

CRANKED COFFEE



BREAKFAST

UNTIL 2:00PM

organic sourdough or grain toast (v) 7.00
gluten free +1.00
served with strawberry jam, blackberry jam,
marmalade, vegemite or honey

fruit & nut toast 8.00
eggsyourway 12.00

with sourdough or seeded toast (v)

oats, aromatic spiced poached pear, pistachio
& almond crumble, warm spun milk 15.00

double stack pancakes 15.00
with berry compote, mascarpone, maple syrup
or
bacon, ice-cream, maple syrup

triple stack 19.00

omelettes 17.00

*spinach, mushroom, onion, cheddar, & a side
of tomato relish

*ham, mushroom, onion, sun-dried tomato,
cheddar & a side of basil pesto

all omelettes served with toast

vegetable pakora, beetroot hummus, smashed
avocado & pistachio dukkah (vg) 16.50

corn & kale fritters, smashed avocado, rocket,
crispy bacon, fried egg & tomato relish 19.00

bruschetta, rocket, tomato, shallot, feta,
pesto, balsamic, two poached eggs on
sourdough 19.00

ALL DAY SIDES

onion jam, tomato relish 1.00
extra egg, wilted spinach or beans 3.00
bacon, mushrooms or avocado 4.00

Pressed Earth Juice

orange 5.50
green apple 5.50
watermelon 5.50
strawberry fields 6.50
(apple, pineapple,
strawberry mix)

Juices 6.50 / 8.00

A-B-C apple, beetroot, carrot,
ginger & lemon

Sweet watermelon, strawberry &
lime

Zinger carrot, apple, orange,
ginger and lime

Smoothies 9.00

banana buzz
peanut butter & caramel
mixed berry
green (df)
(avocado, spinach, banana, mint,
almond milk & honey)
add vanilla whey protein +3.00

Alternate Milks +0.70

almond / soy / oat / lactose free

Iced Drinks 6.50

iced Coffee Iced Chocolate,
Iced Mocha, Iced Chai
iced latte cold brew (black) 5.00

Milkshakes 6.50

chocolate, vanilla, strawberry,
banana, spearmint, caramel,
espresso
add malt +1.00

LUNCH

FROM 11:00 UNTIL 2:00PM

rueben sandwich of housemade corn beef,
sauerkraut, swiss cheese & hot sauce 15.50

house beef burger with aged cheddar, crisp
lettuce, tomato, onion & secret sauce on a
brioche bun with fries 17.00

- add bacon or egg +3.00
- add beetroot +2.00

3 bao buns filled with cornflake crusted
chicken, radish slaw & lime/wasabi
mayonnaise 18.00

bowl of fries 7.50

ALL DAY TOASTIES

* ham, cheese & tomato 12.00

* egg, bacon, tomato, rocket, aioli & bbq sauce
12.50

* rueben sandwich- housemade corn beef,
sauerkraut, swiss cheese & hot sauce 15.50

ALL DAY COCKTAILS 10.00

mimosa

nv prosecco, fresh orange juice

aperol spritz

aperol, prosecco, soda water

baileys affogato

baileys, vanilla ice-cream,
espresso

SPIRITS 9.00

maker's mark bourbon absolut vodka
tanqueray gin gordon's pink gin

18 +

Beer & Cider all 8.00
mixed bucket of four 24.00

colonial small ale (3.5%)
rogers (3.8%)
corona

little creature pale ale
coopers pale ale
asahi

white rabbit dark ale
monteith's apple cider
monteith's pear cider

Bubbles

nv canella prosecco 200 ml, veneto, italy 11.00
nv san martino prosecco doc 750ml 32.00

White

trentham estates sauv blanc, murray darling,
nsw g 7.00, q 10.00, b 24.00

te pa pinot gris, marlborough nz 32.00
stella bella sem sauv blanc, margaret river, wa
q 12.00, b 32.00

rosily sauv blanc, margaret river, wa 32.00
xanadu djl chardonnay, margaret river, wa
32.00

Red

trentham estates shiraz, murray darling, nsw
g 7.00, q 10.00, b 24.00

mr mick rose, clare valley, sa q 12.0, b 28.00
piano gully pinot noir, pemberton, wa 34.00
stella bella cab merlot, marg river wa
q 12.00, b 32.00

tim adams 'the fergus', clare valley, sa 32.00

g - glass / q - quart (250ml) / b - bottle

SOFT DRINK

sprite, lemon lift, coke,
coke no sugar 4.00
Bundaberg ginger beer 4.50
lemon, lime & bitters 5.00

ROK kombucha
(ginger, lemon or passionfruit)
5.00

Iced Tea

peach 4.50
lemongrass & ginger 4.50

Sparkling Water

sparkling for one 2.00
sparkling for table 5.00

Cold Drip Coffee 5.50

leftfield single origin, brewed
on premise and blended;

* **coco moon** coconut water,
ice, mint

* **dairy free frappe** ice, brown
sugar syrup

* **tonic** or **soda** water ice & lime

v - vegetarian / vg - vegan
gf - gluten friendly / gfo - gf option

10% Surcharge on Public Holidays

CRANKED COFFEE



COFFEE

babycino 2.00
espresso 3.00
double espresso 3.50
short macchiato 3.20
flat white 3.90
cappuccino 3.90
long black 3.90
latte 3.90
traditional macchiato 3.90
medium macchiato 4.00
long macchiato 4.40
mocha 4.40
hot chocolate 3.90
chai latte 4.00
matcha latte 4.50
turmeric latte 4.90
(made with almond milk)
affogato 5.00

mugs +1.00

hazelnut/vanilla/ caramel +1.00

almond /soy/lactose free milk
+0.70

Cold Drip Coffee 5.50

leftfield single origin, brewed on
premise and blended;

- * **coco moon** coconut water, ice,
mint
- * **dairy free frappe** ice, brown
sugar syrup
- * **tonic or soda water** ice & lime

TEA

Ruby Loose Leaf teas 4.00

black
english breakfast
earl grey blue

herbal
chamomile/citrus
organic peppermint
organic rooibos
lemongrass & ginger

green
sencha

Ruby Chai Teas 4.90

honey chai
brewed and spun with milk

masala chai
our strongest and spiciest

red chai
naturally caffeine free
almond/soy/lactose free milk
+0.70

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