

Brunch

OUR CREATIONS

THE BASICS

MUESLI	14
A healthy mix of oats, green apple, chia seeds and cinnamon, topped with yogurt, almonds, & our gooseberry and passionfruit compote.	
EL VERDE (GF)	17
Grilled costal farmer's cheese, chargrilled zucchini, spring onion, avocado, a mustard green salad, in a citrus & herb dressing & topped with a poached egg.	
SWEETCORN FRITTERS (V)	15
Sweetcorn fritters topped with a salad of mixed greens, carrot, celery, cabbage & avocado in a green tahini dressing	
BACON AND EGG ROLL	16
An Australian favourite; a stacked roll with bacon, two runny fried eggs with chilli, homemade tomato relish & mixed greens.	
CHAMPIÑONES (V, GFO)	16
Our mushroom mix cooked in garlic and herbs, tossed with mustard greens and sesame seeds on our toasted bread & beetroot hummus.	
EL AGUACATE (GFO)	15
Our toast with chunky avocado, lime & garlic oil, topped with a poached egg, feta, sesame seeds, basil and chilli.	
THE CHEEKY BITE (V)	12
Falafel and flatbread served with a generous spread of beetroot hummus	
MEZZEN ABOUT (VO)	20
Chargrilled spiced eggplants, falafel, tabbouli, beetroot hummus, oven dried tomatoes. All topped with a minted yogurt dressing and a drizzle of chilli oil. Served with our homemade flat bread.	
ASIAN SALAD (VO)	19
Grilled Chicken or mushrooms seasonal vegetables, rice noodles, bean sprouts, cilantro, peanuts & a soy & ginger dressing	
PLATANITOS (VO, GF)	8
Plantain chips with our guacamole and sour cream	
PILA DE AREPA (VO, GF)	15
A Colombian arepa stacked with spiced baked beans, avocado, a runny fried egg and pico de gallo.	

TOAST (VO)	7
Two slices of house made bread with butter and a choice of Jam, Arequipe, Nutella or Vegemite	
FRUTA (VO)	10
Seasonal local fruits, topped with lime & passionfruit. Served with yogurt, honey & our homemade granola	
HUEVOS AL GUSTO (GFO)	10
Poached, fried or scrambled eggs served on toasted house made bread with a side of fruit salad.	

SIDES

TWO FOR 7

FRIED EGG	3
POACHED EGG	3
SCRAMBLED EGG	4
CRISPY BACON	5.5
FRIED CHORIZO	4.5
SAUTEED SPINACH	4.5
FRESH TOMATO	3.5
OVEN DRIED TOMATOES	4
FRIED COSTENO CHEESE	4
HOMEMADE BAKED BEANS	4
GARLIC MUSHROOMS	4.5
SMASHED AVOCADO	4.5
AREPA	3
TOAST	3.5
HOMEMADE FLAT BREAD	3.5

SANDWICHES 18

served with plantain chips

FALAFEL (VO)
Falafel, avocado, mixed greens, tomato, our house made beetroot hummus and a minted yogurt dressing.
MISO PORTOBELLO (VO)
Miso marinated Portobello mushroom, ginger & sake slaw, avocado, mustard greens & a spicy vinaigrette.
PULLED POLLO
Pulled chicken breast tossed with oven dried tomatoes, chargrilled zucchini and red onion on top of mustard greens and avocado in a citrus herb dressing

SWEET

BANANA BREAD	6
Our homemade banana bread, toasted and served with butter	
DAILY SPECIAL	
Ask our friendly staff!	

(V) = Vegan, (VO) = Vegan Option
(GF) = gluten free, (GFO) = Gluten Free Option
All prices are in thousands & include the consumption tax

Drinks



COFFEE

Australians take their coffee very seriously & appreciate a good brew. Due to our multicultural roots we have a coffee culture that has influence from all around the world.

ESPRESSO	3.5
MACCHIATO	4
AMERICANO	4
LATTE	5
CAPPUCCINO	5
FLAT WHITE (DOUBLE SHOT)	6
EXTRA SHOT	+1
MOCHA	6
ICED MOCHA	6.5
HOT CHOCOLATE	6
CHAI LATTE	7
DIRTY ICED CHAI LATTE	8

COLD DRIP 6.5

Made by slowly dripping cold, filtered water through lightly roasted ground coffee for 20 hours which produces a concentrate that is strong, bold & satisfying.

Enjoy black, with milk (or baileys +6)

SHOT OF VANILLA	+1
ALMOND MILK	+2

TEA

GREEN	4
BLACK	4
FRESH MINT o CITRIC BASIL	4
WELLNESS TEAPOT	6

Eucalyptus, Chamomile, Ginger and Honey

COLD

JUICE OF THE DAY	7
FRESHLY SQUEEZED ORANGE JUICE	5
SPARKLING WATER	4

WATER BASED 6

WATERMELON BLITZ
MANGO & STRAWBERRY SMOOTHIE
HOMEMADE ICED TEA
ICED CITRUS BASIL LEMONADE

MILKSHAKES (Almond milk +3) 8

BANANA & HONEY
VERY BERRY
TROPICAL FRUIT
PEANUT BUTTER COFFEE

BEERS

COSTENITA	4
AGUILA	5
CLUB COLOMBIA	6
DARK OR HONEY BBC	9
TRES CORDILLERAS ROSE O BLANCA	9

COCKTAILS 16

LULO MULE

Lulo, Lime, ginger and rum. A Colombian fusion of the traditional Moscow Mule

CARTAGENA SLING

Colombia's famous aguardiente with pineapple and granadilla.

TROPICAL MOJITO

Our take on a classic.. White Bacardi rum with pineapple, lime and mint

CAFÉ HIGHBALL

Need energy? Negro CC. Cold drip, Absolut Vodka and cinnamon syrup.

MARGARITA

El Jimador tequila and Cointreau mixed with fresh lime, sugar and served with a rim of salt.

GIN Y JUICE

Beefeater Gin with the juice of the day

ESPRESSO MARTINI

Espresso, Vodka Absolut and a coffee liquor

WHISKY TEA

Chamomile Tea with Chivas 12 anos

MORA COLLINS

Mora, ginebra, limon, panela y soda.