

CLASSIC BREAKFAST

until 12noon

Free Range Eggs & Sourdough	
w. House-Made Tomato Relish or Crispy Chilli Oil (v)	
Poached, Fried or Scrambled	15.8
<i>No Bread?. We will include spinach. (gf)</i>	

Add::	(each)
Bacon Halloumi Sausages	6
Fetta Roasted Mushroom Avocado	5
Grilled Tomato Poached Egg	4
House Made Hash Browns (two) Scrambled Eggs (3Eggs)	6
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
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TOasted SANDWICHES

All day

Smoked Ham, Tomato, Baby Spinach	
Cheddar & Herb Aioli	15
Poached Chicken, Tomato, Cheddar, Herb Aioli & Baby Spinach	15
Roast Mushroom, Pesto, Sun Dried Tomatoes & Mozzarella (v)	15

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	15
Press Vanilla Waffle, Cheesecake Mousse, Lemon Curd, Maple Syrup & Seasonal Berries	19
Bacon & Egg Roll Grilled Cheese, Crispy Chilli Sauce, on a Handmade English Muffin <i>Ask for BBQ Sauce for a more classic version.</i>	16
Avocado, Tasmanian Fetta, Tomato Salsa, & Pistachio Dukkah on Sourdough (v)	20
Breakfast Bowl; Roast Pumpkin, Dutch Carrots, Hummus, Potato Hash, Baby Spinach, Avocado, Chickpeas & Quinoa. (v) (gf)	25

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 (gf)	34
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Roast Pumpkin, Fetta & Quinoa Salad, Spiced Cashews, Cucumber, Tomato Salsa & Crispy Kumara (v, gf)	28
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Mango & Macadamia Salad, Cucumber, Salsa, Cos, Purple Cabbage, Baby Spinach, Sumac & Citrus Vinaigrette	28
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Add +

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

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 Cheese Burger	
Cheddar, Pickles, Press Sauce	19
<i>Add Chips</i>	4

Skin On Chips & Press Herb Aioli	9
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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.

PRESS

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

Costa Rica, Finca El Venado

Honey Process
Tasting Notes: Orange, Floral, Juicy

El Salvador, Finca Himalaya

Natural Process
Tasting Notes: Chocolate, Red Berries, Creamy

Holiday Blend

Natural Process
Tasting Notes: Fruit Cake, Vibrant Sweetness, Lingering Finish

SPECIAL EDITIONS

★ Holiday Coffee Flight
One Piccolo and one Espresso on our Holiday Blend 9
Tasting Notes: Fruit Cake, Vibrant Sweetness

Iced Tiramisu Latte
Cold Brew, Kali Chocolate, with Maple Infused Cream 9

Iced Agave Latte
Oat Milk, Cold Brew with Agave, over ice 7

★ Iced Matcha
Matcha Cream, Coconut Water 9

TEAS

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

SODAS

Mandarin	Coca Cola	5	
<i>By Ordinary Soda Co</i>	5.5	Coke No Sugar	5
Yuzu & Lemon			
<i>By Ordinary Soda Co</i>	5.5		
Ginger & Yerba Mate			
<i>By Mateo</i>	6		

LOCAL JUICES

Blood Orange 7.5
Grown & Juiced by Timbrebongie Citrus, Narromine, NSW

Orange 7.5
Grown & Juiced by Mumble Peg Farm, Narromine, NSW

WINE & FRIENDS FROM MIDDAY

White Gls | Btl
2023 Fiano, Gonzo Vino, Vic 14 -

Red Gls | Btl
2023 Grenache, Gonzo Vino, Vic 12 -

Beer 9
Lager of the Day
Pale Ale of the Day 10



