

## COFFEE

By Niccolo

regular 3.8 / large 4.5

single origin filter | cold brew 4.0 / 4.5

koko black hot chocolate 3.8 / 4.5

mocha 4.0 / 4.5

prana chai 5.0

bond st cinnamon chai 3.8 / 4.5

super latte – hot | iced 4.5 / 5.0

turmeric | matcha | beetroot

iced coffee | iced chocolate 4.5

add ice cream +1.0

milklab almond | milklab coconut

happy soy boy | vitasoy oat +0.5

## ORGANIC FAIR TRADE TEA 4.0

By Chamellia

english breakfast | earl grey

gunpowder green

lemongrass & ginger | tulsi & rose

chamomile | peppermint

## MILKSHAKES with ice cream 5.5

vanilla | chocolate



at Copper & Stone Café we use only the best  
quality produce to nurture & nourish you...  
take time out to relax, reset & enjoy our hospitality  
in our indoor/outdoor dining room with  
living garden & great tunes

## HOUSE MADE COLD PRESSED JUICE 7.5

orange | apple | beetroot | celery | carrot | ginger | pineapple  
mostly / only pineapple + 2.0

## FRUIT & YOGHURT SMOOTHIES with dairy milk 6.5

mixed berry | banana

## SUPER SMOOTHIES 8.5

choc nana – cacao, banana, hemp seed, coconut milk

mr t – activated turmeric, banana, hemp seed, almond milk

very berry – acai, mixed berry, chia, cinnamon, almond milk

spiced chai – vanilla, spices, dates, almond milk, himalayan salt

lean green – banana, kiwi, chia, mint, spinach, coconut water

BOOST oats | maca | hemp powder | cacao | spinach +1.0

## ALCOHOL

red – Kasaura Montepulciano D'Abruzzo  
glass 9.0 | bottle 38.0

white – Habitat Pinot Grigio Sth Australia  
glass 9.0 | bottle 38.0

bubbles – Paul Louis Blanc de Blanc France  
200 ml bottle 20.0

beer – asahi | corona | peroni 7.0

spirits 10.0

vodka | scotch | gin

aperol spritz | espresso martini 12.0

## JUICE

impressed cold pressed juice 4.2

jack rose | summer greens | ginger ninja

unearthed | sunnyside up

## SOFT DRINKS

san pellegrino sparkling water 3.5 / 6.0 / 9.0

coca cola – coke | no sugar 3.5

mock red hill sparkling apple juice 4.2

beyond coconut water 4.2

parkers organic 4.8

lemon lime bitters | ginger beer | lemonade

mojo kombucha 4.8

blueberry ginger | raspberry passion

lemon | turmeric | ginger

## BREAKFAST UNTIL 11AM

### SOURDOUGH TOAST 6.0

It rye | white | multigrain | fruit  
peanut butter | vegemite  
housemade berry jam  
gluten free +1.0

### BIRCHER MUESLI 10.0

rolled oats, seeds, dried fruit &  
nuts soaked in coconut water,  
yoghurt, topped with berries,  
chia & crunchy apple sticks

### HOUSE GRANOLA 10.0

side of sweet or natural yoghurt  
& choice of milk  
add seasonal fruit salad +5.5

### BANANA BREAD BREKKY 12.0

grilled banana bread, honey  
yoghurt, caramelised banana,  
walnut crumble

### FREE RANGE EGGS 9.5

poached | scrambled | fried

### OMELETTE 17.9

choice of three fillings  
- tasty cheese - tomato  
- mushroom - ham  
- spinach - smoked salmon

## ALL DAY BREAKFAST

### HALOUMI BRUSCHETTA 17.9

haloumi & pan tossed tomato with thyme oil  
served with two poached free range eggs,  
smashed avocado & toasted sourdough

### BENEDICT 17.9

middle eastern spiced slow cooked lamb  
shoulder on turkish roll with two poached  
eggs, spinach & harissa hollandaise

### SHAKSHUKA BAKED EGGS 17.9

two free range eggs baked in a spicy tomato  
& capsicum sauce topped with crumbled  
fetta & served with za'atar bread

### GLUTEN FREE BREAKFAST 17.9

two poached eggs, gluten free vegetarian kofte,  
baba ganoush, smashed avocado with a salad  
of tomato, spanish onion & rocket

### EXTRAS

turmeric tahini | house sauerkraut | aioli  
tasty cheese | vegan cheese 1.0

extra egg | dill cream | salsa verde | house relish  
wilted spinach | beetroot hummus  
spiced chickpeas 2.5

## NOURISH BOWLS

### MIDDLE EASTERN MEZZE 13.0 **gf vg**

baharat roast pumpkin wedge, zoodles,  
spiralised carrot, spiced chickpeas, quinoa  
& beetroot hummus

### PERSIAN BRAISED BEANS 13.0 **gf vo**

with baba ganoush, brown rice, zoodles,  
spiralised carrot, rocket & lemon yoghurt

### TURMERIC CAULIFLOWER 13.0 **gf vo**

with roast pumpkin, sautéed kale, quinoa,  
tomato & crumbled fetta

add poached eggs | sumac chicken | haloumi  
slow cooked lamb | gf vegetarian kofte 17.9

### POACHED SALMON 17.9 **gf df**

avocado, blanched broccoli, rocket,  
house fermented sauerkraut, cos lettuce,  
cucumber ribbons, brown rice, salsa verde,  
black & white sesame

persian braised beans | roast tomato  
baba ganoush | marinated fetta 3.5

smashed avo | mushrooms | crispy bacon  
house hash brown | grilled haloumi 4.5

poached or smoked salmon | pulled lamb 5.0