

CLASSIC BREAKFAST

until 12noon

Free Range Eggs & Sourdough w. House-Made Tomato Relish or Crispy Chilli Oil <i>(v)</i> Poached, Fried or Scrambled	15.5
<i>No Bread?. We will include spinach. (gf)</i>	
Add to your plate:	<i>(each)</i>
Bacon Halloumi Sausages	6
Fetta Grilled Tomato Avocado	5
Roasted Mushroom Eggs <i>(two)</i>	4
House Made Hash Browns <i>(two)</i> 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 <i>(v)</i>	15

All Served with House Made Salt & Malt Vinegar Crisps

P R E S S

All day

Cashew & Goji Berry Muesli, Greek Yoghurt, Maple Glazed Macadamias, Banana, Blueberries, Frozen Blackberries	14
Pear & Oat Porridge, Vanilla Poached Pear Brown Sugar Butter, Crushed Macadamia & Maple Syrup	16
<i>Available until 11am</i>	
Raisin, Apricot & Date Sourdough w. Butter	8
Toasted Wholegrain Sourdough Vegemite, Peanut Butter, Local Honey Fig & Ginger Jam	8
House Made Banana Bread, Honey, Mascarpone & Strawberries	11
Press Vanilla Waffle, Cheesecake Mousse, Lemon Curd, Maple Syrup & Seasonal Fruits	19
Bacon & Egg Roll Spinach & Smoked BBQ Sauce	15
<i>Try the Deluxe version with 'Blue Cheese, Avocado & Caramelized Onion'</i>	6
Avocado, Pendle Dairy Fetta, Tomato Salsa, & Pistachio Dukkah on Sourdough <i>(v)</i>	20
Roast Pumpkin Bowl, Hummus, Potato Hash, Baby Spinach, Avocado, Chickpeas & Quinoa. <i>(v)(gf)</i>	24
Falafel Bowl, Roast Kumera, Avocado, Tomato Salsa, Baby Spinach, Brown Rice, Cucumber, Za'tar, Daikon & Goddess Sauce <i>(v,gf)</i>	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 <i>(gf)</i>	32
Roast Pumpkin, Fetta & Quinoa Salad, Spiced Cashews, Cucumber Salsa & Crispy Kumara <i>(v, gf)</i>	26
Soup of the Day w Toasted Sourdough	16

Add +

<i>Poached Chicken</i> 5 <i>Avocado</i> 5 <i>Falafel</i> 7
<i>Smoked Salmon</i> 6 <i>Grilled Cajun Chicken</i> 7

BURGERS

From Midday

Cajun Chicken Burger Purple Slaw, Tomato & Aioli	18
<i>Add Bacon and Avocado</i>	5
<i>Add Chips</i>	4
150g Dry Aged Beef Burger; Cheddar, Pickles, Cos & Press Burger Sauce	18
<i>Add Chips</i> 4	

Skin On Chips & Press Herb Aioli	9
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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		
Mocha	5.2	Large	+ .80c
Batch Brew	6	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, Aponte 7
Washed Process
Tasting Notes: Stone fruit with distinct floral notes.

Ethiopia, Werka 7
Natural Process
Tasting Notes: Plum & Grape

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

ESPRESSO

Brazil, Sao Judas, Tadeu 5
Natural Process
Tasting Notes: Milk Chocolate and Peanut Praline

WINTER DESERTS

Until Sold Out.

Creme Brûlée 12
Vanilla Bean Custard and Torched Caramel

House Made Banana Bread 11
Our classic banana bread, w Honey, Marscapone & Strawberries

TEAS

Organic Loose Leaf Teas *by Mayde Tea, Byron Bay* 4.8
Earl Grey
English Breakfast
Green Sencha & Rose
Papaya & Lemongrass
Peppermint

SODAS

Mandarin 5
Yuzu & Lemon 5
Peach Bellini 8

Coca Cola 5
Coke No Sugar 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

	<u>Gls</u>	<u>Btl</u>
2023 Vermentino, Gonzo Vino, Vic	12	-
2021 Renzaglia, Chardonnay, NSW	-	40
2023 Jumping Juice Riesling, Vic	-	32

Red

	<u>Gls</u>	<u>Btl</u>
2023 Grenache, Gonzo Vino, Vic.	12	-
2022 Shiraz, Violet Hours, Bondar Wines, Vic	-	36
2021 Pinot Noir, Poachers Vineyard, NSW.	-	44

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.

