



🌱 Our food menu is 100% vegetarian!
 VG - Vegan
 VGO - Vegan Option available
 GFO - Gluten Free Option available
 GF - Gluten Free
 N - contains nuts
 Please let our friendly team know about any allergies, we will do our best to accommodate

Check out our cabinets for daily specials & treats!

Breakfast

Sourdough Fruit Toast VGO **\$8.5**

Served with house preserves
 (Toast also available: white sourdough, multigrain sourdough or gluten free white)

Warm Croissant VGO **\$8.5**

Served with house preserves

Apple & Rhubarb Porridge VG **\$17**

Spiced oats with poached rhubarb, warm apple compote, oat crumble & maple syrup

Golden Granola VG **\$16**

Golden oats & puffed grains with poached rhubarb, strawberry compote & coconut yoghurt

Poached Eggs, Sourdough Toast GFO **\$14.5**

Served with salsa verde

Check out our add-ons below!

Blueberry & Apple Waffle VG, GF, N **\$22**

House made, served with warm apple, blueberry compote, vanilla cream & candied walnuts

Add-ons:

Poached Egg	\$3	Toast	\$2
Grilled Mushrooms	\$4	Avocado	\$4
Potato Rosti	\$5	Hashbrown	\$3
Cherry Tomatoes	\$4	Blackbeans	\$3
Aioli	\$2	Spinach	\$3

Brunch

Smashed Avo VG, GFO, N **\$19**

Avocado with lime, persian feta, dukkah & salsa verde on multigrain sourdough toast

Add-on: cherry tomatoes & grilled mushrooms \$8

Our 'Big Brekkie' VG, GF **\$24**

Potato rosti with rosemary salt, grilled mushrooms, avocado, slow-roasted cherry tomatoes, spinach & blackbeans

Add-on: poached egg & sourdough toast \$5

Mushrooms on Toast VG, GFO, N **\$22**

Seared medley of mushrooms, macadamia cream, pickled shallot & watercress, lemon dressing on sourdough toast

Add-on: poached egg & potato rosti \$8

Baked Egg Shakshuka VGO, GFO **\$24**

Baked eggs, red peppers, spiced tomato sugo with fresh herbs, za'atar, labne & sourdough toast

Add-on: blackbeans \$3

Miso-roasted Eggplant VG, GF **\$23**

Miso eggplant with sumac & pomegranate, chargrilled cauliflower, fried butterbeans, pumpkin hummus & green tahini

Pumpkin Soup VGO, GFO **\$17**

Pumpkin & celeriac soup, served with confit garlic & herb toast

Bowl of chips VG, GF **\$10**

Rosemary salt, garlic aioli

Bakery Cabinet • Add a side of chips \$5

Sausage Roll VG **\$16.5**

House-made, served with relish, tomato sauce & rocket

Brekkie Burger VGO **\$13**

Egg, 'bacon' & harissa aioli with rocket on toasted brioche bun

Add-on: hashbrown \$3

Beet Rueben VGO **\$16.5**

House-smoked beetroot, sauerkraut, Swiss cheese, dill pickle with Russian dressing on toasted sourdough

Caulibaba VG, GFO, N **\$14.5**

Fried cauliflower, grilled eggplant, almond tarator with salsa verde & rocket on toasted ciabatta roll

Meatball Sub VG **\$14.5**

'Meatballs', tomato sugo, mozzarella & basil pesto

Croissant 'Toastie' VGO **\$14.5**

Grilled medley mushrooms, cheese & salsa verde

For Change Cafe
Tackling youth
homelessness, together.

**Please share, rate and
review**



Drinks Menu

5 Senses Coffee

Espresso, Short Mac	\$4.5
Flat White, Latte, Cappuccino, Long Black, Double Espresso, Piccolo, Long Mac, Magic	\$5
Mocha	\$5.5
Extra Shot	+50c
Alt Milk: Oat, Soy, Almond, Lactose Free	+50c
Large	+50c

Hot Chocolate

Hot Chocolate	\$5
Kids Hot Chocolate	\$4.5
Large	+50c
70% Dark Hot Chocolate	\$6

Prana Chai

Chai Latte	\$5.5
Dirty Chai Latte	\$6
Alt milk	+50c

Iced

Iced Long Black	\$5.5
Iced Latte	\$5.5
Iced Chocolate	\$5.5
Iced Mocha	\$6
Iced Chai	\$5.5

Larsen & Thompson Tea \$4.5

English Breakfast	
Earl Grey	
Green Tea	
Peppermint	
Lemongrass & Ginger	
Chamomile	

Cold

Karma Juices	\$5
<ul style="list-style-type: none"> • Orange • Apple • Apple, guava and passionfruit • Apple, blackcurrant & raspberry • Orange, mango and apple 	
Remedy Range	\$5.5
<ul style="list-style-type: none"> • Mango Passion Kombucha • Raspberry Lemonade Kombucha • Ginger Lemon Kombucha • Lemon, Lime & Mint Kombucha • Peach Kombucha • Guava Sodaly • Raspberry Sodaly • Blood Orange Switchel 	
Sparkling Water	\$5
<ul style="list-style-type: none"> • Mineral Water • Blood orange • Blackcurrant 	
Karma Cola	\$5
Lemmy Lemonade	\$5
Gingerella Gingerbeer	\$5
Lemon, lime & bitters	\$5

