



**ALL DAY BRUNCH 6.30 am til 2.30 pm**

TOAST - white sourdough, soy + linseed sourdough & gluten free bread (+\$2) ~ natural peanut butter, vegemite, triple berry jam, orange + lime marmalade & honey (+50c)	\$8
FRUIT TOAST [vgo - nuttalex available] fig + raisin w/ butter	\$10
BANANA BREAD w/ butter	\$8
BIRCHER [vg] coconut & apple bircher, seasonal fruit + granola	\$18
VEGAN PANCAKES [gf, vg] gluten free pancakes, seasonal fruit, pistachio dust, coconut yoghurt + canadian maple	\$25
EGGS [gfo, v] farm fresh eggs, sourdough + house relish ~ chuck a side on for extra goodness	\$15
B+E ROLL [gfo] milk bun, bacon, fried egg, cheese, aioli + house relish w/ hash brown	\$15
VEGE ROLL [gfo, v] milk bun, fried egg, avocado, haloumi, spinach + house relish w/ hash brown ~ hot tip: add mushroom \$5	\$16
AVOCADO TOAST [gfo, v] smashed avocado, feta, cherry tomato, dukkah + lemon + poached eggs \$5.5	\$21
CORN FRITTERS [df, gf, v] corn fritters, poached egg, avocado, house relish, greens + balsamic + bacon \$7   haloumi \$6   cured salmon \$8	\$24
STACKS ON STACKS [gfo, v, vgo] sourdough, poached eggs, avocado, mushrooms, roasted tomato + hummus + bacon \$7   haloumi \$6   cured salmon \$8	\$26
THE FULL BRONTE [gfo] sourdough, poached eggs, bacon, chorizo, mushroom, roast tomato, hash brown + relish	\$32
THE MED BOWL [gf, vg] house falafel, quinoa, avocado, tomato + cucumber salad, leafy greens, hummus, pinenuts + lemon + poached eggs \$5.5   haloumi \$6	\$26

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gin cured salmon \$8	house falafel \$8	mushroom \$5	hummus \$3
chicken \$7	haloumi \$6	fried tomato \$4.5	house relish \$3
bacon \$7	two eggs \$5.5	feta \$4	
chorizo \$6	avocado \$5	hash brown \$3.5	

**LUNCH available after 12pm**

CHICKEN BURGER [gfo] milk bun, buttermilk chicken, cheese, lettuce, pickled onion + chipotle aioli w/ rosemary truffle fries	\$25
BEEF BURGER milk bun, ground beef patty, bacon, cheese, grilled pineapple + chipotle aioli w/ rosemary truffle fries	\$25
DRUNKEN SAILOR [df] gin cured salmon, soba noodles, cucumber, avocado, edamame, pickled ginger, crispy shallots + sesame seed ~ not a salmon fan, grab it with grilled chicken or haloumi instead	\$26
DROP A BEET [gf, v] roasted beetroot salad, feta, apricot, cherry tomato, leafy greens, hazelnut + pomegranate molasses dressing + haloumi \$6   chicken \$7   gin cured salmon \$8	\$20

**PLEASE INFORM STAFF OF ANY INTOLERANCES OR ALLERGIES**  
[v] vegetarian, [vg/vgo] vegan/option, [df] dairy free, [gf/gfo] gluten free/option

**10% sunday surcharge**  
**15% public holiday surcharge**

## SMALL EATS + KIDS

1 egg on toast [v, gfo]	\$8
pancake w/ canadian maple [df, gf, vg]	\$12
ham, cheese + tomato croissant	\$12
ham + cheese toastie w/ house relish	\$12
wrap - falafel + avo [v, vgo] or grilled chicken + salad	\$15
kids cheeseburger w/ chips	\$16
rosemary truffle fries w/ aioli	\$12

## SMOOTHIES

CLASSIC w/ milk, coconut yoghurt + honey - mango, banana or mixed berry + almond, oat, soy, maca \$1   protein \$1	\$10
BAD GIRL RI RI [df, vg] mango, banana, turmeric, vanilla protein, coconut yoghurt + coconut water	\$12
FRUITY FLEXIA [df, vg] mixed berry, banana, vanilla protein, coconut yoghurt, oat milk	\$12

## COLD PRESSED JUICES

OJ	\$10
MR BRIGHTSIDE mandarin, apple, pineapple, passionfruit, lemon, lime	\$10
BLAZE IT beetroot, carrot, mandarin, ginger, blackberry, lime	\$10
THE INFLUENCER apple, spinach, cucumber, celery, kale, parsley	\$10

## CHILLED

ICED LATTE double shot, milk + ice + icecream \$1 almond   oat   soy   maca 50c	\$5.5
COLD BREW COFFEE + coconut water 50c	\$6
ICED CHOCOLATE chocolate, milk + icecream	\$7
ICED CHAI chai, milk + ice	\$6
ICED MATCHA matcha, milk + ice	\$6
MILKSHAKE / KIDS SHAKE - caramel, chocolate, chai, strawberry or vanilla	\$7/ \$5
KOMBUCHA rasp + lemon   lemon + ginger	\$6
BOTTLED SPARKLING WATER	250ml \$5   750ml \$10

## COFFEE + TEA

RIBBON GANG BLEND from fish river roasters extra shot   mocha   decaf   caramel 50c almond   oat   soy   maca 50c large \$1	\$4.5
CHAI LATTE dirty 50c	\$4.5
HOT CHOC	\$4.5
PRANA CHAI TEA brewed sticky chai blended with black tea, whole spices, ginger root + honey	\$7
TUMERIC LATTE	\$5
MATCHA LATTE	\$5
TEA english breakfast earl grey green peppermint lemongrass + ginger chamomile	\$5

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