



All Day Breakfast & Lunch | M-F 7am-3pm | Weekends 7am-4pm | Kitchen Closes at 2pm Daily | Fully Licensed Bar from 10am

**PLEASE REMEMBER YOU WILL NEED YOUR TABLE NUMBER WHEN YOU ORDER AT THE COUNTER
OR ORDER AT YOUR TABLE THROUGH OUR QR CODE!**

BIRCHER MUESLI VG 14.9
w/cinnamon apple rhubarb compote, toasted nuts,
coconut yoghurt, local honey

BACON & EGG ROLL 13.9
w/hickory bacon, free range egg, smoky relish, rocket,
maasadam cheese & mayo
ADD: Avo 5 | Haloumi 4 | Hashbrown 4.5 | GF Toast 2 |

WILD MUSHROOMS ON TOAST VGO GFO 17.9
w/ babaganoush, shaved pecorino
truffle oil & baby herbs
ADD: Hashbrown 4.5 | Haloumi 4 | Eggs 5 | Hickory Bacon 5.5 |

EGGS BENNY GFO 17.9
poached free range eggs, hickory bacon, buttered spinach on
sourdough with our famous hollandaise sauce
ADD: Hashbrown 4.5 | Haloumi 4 | Mushroom 4 | Avo 5 |
GF Toast 2 | *Switch Bacon to Salmon +3*

BAJA BENNY GFO 19.9
poached free range eggs, pulled pork, caramelised onion,
sriracha, hollandaise on sourdough
ADD: Hashbrown 4.5 | Haloumi 4 | Avo 5 | GF Toast 2 |

BLUEBERRY HONEYCOMB PANCAKES GF 18.9
w/ nutella ganache, berry coulis & vanilla bean ice-cream

FREE RANGE EGGS ON SOURDOUGH V 12.9
available until 12pm
cooked to your liking w/blistered cherry tomatoes,
baby spinach & whipped butter
ADD: Hickory Bacon 5.5 | Avocado 5 | Haloumi 4 | | GF Toast 2 |
Hashbrown 4.5 | Mushroom 4 | Salmon 6 | Pulled Pork 6 |

ZUCCHINI & CORN FRITTERS V VGO GF 17.9
w/ haloumi, rocket & chilli jam
ADD: Avocado 5 | Hickory Bacon 5.5 | Eggs 5 |

BREXICAN MEKKIE V 18.9
smoky chipotle black beans, avocado & corn salsa, chilli,
coriander, fried eggs on top of our grilled flatbread
ADD: Pulled Pork 6 | Haloumi 4 |
Goes well with a Chilli Margarita

PRAWN AND KIMCHI OMELETTE GF 22.9
w/ pa muchim & sprout salad, gochujang vinaigrette

AVOCADO ON TOAST VGO GFO 17.9
w/ marinated feta, dukkah & cherry tomatoes and
baby spinach
ADD: Hickory Bacon 5.5 | Eggs 5 | Haloumi 4 | Hashbrown 4.5 |
Mushroom 4 | GF Toast 2 |

BEER BATTERED FRIES 8.9
w/ rosemary sea salt and truffle aioli

FLATBREAD AND DIPS 12.9
Our grilled flatbread, served with a selection of dips

SIDES			
Hickory Bacon	5.5	Eggs (2)	5.
Hashbrown	4.5	Mushroom	4.
Avo	5.	Haloumi	4.
Smoked Salmon	7.	GF Toast	2.
Karaage Chicken	6.	Pulled Pork	6.
Hollandaise	2.	Sriracha Mayo	2.

SKAGEN PRAWN TOAST GFO 22.9
a swedish staple consisting of prawns coated in Chef Marty's
secret nordic-style dressing with watercress & dill. served on
two pieces of grilled sourdough, topped with macadamia
butter.
Goes well with a Witches Falls Vermentino

EYE FILLET MEDALLIONS 27.9
w/ caramelised red onion, confit tomatoes, mustard cress,
pecorino & horseradish cream on grilled sourdough
Goes well with a Witches Falls Tempranillo

**DUKKAH SPICED PUMPKIN & HEIRLOOM
BEET SALAD V VGO GF 20.9**
w/rocket, quinoa, marinated feta, toasted seeds & shallot
white wine vinaigrette
Goes well with a Witches Falls Chardonnay

KARAAGE CHICKEN BURGER 19.9
w/asian slaw, pickled ginger, tonkatsu, kewpie + fries
Goes well with a Black Hops Pale Ale

PULLED PORK BURGER 19.9
slaw, caramelised green peppers and onions, chilli mayo +
fries and a dill pickle
Goes well with a Black Hops Ginger Cider

JAPANESE RICE BOWL GF 20.9
karaage chicken, edamame, shallot omelette, seaweed
wakame w/ tonkatsu, sriracha mayo & toasted black sesame
Goes well with a Lychee Sake-tini

GF - Gluten Free

V - Vegetarian

VG - Vegan

GFO - Gluten Free Option

VO - Vegetarian Option

VGO - Vegan Option

Please inform staff of any food allergies & intolerances, and we will do our
best to accommodate



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COFFEE

Our coffee is roasted by our team just out the back in our roastery on the plantation. We carefully select coffees from the premier coffee-growing regions in the world and blend them to come up with unique flavours. We hope you enjoy our craft.

small large
4. 5.

Tamborine Mountain Blend;
smooth and mild body, caramel and nougat sweetness, with
a subtle, but pleasant acidity.

Extra Shot .5 | Mocha .5 | Alternate Milks .5 | Syrups .5

BATCH BREW 5.

Ask our baristas what's brewing today

HOT CHOCOLATE 4. 5.

Cosecha Organics

CHAI LATTE 4. 5.

Cosecha Organics

LOOSE LEAF TEA 5.

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

**AUSTRALIAN-GROWN COFFEE TASTING
BOARD** 20.

Our very own **Golden Bean Championship Coffee**
Experience the best coffee grown in the country in four
different ways:

Flat White, Espresso, V60 Filter & Cascara Spritzer

ICED LATTE
Cream .5 | Ice Cream .5 | Syrups .5

ICED LONG BLACK 5.

ICED FILTER 5.

SPARKLING ICED TEA 6.

MILKSHAKES 6.
Caramel | Vanilla | Strawberry | Chocolate

HRVST ST. COLD PRESSED JUICES 8.
Orange
Ruby Tuesday
Little Green

PLANTATION TOUR & TASTING 10.
Tuesday to Saturday at 12pm. Join us for a walk around the
farm and an explanation how coffee is grown, harvested,
processed and roasted. At the end of the tour, we do a tasting
of our coffee and other high scoring coffees from across the
globe. *Duration: 1 Hour.*

Welcome to our farm and café! We are the reigning
champions of the Golden Bean, awarded to us for
growing the best coffee in Australia! Follow our journey at
@tamborinemtcoffee

5. **LOCAL BEERS ON TAP** 9.

Hibiscus Guava Sour – Lost Palms Brewing 3.8%
300 Days of Sunshine – Lost Palms Brewing 3.0%
Pale Ale – Black Hops Brewing 4.8%
Ginger Cider – Black Hops Brewing 4.5%

HOUSE REDS 9. 38.

Witches Falls Winery - 2020 Tempranillo
Witches Falls Winery - 2019 Cabernet Sauvignon

HOUSE WHITES 9. 38.

Witches Falls Winery - 2020 Sauvignon Blanc
Witches Falls Winery - 2021 Chardonnay

MORE WINES LISTED ON OUR BAR MENU

MIMOSAS 8 29.

By the glass or jug

150ml 250ml 500ml

WINE ON TAP 9. 15. 28.

Carafe Wines Rosé
Carafe Wines Pinot Gris

CAFFEINE COCKTAILS 15.

Coffee Margarita
Espresso Martini

SUMMER SIPPIES 17.

Mango Coconut Daquiri
Lychee Sake-Tini
Tropical Rum Crush
Chilli Margarita

SEE BAR MENU FOR FULL DESCRIPTIONS