

ALL DAY MENU

- Toast: sourdough, whole meal or gluten free with preserves \$6
- Polenta porridge, Davidson plum preserve, caramelized banana, toasted seeds (GF,V) \$15
- Soaked ancient grain Bircher, billy tea poached pear, boab yogurt, pear & honey gel (V)\$16
- House flat bread, 64°C eggs, bush dukkah, salsa with herb & chard spring onion (V,GFO) \$16
- Uptown Brekkie with white pudding, hash browns, stewed butter beans, eggs, crispy bacon \$24
- Chocolate fried toast, wattle seed cream, seasonal berries, coconut & macadamia crumb \$19
- Hot cakes, crispy pork belly, smoked ricotta, fermented apple, miso caramel \$22
- Crushed avocado, mandarin, finger lime dressing, fennel & rye cracker (GFO) \$16
- Braised lamb, chick pea & spiced tomato, native plum gel, feta, flat bread (GFO) \$24
- Native spiced chicken, cauliflower puree, charred sprouts & baby onions (GF0) \$25
- Pulled beef Sriracha burger, brioche bun, smoked cheddar, crispy bacon, sauerkraut \$25
- Calamari, smoked labneh, chorizo crumb, baby potatoes, house pickles (GF) \$20
- Free range eggs on toast: poached, scrambled or fried (GFO) \$12

SIDES

- Smoldering hay potatoes \$9
- Chard sprouts, burnt lemon, honeycomb \$11
- Baked butter beans \$8
- Roasted tomato/Avocado/Mushrooms/Bacon \$5
- Capreta feta \$6

OPENING HOURS

M - F 630 - 4 S - S 7 - 4 Follow @uptown_cott and @stablehandscoffee

COFFEE AND TEA

- White \$4/\$4.5 Black \$4/\$4.5
- Extra shot add \$0.5
- Soy, Almond, Coconut add \$0.5
- Filter M/P
- Cold Brew \$6
- Iced Coffee & Iced Chocolate \$7
- Hot Chocolate/Chai Latte/Turmeric Latte \$4.5
- Chai, Green, Herb Garden, Honey I'm home, Breakfast \$4.5

JUICE

- Green or Strawberry Fields \$8 Orange \$7

COLD DRINKS

- Peanut Butter and Salted Caramel Milkshake \$7
- Choc Malt Milkshake \$7
- Mineral Water Sparkling/Still \$4/\$6
- Ginger Beer, Lemonade, Cola and Chinotto \$4

KIDS

- Eggs on toast \$8
- Pancakes, maple syrup & berries \$10
- Fresh fruit salad \$8
- Fish fingers, crispy potato wedges \$10

UP
TOWN