

# P R E S S

## ALL DAY BREAKFAST

Cashew & Goji Berry Muesli, Mango & Passionfruit Curd, Greek Yoghurt, Seasonal Fruit	15
Raspberry & Almond Panacotta, Spiced Nut Crumble, Seasonal Fresh Fruit (df)	16
Cardamon Spiced Rice Pudding, Seasonal Fruit, Maple Crumb, Date & Black Pepper Syrup.	16
Raisin, Apricot & Date Sourdough w. Butter	7
Toasted Wholegrain Sourdough Vegemite, Peanut Butter, Local Honey or Curra Creek Fig & Ginger Jam	7
House Made Banana Bread, Honey, Mascarpone & Strawberries	10
Chocolate Belgian Waffle, Vanilla Bean Ice Cream, Chocolate Sauce, Crumbed Ginger Biscuit	17
Bacon & Egg Roll	
Spinach & Smoked BBQ Sauce	12
<i>Try the Deluxe version with Blue Cheese, Avocado &amp; Caramelized Onion'</i>	6

## BOWLS (BREAKFAST & LUNCH)

Roast Pumpkin, Chickpeas, Hummus, Potato Hash, Avocado, Spinach & Quinoa (ve, gf)	22
Housemade Falafels, Roast Kumera, Avocado, Tomato Salsa, Baby Spinach, Brown Rice, Cucumber, Za'tar, Pickled Daikon & Green Goddess Sauce (ve, gf)	21

Avocado, Pendle Dairy Fetta, Tomato Salsa, & Pistachio Dukkah on Sourdough (v) 19

Press Big Breakfast; Poached Eggs, Bacon, Sausage, Mushroom, Homemade Hash Brown, Spinach & Avocado & Toasted Sourdough 26

Free Range Eggs & Sourdough w. House-Made Tomato Relish (v) Poached, Fried or Scrambled 14  
No Bread?. We will include spinach. (gf)

### Add to your plate:

Bacon | Halloumi | Sausages 5  
Fetta | Grilled Tomato | Eggs 4  
Roasted Mushroom | Avocado 4  
House Made Hash Browns (two) | Smoked Salmon 5  
Wholegrain Sourdough | Fresh Spinach | House Relish 2

## TOASTED SANDWICHES

Cider Braised Pork, Apple & Fennel Jam, Slaw & Cheddar 14  
Poached Chicken, Tomato, Cheddar, Herb Aioli & Baby Spinach 12  
Ham, Cheese, Spinach, Tomato & Herb Aioli 12  
Field Mushroom, Confit Leek, Fetta, Mozzarella Pesto & Spinach (v) 12

*Please note, our dishes are seasoned with Sea Salt & Pepper, please specify if you would like yours without. No menu changes but be aware not all ingredients are listed on the menu so please let waitstaff know of dietary requirements when ordering.*

## AFTER MIDDAY

Crispy Skin Salmon, New Potato Salad, Capers, Spanish Onion, Asparagus, Dill Sauce & Fresh Lemon (gf) 27  
Roast Pumpkin, Fetta & Quinoa Salad, Spiced Cashews, Salsa & Crispy Kumara (v, gf) 22

### Add to your lunch:

Poached Chicken 5 | Avocado 4  
Smoked Salmon 5 | Grilled Cajun Chicken 6

## BURGERS After Midday

Cajun Chicken Burger  
Purple Slaw, Tomato & Aioli 17  
Add Bacon and Avocado 5  
Add Chips 3  
Halloumi Burger, Sweet Potato, Red Chilli Aioli, Slaw. (v) 17  
Add Chips 3  
150g Beef Burger; Cheddar, Pickles, Cos & Press Burger Sauce 18  
Add Chips 3

## SIDES After Midday

Press Thick Cut Chips & Herb Aioli 9  
Sweet Potato Chips & Chilli Aioli 9

## COFFEE

'WE SERVE OUR COFFEE READY TO DRINK,  
IF YOU WOULD LIKE YOURS HOTTER  
PLEASE ASK OUR FRIENDLY STAFF'

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

*Long Black, Espresso, Macchiato*

**Regular** 4.20  
**Large** 5

## PRESS COFFEE ROASTERS

Seasonal Espresso  
*Indonesia, South Sulawesi, 'Toarco Toraja'*

## EXTRAS

Decaf Coffee 50c

Syrups 50c  
*Caramel, Hazelnut, & Vanilla*

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

# P R E S S

## OUR CURRENT BLACK COFFEES:

*Subject to change*

## FOR FILTER

**Honduras, Jose Pascal, Washed**

*Tasting notes: Brown Sugar, Red Grape, Cranberry*

**By Single O**

## FOR ESPRESSO

**Ethiopia, Anaerobic Natural**

*Tasting notes: Grape, Lavender, Lychee*

**By Tin Man Coffee Roasters**

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***At Press we are passionate about sustainability &  
supporting local.***

***We source our ingredients as locally as possible &  
support as many local business as we can.***

***We are fully focused on an eco friendly & sustainable  
future by making all of our takeaway packaging  
recyclable or biodegradable to lessen our footprint.***



## NOT COFFEE

### Hot Chocolate

*Origin: Venezuela, Black Gold Cacao*

### Spiced Chai Latte

*Loose Leaf Organic Chai, By Mayde Tea*

**Regular** 4.20

**Large** 5

## TEAS

### Organic Loose Leaf Teas

*by Mayde Tea, Byron Bay*

4.5

*Earl Grey*

*English Breakfast*

*Green Sencha & Rose*

*Papaya & Lemongrass*

*Peppermint*

*Rooibos Turmeric Chai*

## SODAS

Coca Cola

Coke No Sugar 4.8

Organic Ginger Beer 4.8

Organic Lemon, Lime & Bitters

Organic Lemonade

## THE JUICE

Cold Pressed Blood Orange

7.5

*With pulp*

*From Timbregongie Citrus, Narrromine, NSW*

