower, turmeric quinoa, kale, pepita seed, pomegranate, artichoke + mustard dressing + haloumi \$5 chicken \$6 gin cured salmon \$8	\$19

SMALL EATS + KIDS

rosemary truffle fries w/ aioli	\$7
fresh goods from Tuga's bakery	ask staff
1 egg on toast [v]	\$7
banana bread w/ butter [v]	\$7
ham, cheese + tomato croissant	\$12
ham + cheese toastie w/ house relish	\$12
fish and chips (available after 12pm)	\$12
kids cheeseburger w/ chips (available after 12pm)	\$12

SMOOTHIES

CLASSIC w/ milk, coconut yoghurt + honey \$8
- mango, banana or mixed berry
+ almond, oat, soy \$1 | protein \$1

THE MALIBU [df, vg] \$10
mango, banana, turmeric, coconut water

FRUITY FLEXIA [df, vg] \$10
mixed berry, banana, vanilla protein, coconut
yoghurt, oat milk

COLD PRESSED JUICES

OJ \$8

MR BRIGHTSIDE \$8
mandarin, apple, pineapple, passionfruit, lemon,
lime

BLAZE IT \$8
beetroot, carrot, mandarin, ginger, blackberry,
lime

THE INFLUENCER \$8
apple, spinach, cucumber, celery, kale, parsley

CHILLED

ICED LATTE \$5
double shot, milk + ice
+ icecream \$1
almond | oat | soy 50c \$6

ICED CHOCOLATE
chocolate, milk + icecream

MILKSHAKE / KIDS SHAKE \$6 / \$4
- caramel, chocolate, chai, strawberry or vanilla

COLD BREW COFFEE \$5.5
+ coconut water 50c

KOMBUCHA \$6
rasp + lemon | peach + ginger

BOTTLED SPARKLING WATER 250ml \$4 | 750ml \$9

COFFEE + TEA

RIBBON GANG BLEND from fish river roasters \$4
extra shot | mocha | caramel 50c
almond | oat | soy 50c
large \$1

CHAI LATTE \$4
dirty 50c

PRANA CHAI TEA \$8
brewed sticky chai blended with black tea,
whole spices, ginger root + honey

TUMERIC LATTE \$5

TEA \$4.5
english breakfast
earl grey
green
peppermint
lemongrass + ginger

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