SUMMER MENU

TOASTED BANANA BREAD
served w. butter (V) $6
served w. vanilla bean mascarpone & almond honey (V) $8

TOASTED SOURDOUGH
w. choice of condiments (V) $6.5
w. avocado (V) $12

TOASTED CROISSANT
w. smoked leg ham & vintage cheddar $8.5
w. smoked leg ham, vintage cheddar & tomato $9
w. smoked leg ham, vintage cheddar & avocado $10
w. smoked leg ham, vintage cheddar, avocado & tomato $10.5

(vegetarian options also available)

EGGS YOUR WAY (V) $14
free range 'local yolk' eggs poached / fried / scrambled

CONVOY EGGS BENNY $24
sellers meats smoked leg ham, poached 'local yolk' free range eggs & baby spinach served on toasted sourdough w. brown butter hollandaise

OG BREKKY BURGER $17
two 'local yolk' free range eggs, streaky bacon, hash brown, rocket, aioli & bbq sauce served on a brioche bun

BREKKY BURRITO $15
scrambled 'local yolk' free range eggs, mexican rice, chorizo, avocado & spinach w. chipotle aioli

VEGAN BURRITO (VG) $15
roasted capsicum, mexican cauliflower rice, hash brown, avocado & spinach w. vegan chipotle aioli

SMASHED AVO' BRUSCHETTA (VG) $20
served on grilled sourdough w. heirloom cherry tomatoes, confit garlic, spanish onion, ricotta & basil w. olive crumb

SUMMER GREENS (VG, GFO) $20
spinach, kale, broccoli, fine herbs, roast pumpkin, chilli, hummus & dukkah

ADDITIONS
poached egg $3 / halloumi $4 / avocado $4 / bacon $5 / smoked salmon $5

CHOCOLATE CHIA PUDDING (V, GF) $14
served w. fresh seasonal fruit, toasted coconut, shaved dark chocolate & chocolate soil

HOUSE ROASTED MAPLE & PECAN GRANOLA (VG, GFO) $14
served w. fresh seasonal fruit & coconut yoghurt

CONVOY ACAI BOWL (VG, GFO) $16
w. house roasted maple & pecan granola, fresh seasonal fruit, coconut & cacao

ADD: nutella / peanut butter / almond butter $2

V = Vegetarian GF = Gluten Free VG = Vegan GFO = Gluten Free Option

TOASTIES

PIMENTO & THREE CHEESE TOASTIE (V) $13
roasted capsicum, smoked cheddar, mild cheddar & mozzarella w. mayonnaise on sourdough

8 HOUR PULLED PORK BBQ TOASTIE $15
smoked leg ham, 8 hour pulled pork, dill pickle, swiss cheese, seeded mustard & bbq sauce on a sourdough roll

SMOOTHIES

SUMMER BERRY BREKKY $10
strawberry, blueberry, banana, mango, coconut yoghurt & orange

TOUCH OF PARADISE $10
watermelon, strawberry, pineapple, mango, passionfruit & orange juice

GREEN ROOM DREAMS $10
spinach, kale, banana, apple, pineapple, mango & kiwifruit

NANA MANGO MACA MAGIC $10
banana, mango, mango nectar, coconut yoghurt & maca powder

CHOC-COCO PROTEIN PUMP $10
banana, oats, cacao powder, chocolate whey protein, coconut yoghurt & coconut milk (vegan protein option available)

ADD: whey protein / vegan protein $1

HOT DRINKS

MILK

flat white / cappuccino / latte / mocha	sml $4 / lrg $5
chai latte / hot chocolate	sml $4 / lrg $5
matcha latte / velvet latte / golden latte	sml $5 / lrg $6
piccolo / macchiato	$3.5
babycino	$2

BLACK (ALL SINGLE ORIGIN)

long black	sml $4 / lrg $5
espresso	$3.5
limited release microlot & single estate espresso	see menu board
batch brew w. free refill	$4.5

ALTERNATIVE MILK $0.5
almond / soy / oat / macadamia / coconut / lactose free

EXTRAS $0.5
decaf / extra shot

TEA BY 'MAYDE TEA' pot $5

ENGLISH BREAKFAST
a traditional blend of certified organic black tea from India & Sri Lanka

GREEN SENCHA, JASMINE & ROSE
an energising marriage of fine green tea & botanicals rich in antioxidants (green tea sencha, jasmine flowers & rose petals)

DIGEST
an aromatic tea created to support digestion & cleanse the palate (peppermint, liquorice, fennel & calendula)

ENERGISE
a rejuvenating caffeine free blend high in antioxidants & minerals that have been found to improve vitality (lemongrass, papaya pieces, ginger & cinnamon)

please note: a 10% surcharge applies on Sunday's & 15% on public holidays

COLD DRINKS

ICED LATTE sml $4.5 / lrg $5.5
espresso coffee served on ice w. milk of choice

ICED MOCHA sml $4.5 / lrg $5.5
espresso & chocolate served on ice w. milk of choice

ICED MATCHA $6
matcha (finely ground green tea leaves) served on ice w. milk of choice

COLD BREW $6
cold brew coffee served w. ice or milk of choice & ice

ICED COFFEE $7
espresso coffee served w. cream & ice cream

ICED CHOCOLATE $7
house made chocolate served w. cream & ice cream

AFFOGATO $5.5
espresso coffee served over ice cream

NITRO COFFEE $6
cold brew coffee infused w. nitrogen to produce a smooth & creamy texture, w. naturally enhanced sweetness & flavours, & no bitter after taste

KOMBUCHA $6.5
locally brewed, small-batch Kombucha, crafted from the highest quality certified organic & ethically sourced fresh fruits, vegetables, herbs & spices. see menu board for rotating seasonal flavours

1L refillable take home bottle $15

MILKSHAKES sml $5 / lrg $7
vanilla / strawberry / caramel / chocolate / espresso

convoy
COMMUNE

www.convoycommune.com.au @convoycommune