

A

ALL DAY MENU



CHECK IN

HOUSE MADE GRANOLA 16.9

w mango turmeric yoghurt + seasonal fruit
DF Option— Coyo +2.0

CHIA & COCONUT PORRIDGE (DF SOY) 16.9

w apple puree, rhubarb, coyo + granola

TOAST - SOURDOUGH/MULTI 6.9

w peanut butter, jam (+1) or vegemite

FRUIT TOAST 6.9

Fruit bread served w cinnamon butter

TWO FREE RANGE EGGS 11.0

Poached, scrambled or fried on your
choice of sourdough or multigrain toast

ADD ANY OF THE FOLLOWING:

Smoked salmon, grilled chicken tenderloins,
Macadamia + cashew Vegan fetta +6.0ea
Cheesy hashbrown, grilled tofu,
Halloumi, Cheese kranky sausage +4.9ea
Avocado, roasted tomato, spinach +4.0ea
1 Bacon rasher, marinated fetta,
hollandaise +3.0ea
Extra egg, GF toast (2 slices) +2.0ea

AVOCADO, FETTA & MINT SMASH 19.5

w a poached egg on seeded toast,
topped w currants, a pickled zucchini salad
+ toasted pepitas. Add bacon +3

RICOTTA HOTCAKE 21.9

Served w passionfruit labneh, berry compote,
lemon curd, maple + pistachio crumble.
* Please allow min 15mins

MEXICAN SCRAMBLE 17.9

Chipotle scrambled eggs w corn and black
bean salsa, manchego cheese, charred
toast. Add jalapenos +1.0

SEASONAL GREENS (GF) 19.9

Roast pumpkin, seasonal sautéed greens,
poached egg, beetroot hummus, chilli, fetta +
house made dukkah

CLASSIC BENEDICT (GFO) 17.9

2 poached eggs, leg ham and house made
hollandaise on sourdough

BRUNCH BOWL (GF & DF) 18.9

Brown rice, almonds, spinach, edamame,
smashed pumpkin, avocado, poached egg,
super seeds + green goddess dressing
Add grilled chicken or smoked salmon +6.0

THE A TEAM BREKKIE 21.5

Eggs (poached, fried, scrambled) on
sourdough w bacon, cheese kranky +
cheesy hash brown

FRITTERS (GF + DFO) 18.9

Sweet potato + quinoa fritters, poached egg,
beetroot labneh, leaves + seeds.
Add smoked salmon +6.0

CRUMBED HALLOUMI TORTILLAS (3) 17.9

w slaw, corn + bean salsa, jalapenos, chipotle
mayo, pickled onion (GFO - grilled halloumi)

WAGYU BEEF BURGER 21.9

w bacon, American cheese, honey mustard
mayo, ketchup, cos lettuce, tomato, pickles
+ chips

KOREAN CHICKEN BURGER 20.9

w slaw, sticky sriracha glaze, aioli + chips

BOWL OF CHIPS 7.9

Chips served w tomato sauce. Add aioli +\$1

POACHED CHICKEN SANDWICH 16.5

w swiss cheese, lemon mayo, avocado,
tomato + lettuce on toasted sourdough
Add chips +\$3.5

BLAT SANDWICH (GFO) 13.9

Bacon, tomato, lettuce, avocado + aioli on
toasted sourdough
Add fried egg & relish +3.0
Add side of chips +3.5

EGG + BACON MILK BUN (GFO) 10.9

Bacon, egg, cheese, BBQ sauce, aioli

** PLEASE MAKE ALLERGIES WELL KNOWN TO STAFF: We are very careful but cannot guarantee products to be allergen free**

GF - Gluten free DF -Dairy free We use Gluten Free Precinct Bread *Please ask our staff for a vegan menu*

10% SUNDAY SURCHARGE

- 15% PUBLIC HOLIDAY SURCHARGE

KIDS MENU - STRICTLY UNDER 12 YRS

1 egg + bacon on toast 8.5
1 toast w vegemite, peanut butter 3.5
Pancake w icecream + maple 8.5
Popcorn chicken + chips 7.9
Ham and cheese toasty + popcorn 5.9
Mini chips 3.5
Mini milkshake 4.5

DRINKS

FIVE SENSES COFFEE 4.2

LARGE 5.0

House Blend (DARK HORSE)
Consists of: Bom Jardim, Brazil; Finca El Hato, Guatemala; Risaralda, Colombia

ADD SYRUP +0.5

Vanilla, Caramel, or Hazelnut

THIS WEEK'S SINGLE ORIGIN 4.2

LONG BLACK 3.8

ESPRESSO 3.5

ALTERNATIVE BREWS

1. 4 hour Cold Drip (Filter Roast) \$4.5
2. Batch Brew \$6

DECAF 4.2

Decaffeinated using indirect process

MATCHA LATTE 4.3

Japanese green tea powder w milk

GOLDEN GRIND LATTE 4.3

Turmeric blend w a touch of honey + milk

BEETROOT BETTY LATTE 4.3

Organic, GF, caffeine free, no sweeteners or fillers

EXTRAS

Bonsoy +70c
MilkLab Almond Milk +90c
Lactose Free Milk +90c
Oat Milk +90c

CHAMELLIA ORGANIC TEA 4.5

English Breakfast, Earl Grey, Green, Chamomile, Chai, Lemongrass + Ginger, Pep-

PRANA CHAI MASALA BLEND 5.9

SPICED CHAI LATTE 4.2

HOT CHOC 4.2 / MOCHA 4.3

100% natural, DF + GF powder, 33% cocoa

ICED COFFEE / ICED CHOCOLATE 6.5

Served w ice cream only

MILKSHAKES 6.0

Chocolate, Vanilla, Banana, Strawberry, Caramel

SUPER SMOOTHIE 9.5

Banana & blueberries, coconut yoghurt, almond milk + honey

EMMA + TOM'S JUICES 350ML 4.5

1. Cloudy Apple
2. Orange
3. Kick Starter: apple, orange, pineapple, banana, blueberry, passionfruit +purple carrot
4. Green power: apple, banana, passionfruit, plum, lemon, spirulina, spinach
5. Karmarama: orange, pineapple, mango, banana, passionfruit, ginseng

EMMA + TOM'S QUENCHERS 450ML 4.5

1. Raspberry
 2. Lemon
- Low calorie (<80 cal), all natural fruit juice and spring water blend

FIZZIES

Coca cola, Coke Zero + Sprite 3.5
Organic Lemon, Lime & Bitters 4.5
Organic Ginger Beer 4.5

CABI MINERAL WATER 250ML 4.0

THANK YOU BOTTLED WATER 600ML 3.0

REMEDY KOMBUCHA 330ML 5.0

1. Raspberry Lemonade
2. Ginger + Lemon

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