

CLASSIC BREAKFAST

until 12noon

Free Range Eggs & Sourdough w. House-Made Tomato Relish or Crispy Chilli Oil <i>(v)</i> Poached, Fried or Scrambled	15.8
<i>No Bread?. We will include spinach. (gf)</i>	
Add to your plate:	<i>(each)</i>
Bacon Halloumi Sausages	6
Fetta Roasted Mushroom Avocado	5
Grilled Tomato Poached Egg	4
House Made Hash Browns <i>(two)</i> Scrambled Eggs <i>(3Eggs)</i>	6
House Made Falafel Smoked Salmon	7
Fresh Spinach House Relish Crispy Chilli Oil	2
Press Big Breakfast; Poached Eggs, Bacon, Sausage, Mushroom, Homemade Hash Brown, Spinach & Avocado & Toasted Sourdough	29.8

TOASTED SANDWICHES

All day

Smoked Ham, Tomato, Baby Spinach Cheddar & Herb Aioli	15
Poached Chicken, Tomato, Cheddar, Herb Aioli & Baby Spinach	15
Mozzarella, Brie, Caramelised Onion & Fig Jam <i>Add Darling St Butchery Spicy Sopressa</i>	15 5

P R E S S

Vanilla & Greek Yoghurt Panna Cotta, Honey Cashews, Strawberry Gel & Strawberry Curd	17
Honey, Cashew, & Cranberry Granola <i>Almonds, Pepitas, Sunflower Kernels, Greek Yogurt , Rhubarb, Banana, Passionfruit & Fresh Berries</i>	16
Raisin, Apricot & Date Sourdough w. Butter	8
Toasted Wholegrain Sourdough w. Butter <i>Add Vegemite, Peanut Butter, Local Honey or Seasonal Jam</i>	8
House Made Banana Bread, John's Honey, Mascarpone & Fresh Strawberries	14
Press Vanilla Waffle, Cheesecake Mousse, Lemon Curd, Maple Syrup & Seasonal Berries	19
Bacon & Egg Roll	16
Grilled Cheese, Crispy Chilli Sauce, on a Handmade English Muffin <i>Ask for BBQ Sauce for a more classic version.</i>	
Avocado, Tasmanian 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 \$7 with lunch.

Crispy Skin Salmon, New Potato Salad, Capers, Spanish Onion, Asparagus, Dill Sauce & Fresh Lemon <i>(gf)</i>	34
Roast Pumpkin, Fetta & Quinoa Salad, Spiced Cashews, Cucumber, Tomato Salsa & Crispy Kumara <i>(v, gf)</i>	28
<i>Add +</i>	
<i>Poached Chicken 6 Avocado 5 Falafel 7 Smoked Salmon 6 Grilled Cajun Chicken 7</i>	

BURGERS

From Midday

Cajun Chicken Burger Purple Slaw, Tomato & Aioli	19
<i>Add Bacon and Avocado</i>	5
<i>Add Chips</i>	4
150g Grass Fed Beef Burger; Cheddar, Pickles, Cos & Press Burger Sauce	19
<i>Add Chips</i>	4
Skin On Chips & Press Herb Aioli	9

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 any dietary requirements or allergies when ordering.

P R E S S

CLASSICS

Long Black	5	Iced Latte	5
Cappuccino	5	Iced Mocha	5.2
Flat White	5	Iced Filter (<i>Cold Brew</i>)	6
Latte	5	V60, Filter	7
Mocha	5.2		
Batch Brew	6	Large	+ 1
		Decaf	+.50c
		Extra Shot	+.70c

Extras; *Caramel, Hazelnut, & Vanilla* 50c
 Milks; *Almond, Soy, Oat, Lactose Free* 70c

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

V60, Brewed to Order, or Espresso

Ethiopia, Halo Beriti

Natural
Tasting Notes: Toffee & Cocoa

Ethiopia, Mr Bekele Gemedi

Washed Process
Tasting Notes: Green Apple & Chocolate

Kenya, Mutitu

Washed Process
Tasting Notes: Tropical Fruits, Black Tea Finish

Costa Rica, Finca El Venado

Honey Process
Tasting Notes: Orange, Floral, Juicy

El Salvador, Finca Himalaya

Natural Process
Tasting Notes: Chocolate, Red Berries, Creamy

SPECIAL COFFEES

Iced Tiramisu Latte	8
<i>Cold Brew, Kali Chocolate, with Maple Infused Cream</i>	
Iced Agave Latte	7
<i>Oat Milk, Cold Brew with Agave, over ice</i>	
Iced Cascara & Pineapple.	7
<i>Cascara is the pulp and skin of the coffee cherry. It is brewed as a sweet, floral and fruity tea, infused with Pineapple.</i>	

TEAS

Organic Loose Leaf Teas <i>by Mayde Tea, Byron Bay</i>	5
<i>Earl Grey</i>	
<i>English Breakfast</i>	
<i>Green Sencha & Rose</i>	
<i>Papaya & Lemongrass</i>	
<i>Peppermint</i>	

SODAS

Mandarin	5.5	Coca Cola	5
Yuzu & Lemon	5.5	Coke No Sugar	5
Ginger Beer	6		

LOCAL JUICES

Blood Orange	7
<i>Grown & Juiced by Timbregongie Citrus, Narromine, NSW</i>	
Orange	7
<i>Grown & Juiced by Mumble Peg Farm, Narromine, NSW</i>	

WINE & FRIENDS FROM MIDDAY

<u>White</u>	<u>Gls Btl</u>
2023 Fiano, Gonzo Vino, Vic	12 -
<u>Red</u>	<u>Gls Btl</u>
2023 Grenache, Gonzo Vino, Vic	12 -
<u>Beer</u>	
Lager of the Day	9
Pale Ale of the Day	10



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A surcharge of 15% applies on public holidays only.

