



TAMBORINE
MOUNTAIN
COFFEE
PLANTATION

ALL DAY BRUNCH
SUMMER MENU
FULLY LICENSED

Homemade Granola VG 14.9
w/ mango coconut panna cotta, summer berries & almond milk

Smashed Avo V VGO 16.9
Tamborine avocados on sourdough w/ cherry toms, marinated feta, dukkah, toasted seeds, lemon
| ADD Bacon 4 | ADD Eggs 4 | ADD Mushrooms 4 |
| ADD Falafel 4 | ADD Hashbrown 4 |

Bacon & Egg Roll 10.9
served on a toasted milk bun w/ our smoky tomato relish
| ADD Avo 4 | ADD Cheese 2 | ADD Hash Brown 4 | ADD Haloumi |

Wild Mushrooms on Toast V VGO GFO+2 18.9
w/ smoky babaganoush, spinach, shaved pecorino, truffle oil & baby herbs
| ADD Bacon 4 | ADD Eggs 4 | ADD Falafel 4 | ADD Haloumi 4 |

Zucchini Corn Fritters V VGO GF 16.9
grilled haloumi, rocket, tomato chilli jam & sweet balsamic
| ADD Avocado 4 | | ADD Bacon 4 | ADD Eggs 4 |
| ADD Mushrooms 4 | ADD Falafel 4 |

Buckwheat Buttermilk Blueberry Pancakes V GF 17.9
w/ summer berry compote & vanilla bean ice cream

Eggs Benedict GFO +2. 16.9
bacon or mushroom V or ham or salmon + 3.
| ADD Avo 4 | ADD Hashbrown 4 | ADD Haloumi 4 |

Eggs on Sourdough V GFO +2 10.9
w/ blistered cherry tomatoes
| ADD Bacon 4 | ADD Avo 4 | ADD Mushrooms 4 | ADD Haloumi |
| ADD Falafel 4 | ADD Hashbrown 4 | ADD Salmon 6 |

Homemade Beans on Toast 16.9
grilled Italian sausage, chilli and shallots & a fried egg
| ADD Bacon 4 | ADD Mushrooms 4 | ADD Haloumi 4 |
| ADD Hashbrown 4 |

Falafel & Quinoa Salad VG GF 18.9
w/ rocket, roasted capsicum, toasted seeds & coconut yoghurt
| ADD Avo 4 | ADD Haloumi 4 |
| Pairs well with a Glass of Pinot Gris 9 |

Karaage Chicken Burger 18.9
w/ asian slaw, pickled ginger, tonkatsu sauce, toasted milk bun, kewpie mayo + fries
| Match it with any beer on tap 8 |

Braised Brisket Tacos GFO +1. 17.9
red slaw, chipotle lime sauce, sour cream, corn chips
| ADD Avo 4 | ADD Extra Taco 7 | ADD Jalepeños 1 |
| Perfect with a Chilly Chilli Mango Margarita 15 |

Beer Battered Fish Tacos GFO +1. 17.9
baja pineapple salsa, coriander, lime, sour cream, corn chips
| ADD Avo 4 | ADD Extra Taco 7 |
| Perfect with a Chilly Chilli Mango Margarita 15 |

Japanese Rice Bowl GF 18.9
karaage chicken on steamed rice, shallot omelette, Asian greens, sriracha mayo, tonkatsu, shredded nori & sesame
| Enjoy it with any Tap Beer 8 |

Texas BBQ Brisket Burger 19.9
slow-cooked brisket, slaw, pickles, jalapeños, ranch & fries,
| Enjoy it with any Tap Beer 8 |

Sticky Pork Belly Salad 21.9
w/ asian slaw, fried noodles, coriander, fried shallots, soy, chilli & sesame dressing
| Pairs well with a Glass of Semillon Sauvignon 9 |

Beer Battered Fries 7.9
w/ rosemary sea salt & truffle aioli

HERE ON A WEEKEND? BE SURE TO CHECK
OUT OUR LUNCH SPECIALS BOARD!

PLEASE REMEMBER YOUR TABLE
NUMBER, AND ORDER AT THE
COUNTER.

VG – Vegan | VGO – Vegan Option | V – Vegetarian
GF – Gluten Free | GFO – Gluten Free Option

EXTRAS

Bacon	4.	Haloumi	4.
Eggs	4.	Avo	4.
Mushroom	4.	Grilled Italian Sausage	4.
Falafel	4.	Karaage Chicken	5.
Hashbrown	4.	Smoked Salmon	6.
Homemade Baked Beans	4.	GF Bread	2.



TAMBORINE MOUNTAIN COFFEE PLANTATION

DRINKS MENU ALCOHOL FROM 10AM FULLY LICENSED

HOT

Coffee

Small 4. Large 5.

Milk:

Tamborine Mountain Blend;
smooth and mild body, caramel and brown
sugar sweetness with a coating mouthfeel

Black:

Ethiopian Guji Mesina Washed
super clean with flavours of apricot. & orange blossom
sparkling acidity and citrus aftertaste

Extra Shot .5 | Mocha .5

Alternate Milks .5 | Syrups .5

'1 and 1'

espresso & piccolo on our featured single origin 6.

Batch Brew

(ask our staff what's brewing today) 5.

Hot Chocolate

4. 5.

Chai Latte

4. 5.

Tea

5.

English Breakfast | Earl Grey | Chai |
Peppermint | Green | Lemongrass & Ginger |
Chamomile | Relaxing Herbs | Tulsi & Rose |

Australian-Grown Coffee Tasting Board 2019 Golden Bean Championship Coffee

Experience the best coffee grown in the
country in four different ways:

Flat White, Espresso, Batch Brew &
Cascara (Coffee Cherry) Spritzer 13.

COLD

Iced Latte

+ ice-cream/+ cream 5. .5 ea

Iced Long Black

5.

Espresso Tonic

6.

Iced Filter

5.

Sparkling Iced tea

5.5

Orange Juice

6.

Milkshakes

6.

strawberry, vanilla, chocolate, caramel

BAR

Rotating local beers on tap

8.

Wine on tap by Carafe Wine

150ml 250ml 500ml

Rosé 9. 13. 23.

Pinot Gris 9. 13. 23.

Reds

G B

Witches Falls Cab Sav 9. 36.

Witches Falls Tempranillo 9. 36.

Whites

Mason Wines Verdelho 9. 36.

Mason Wines Semillon Sauvignon 9. 36.

House Specialty Cocktails

15.

Espresso Martini

Coffee Margarita

Summer Sippies

15.

Watermelon & Lychee Mojito

Chilly Chilli Mango Margarita

Piña Colada

Vodka Strawberry Crush

Mimosas by the Glass or Jug

8. 32.