

COOP DINE IN MENU

All Day Brunch 6.30 til 2.30

TOAST - white sourdough, soy + linseed sourdough & gluten free bread (+2) natural peanut butter, vegemite, triple berry jam, orange + lime marmalade & honey (+50c)	9
FRUIT TOAST (vgo - nuttelex available) fig + raisin with butter	10
BANANA BREAD with 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	15
B+E ROLL (gfo) milk bun, bacon, fried egg, cheese, aioli + house relish w/ hash brown	16
VEGE ROLL (gfo, v) milk bun, fried egg, avocado, haloumi, spinach + house relish w/ hash brown	17
AVOCADO TOAST (gfo, v) smashed avocado, feta, pomegranate, cherry tomatoes, sesame + herb salad + poached eggs 6	21
CHILLI SCRAM (gfo, v) chilli + herb scrambled egg, sourdough, parmesan + house chilli oil + avocado 6 + bacon 7 + haloumi 6	xx
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 6 + Haloumi 6	26

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, tomato + house relish toastie	12
chicken, cheese, spinach + aioli toastie	15
wrap - falafel + avo (v, vgo) or grilled chicken + salad	17
kids cheeseburger w/ chips	18
rosemary truffle fries w/ aioli	12

Extras

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

Lunch available after 12

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

Wine	PET NAT	Gls / Btl
	la violetta 'freo easy nat' (preservative free) reisling & muscat great southern, WA	13 65
	WHITE	
	la violetta 'ye-ye blanc', reisling, great southern, WA	13 60
	m&j becker 'hunter valley' chardonnay, hunter valley, NSW	12 55
	Orange Wine	
	geyer wine co. skin-contact chenin blanc, orange wine, barossa valley, SA	14 65
	ROSÉ	
	sud de frank 'rosé', shiraz & viognier, regional SA	12 55
	RED	
frankly this wine was made by bob 'sambo', hilltops, NSW	55	
poppelvej 'vicissitudes of life', pinot noir, adelaide hills, SA	14 65	
Beer	gauge roads 'pipe dreams' coastal lager 4.2% tap	10
	gauge roads 'single fin' summer ale 4.5% bottle	10
	atomic hazy 4.5% can	10
	gauge roads 'yeah buoy' non-alcoholic xpa 0.5% can	8
	mate makerr co. alcoholic kombucha mango peach	10
	mate maker co. alcoholic kombucha citrus mule	10
Cocktails	MIMOSA	14
	prosecco, oj	
	RHUBI SPRITZ	15
	rhubi, sweet vermouth, grapefruit soda	
COLD BREW NEGRONI	18	
cold brew, campari, sweet vermouth		
BLOODY MARY	18	
vodka, mr. consistent 'bloody mary' mix, pickle, citrus		

