

**RESERVE COFFEE**

Filter	12	<u>Colombia Cerro Azul</u> Varietal: Gesha Processing: XO Natural Cupping Score: 92 Region: Valle del Cauca, Caicedonia Tasting Notes: Grilled pineapple & mango with a sparkling acidity	Filter & Espresso	15
Filter	12	<u>Colombia La Maria</u> Varietal: Gesha Processing: Natural Cupping Score: 92 Region: La Mesa, Cundinamarca Tasting Notes: Guava, pineapple, lavender & jam	Filter & Milk	15
Filter	12	<u>Colombia Luis Anibal</u> Varietal: Pink Bourbon Processing: Natural Cupping Score: 87 Region: Acevedo, Huila Tasting Notes: Pink grapefruit, nourgat, floral	Filter	15

**PINNACLE SERIES**

<u>Colombia Cerro Azul</u> Varietal: Gesha Processing: Honey Region: Valle del Cauca, Trujillo Tasting Notes: Apricot nectar, vanilla, honey & elderflower	Filter & Espresso	15
<u>Colombia Potosi</u> Varietal: Colombia & Castillo Processing: X.O Natural Region: Caicedonia - Valle del Cauca Tasting Notes: Orange liquer, mango, bourbon soaked raisins, treacle	Filter & Milk	15
<u>Panama Finca Caballero</u> Varietal: Gesha Processing: Intrinsic Cherry Natural Region: Boquete Tasting Notes: Watermelon, candied papaya, cacao nibs, intense & complex	Filter	15
<u>Panama Finca Victoria Lot 12</u> Varietal: Gesha Processing: Extended Static Cherry Natural Region: Boquete Tasting Notes: Cranberry, hibiscus, overripe mandarin, kiwi acidity, light notes of clove	Filter	15



# BREAKFAST & LUNCH

VE Vegetarian

VG Vegan

GF Gluten free

All Day	7.0	Sourdough or Multigrain <u>VE</u> Butter & preserves ( <i>fruit toast or gluten free +1.0</i> )	14.5	Keto Bowl <u>GF</u> Poached chicken, raw kale, cauliflower rice, avocado, smoked almond, poached egg	
	7.0	Spelt & Honey Banana Bread <u>VE</u> Bond St butter	16.5	Prawn Tostadas Avocado, pickled cucumber, green chilli, coriander, creme fraiche, lime	
	10.5	Toasted Oats & Raisin Muesli <u>VE</u> Coconut yoghurt, seasonal fruit	16.5	Rueben New York pastrami, pickled red cabbage, swiss cheese, Russian dressing, rye bread	
	12.5	Coconut Chia Pudding <u>VG, GF</u> Mango, pineapple, fresh mint, blackberry powder	18.5	Roasters' Breaky Sourdough, smoked ham, house pickles, mushrooms, fried eggs	
	10.5	Breaky Burger Smoked ham, fried egg, whipped feta, green tomato chutney			
	11.5	Eggs Your Way <u>VE</u> Sourdough or multigrain (poached, scrambled, or fried)			
	15.5	Green Curried Scramble <u>VE</u> Fetta, crispy shallots, sourdough			
	18.5	Smashed Avocado <u>VG</u> Cashew cheese, pickled green tomatoes, sumac, fresh mint			
	13.5	Roasted Mushroom Burger <u>VE</u> Pumpkin seed pesto, whipped fetta, potato crisps			
	Extras	+1.5	Coconut yoghurt, green tomato chutney, or toast		
		+2.5	Extra egg, or house pickles		
		+5.0	1/2 avocado, or mushroom		
		+7.0	Smoked salmon, New York pastrami, or smoked ham		

# COFFEE & DRINKS

Full cream, skim, oat, soy,  
and dairy-free milk available.

<b>Coffee</b>	<p>Established in 2000 in Melbourne, Veneziano Coffee Roasters has been operating out of its West End headquarters since 2009, roasting and supplying specialty coffee to cafes throughout Queensland. We travel the world to satisfy our obsession, sourcing specialty coffee from some of the best farms, and collaborating closely with our growers.</p> <p>Veneziano Coffee West End is a space to share this love with you. We're so excited to showcase our end-to-end specialty coffee experience, and we hope you'll enjoy every one of our favourite coffees along the way.</p>	<p>4 / 5</p> <p>5/ 6</p> <p>4/ 5</p> <p>5.0</p> <p>10.0</p> <p>5.0</p> <p>5.0</p> <p>9.0</p> <p>10.0</p> <p>6.0</p>	<p><b>Milk</b> House blend: Soar- Colombia, Ethiopia, Colombia</p> <p>Timor Leste Parami- Timor Hybrid, Moka, Typica, natural 88</p> <p><b>Black</b> House espresso: Burundi Gahahe- Red Bourbon, washed, 86</p> <p><b>Filter</b> House filter: Rotating seasonal microlot Ask our friendly staff what's on today!</p> <p><b>Taste</b> Barista Breakfast: house espresso, house milk-based coffee, house filter</p> <p><b>Cold</b> Iced filter, iced latte or iced mocha</p> <p><b>Bilson's Sodas</b> Ginger, Lemonade, Creamy Soda, or Cola</p> <p><b>Smoothies</b> Brekkie Smoothie Almond milk, blackberry, blueberry , banana, peanut butter, dates</p> <p>Green Smoothie Pineapple, lemon, mango, banana, wheatgrass, mint</p> <p><b>Signature Drinks</b> Gingerbread Iced Latte Estate cold brew, spiced treacle, oat milk</p>
<b>Drinks</b>	<p><b>Hot Chocolate</b> Dominican Republic, 60% cocoa</p> <p><b>Alternative Lattes</b> Turmeric, or matcha</p> <p><b>Chamellia Tea</b> Breakfast, earl grey, gunpowder green, lemongrass &amp; ginger, or fresh chai</p> <p>Cascara tea</p> <p><b>Hrvst St Cold Pressed Juice</b> Orange</p> <p>Pineapple &amp; lemon, or watermelon &amp; pear</p> <p><b>Milkshakes</b> Soar Shake, or Milo Shake</p> <p><b>Fizzy Drinks</b> Sparkling mineral water, 250ml or 750ml</p>	<p>5.0</p> <p>5.0</p> <p>4.0</p> <p>5.0</p> <p>6.0</p> <p>7.0</p> <p>8.5</p> <p>4 / 8.0</p>	

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