

CLASSIC BREAKFAST

until 12noon

Free Range Eggs & Sourdough w. House-Made Tomato Relish or Crispy Chilli Oil (v) Poached, Fried or Scrambled 15.5 <i>No Bread?. We will include spinach. (gf)</i>	
Add to your plate: (each)	
Bacon Halloumi Sausages	6
Fetta Roasted Mushroom Avocado	5
Grilled Tomato Eggs (two)	4
House Made Hash Browns (two) Smoked Salmon	6
House Made Falafel	7
Fresh Spinach House Relish Crispy Chilli Oil	2

Press Big Breakfast; Poached Eggs, Bacon, Sausage, Mushroom, Homemade Hash Brown, Spinach & Avocado & Toasted Sourdough	29
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TOASTED SANDWICHES

All day

Smoked Ham, Tomato, Baby Spinach Cheddar & Herb Aioli	15
Poached Chicken, Tomato, Cheddar, Herb Aioli & Baby Spinach	15
Mushroom Remoulade, Pickled Onions, House Mustard, Greens, Mozzarella (v)	15

All Served with House Made Salt & Malt Vinegar Crisps

P R E S S

Matcha & Pistachio Muesli <i>Shaved Coconut, White Chocolate, Blueberry Curd, Greek Yogurt & Canadian Maple Syrup</i>	16
Honey, Cashew, & Cranberry Granola <i>Almonds, Pepitas, Sunflower Kernels, Greek Yogurt, Rhubarb Gel, Banana, Passionfruit & Fresh Berries</i>	16
Raisin, Apricot & Date Sourdough w. Butter	8
Toasted Wholegrain Sourdough Vegemite, Peanut Butter, Local Honey or Pear & Vanilla Jam	8
House Made Banana Bread, Honey, Mascarpone & Strawberries	12
Press Vanilla Waffle, Cheesecake Mousse, Lemon Curd, Maple Syrup & Seasonal Fruits	19
Bacon & Egg Roll Spinach & Smoked BBQ Sauce <i>Try the Deluxe version with Blue Cheese, Avocado & Caramelized Onion'</i>	15 6
Avocado, Tasmanian Fetta, Tomato Salsa, & Pistachio Dukkah on Sourdough (v)	20
Roast Pumpkin Bowl, Hummus, Potato Hash, Baby Spinach, Avocado, Chickpeas & Quinoa. (v)(gf)	24
Falafel Bowl, Roast Kumera, Avocado, Tomato Salsa, Baby Spinach, Brown Rice, Cucumber, Za'tar, Daikon & Goddess Sauce (v,gf)	24

LUNCH

From Midday

*Make it a Long Lunch.
Add A Glass of Wine Or Beer for \$6 with lunch.*

Crispy Skin Salmon, New Potato Salad, Capers, Spanish Onion, Asparagus, Dill Sauce & Fresh Lemon (gf)	32
Roast Pumpkin, Fetta & Quinoa Salad, Spiced Cashews, Cucumber Salsa & Crispy Kumara (v, gf)	26

Add +

*Poached Chicken 6 | Avocado 5 | Falafel 7
Smoked Salmon 6 | Grilled Cajun Chicken 7*

BURGERS

From Midday

Cajun Chicken Burger Purple Slaw, Tomato & Aioli <i>Add Bacon and Avocado</i> <i>Add Chips</i>	19 5 4
150g Grass Fed Beef Burger; Cheddar, Pickles, Cos & Press Burger Sauce <i>Add Chips</i> Skin On Chips & Press Herb Aioli	19 4 9

*Please note, our dishes are seasoned with Sea Salt & Pepper.
No menu changes but be aware not all ingredients are listed
on the menu so please let waitstaff know of
dietary requirements or allergies when ordering.*

P R E S S

CLASSICS

Espresso	4	Iced Latte	5
Long Black	5	Iced Mocha	5.2
Cappuccino	5	Iced Filter (<i>Cold Brew</i>)	6
Flat White	5	Agave Iced Oat Latte	7
Latte	5	Tiramisu Latte	7.5
Mocha	5.2		
Batch Brew	6	Large	+.80c
		Decaf	+.50c
		Extra Shot	+.70c

Extras; *Caramel, Hazelnut, & Vanilla* 50c
Milks; *Almond, Soy, Oat, Lactose Free* 50c

NOT COFFEE

Hot Chocolate	5
<i>33% West African Cocoa by Kali</i>	
Spiced Chai Latte	5.5
<i>Organic, Loose Leaf Sticky Chai w. Honey by Mayde Tea</i>	

SINGLE ORIGIN MENU

FILTER

(V60, Brewed to Order)

Colombia, Carlos Aricila Gesha 7
Washed Process
Tasting Notes: Earl Grey Tea & Cocoa

Costa Rica, Finca Toño 7
Honey Process
Tasting Notes: Caramel & Almond

Kenya, Gatuya 7
Washed Process
Tasting Notes: Stone Fruit & Cocoa

Colombia, Luis Anibal Calderon 9
Extended Fermentation Natural
Tasting Notes: Floral, Pineapple & Cocoa

ESPRESSO

Indonesia, Toarco Jaya 5
Washed Process, Tasting Notes: Milk Chocolate and Grape

SPRING DESERTS

Until Sold Out.

Creme Brûlée 12
Vanilla Bean Custard and Torched Caramel

House Made Banana Bread 12
Our classic banana bread, w Honey, Mascapone & Strawberries

SPECIALS

Iced Tiramisu Latte 7.5
Cold Brew, Kali Chocolate, with Maple Infused Cream

Iced Agave Latte 7
Oat Milk, Cold Brew with Agave, shaken over ice

TEAS

Organic Loose Leaf Teas *by Mayde Tea, Byron Bay* 5
Earl Grey
English Breakfast
Green Sencha & Rose
Papaya & Lemongrass
Peppermint

SODAS

Coca Cola 5
Mandarin 5.5
Coke No Sugar 5
Yuzu & Lemon 5.5

LOCAL JUICES

Blood Orange 7
Grown & Juiced by Timbrebongie Citrus, Narromine, NSW

Orange 7
Grown & Juiced by Mumble Peg Farm, Narromine, NSW

WINE & FRIENDS FROM MIDDAY

White Gls|Btl
2023 Fiano, Gonzo Vino, Vic 12 -
2021 Le Petit Mort, Chardonnay, QLD - 40
2023 Malaluka, Chenin Blanc, NSW - 32

Red Gls|Btl
2023 Grenache, Gonzo Vino, Vic 12 -
2022 Moonfish Shiraz - 38
2023 Future Days, Pinot Noir, Dolcetto - 28

Vodka Seltzers

Mango & Pomegranate 13
Davidson Plum & Blueberry 13
Tasmanian Pepper Berry & Ginger 13

Beer

Young Henrys, Pale Ale 10
Hawkes Larger 9



A surcharge of 15% applies on public holidays only.