

## CLASSIC BREAKFAST

*until 12noon*

Free Range Eggs & Sourdough  
w. House-Made Tomato Relish (v)  
**Poached, Fried or Scrambled** 15.5  
*No Bread?. We will include spinach. (gf)*

**Add to your plate:** (each)

Bacon | Halloumi | Sausages 6

Fetta | Grilled Tomato | Avocado 5

Roasted Mushroom | Eggs (vno) 4

House Made Hash Browns (vno) | Smoked Salmon 6

Fresh Spinach | House Relish 2

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

## TOASTED SANDWICHES

*all day*

Smoked Ham, Tomato, Baby Spinach  
Swiss Cheese, 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

ALL DAY

Cashew & Goji Berry Muesli, Greek Yoghurt, Maple  
Glazed Macadamias, Banana, Blackberries & Frozen  
Blueberries 15

Vanilla & Yoghurt Panna Cotta, Strawberry Gel,  
Pickled Strawberries & Granola (gf) 17

Raisin, Apricot & Date Sourdough w. Butter 8

Toasted Wholegrain Sourdough  
Vegemite, Peanut Butter, Local Honey  
or Curra Creek Fig & Ginger Jam 8

House Made Banana Bread, Honey,  
Mascarpone & Strawberries 10

Press Vanilla Waffle, Cheesecake Mousse,  
Lemon Curd, Maple Syrup & Seasonal Fruits 19

Bacon & Egg Roll  
Spinach & Smoked BBQ Sauce 15  
*Try the Deluxe version with  
'Blue Cheese, Avocado & Caramelized Onion'* 6

Avocado, Pendle Dairy Fetta, Tomato Salsa, &  
Pistachio Dukkah on Sourdough (v) 20

Roast Pumpkin Bowl, Carrot Hummus,  
Potato Hash, Baby Spinach, Avocado,  
Chickpeas & Quinoa. (v)(gfo) 24

*Add Falafel* 7

*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.*

## LUNCH

*from midday*

Crispy Skin Salmon, New Potato Salad, Capers,  
Spanish Onion, Asparagus, Dill Sauce  
& Fresh Lemon (gf) 31

Green Goddess Salad, Baby Spinach, Cos,  
Cucumber, Avocado, Broccolini, Shallots,  
Capsicum, Bulgar Wheat,  
Green Coconut Dressing (v) 26

Roast Pumpkin, Fetta & Quinoa Salad, Spiced  
Cashews, Salsa & Crispy Kumara (v, gf) 26

**Add +**

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

## BURGERS

*from midday*

Cajun Chicken Burger 18  
Purple Slaw, Tomato & Aioli 18  
*Add Bacon and Avocado* 5  
*Add Chips* 4

150g Beef Burger; Cheddar, Pickles,  
Cos & Press Burger Sauce 18  
*Add Chips* 4

## SIDES *from Midday*

Skin On Chips & Press Herb Aioli 9

## PRESS COFFEE ROASTERS

### PRESS' SEASONAL ESPRESSO

Milk Blend; *Indonesia, South Sulawesi, 'Toarco Toraja'*

*Cappuccino, Flat White, Latte, Mocha, Piccolo, Iced Latte*

*Long Black, Espresso, Macchiato*

**Regular** 5

**Large** 5.5

Decaf Coffee 50c

**Syrups;** *Caramel, Hazelnut, & Vanilla* 50c

**Milks;** *Almond, Soy, Oat, Lactose Free* 50c

### OUR CURRENT COFFEES:

*Subject to change*

#### FOR FILTER

**Honduras La Roca**

*Washed Process*

**Single O, Surry Hills, Sydney**

#### FOR ESPRESSO

**Burundi Kibingo**

*Washed*

**Proud Marry, Melbourne**

# P R E S S

Batch Brew (*black*) 5.5  
Iced Filter Coffee 6  
V60 (*please allow extra brewing time*) 7.5

Agave Iced Latte 7  
*Oat Milk, Cold Brew Coffee, Ice & Agave. Served Tall.*

## BAR

*Vodka Seltzers*

Mango & Pomegranate 13

Davidson Plum & Blue Berry 13

Tasmanian Pepper Berry, Ginger  
& Lime 13

*Beer*

Young Henrys, Pale Ale 10

The Harvester's, Honey Farmhouse Ale 12

*A surcharge of 15% applies on public holidays.*

## NOT COFFEE

### Hot Chocolate

*33% West African Cocoa by Kali*

### Spiced Chai Latte

*Organic, Loose Leaf Sticky Chai w. Honey by Mayde Tea*

**Regular** 5

**Large** 5.5

## TEAS

### Organic Loose Leaf Teas

*by Mayde Tea, Byron Bay* 4.8

*Earl Grey*

*English Breakfast*

*Green Sencha & Rose*

*Papaya & Lemongrass*

*Peppermint*

## SODAS

*by Ordinary Soda co.*

Mandarin 5

Yuzu Lemon 5

Coca Cola 5

Coke No Sugar 5

## LOCAL JUICES

Cold Pressed Blood Orange 7.5

*Grown & Juiced by Timbregongie Citrus, Narromine, NSW*

100% Orange Juice 7

*Grown & Juiced by Mumble Peg Farm, Narromine, NSW*

