



COFFEE MENU



Espresso	\$3
Batch Brew	\$5.5
White/ Black	\$4.6
Hot chocolate	\$5
Calmer sutra chai	\$5.5

ICED



Cold brew	\$6
Iced latte	\$6
Iced coffee	\$6
Iced chocolate	\$6
Iced matcha latte	\$6

Strong	\$0.5
Large size	\$0.6
Alternative milk	\$1

TEA

Earl grey	\$4.5
Peppermint	\$4.5
English breakfast	\$4.5
Gunpowder green	\$4.5
Lemongrass & ginger	\$4.5

SHAKES

Caramel	\$9
Chocolate	\$9
Strawberry	\$9

COLD PRESSED

Super Green	\$7
Cloudy Apple	\$7
Watermelon & Pear	\$7



MISTER COPPIN'S ELEGANCE



Affogato	\$6
Taro Latte	\$6
Matcha Latte	\$6
Beetroot Latte	\$6
Turmeric Latte	\$6
Butterfly pea Latte (Cold)	\$7

oat milk, sweet condensed milk,
a bold espresso shot, topped with
butterfly pea tea - all layered in dreamy blue tones.

Rose Petal Kiss Latte (Hot)	\$7
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homemade rose syrup, coconut milk, milk powder,
topped with pistachio and a fragrant rose aroma

SMOOTHIES MENU

Passion Storm	\$10
Passion fruit, papaya, guava, pineapple, peach	
Raspberry Heaven	\$10
Mango, apple, blueberry & raspberry	
Strawberry Fantasy	\$10
Banana, strawberry, cloudy apple juice	
Mix Berry Protein	\$12
Mix berries, Vanilla protein powder, chia seeds, oats	
Banana Coffee Protein	\$12
Banana, chocolate protein powder, peanut butter, coffee, oat milk	

FRESH JUICE

Orange Juice	\$7.5
Sunrise Juice	\$8.5
Apple, Orange, Carrot	
Green Juice	\$8.5
Spinach, Kale, Celery, cucumber & Green Apple	
+ Ginger	\$1



DRINKS



Lemonade	\$4.5
Kombucha	\$6
Coconut water	\$5
Coke, Coke zero	\$4.5
Sparkling water	\$4.5
Natural mineral water	\$3.5
Lemon, lime & bitters	\$5
Limonata, Chinotto, Aranciata rossa	\$4.5

BEER & WINE

Asahi	\$8	Prosecco	\$9
Corona	\$8	(Bottle)	\$35
Peroni Red	\$8		
Pure Blonde	\$9	House Red wine	\$9
The Hills Apple Cider	\$8	House White wine	\$9
Beechworth Pale Ale	\$9	Spraking Pinot noir	\$9

COCKTAILS

SPIRITS

Bellini	\$10	Dry Gin	\$9
Mimosa	\$10	Cointreau	\$9
Margarita	\$16	Glenfiddich	\$9.5
Fuzzy Navel	\$16	Espolon Tequila	\$9
Aperol Spritz	\$16	Grey Goose Vodka	\$10
Espresso Martini	\$16	Daniel's Tennessee	\$9.5
Rosemary Mimosa	\$10	Johnnie Walker Black	\$9





BRUNCH ALL DAY

TOAST (GFO)	\$9
2 slices of sourdough/ multigrain served with Butter/Jam Vegemite/ Peanut butter	
FRUIT TOAST	\$9.5
EGG YOUR WAY (GFO)	\$12
Choice of poached, fried or scrambled on slice of sourdough toast served with butter	

ADD ONS

Tomato sauce / BBQ sauce / Aioli / Chilli Mayonnaise	\$2
Poached egg / Fried Egg / Vegan Feta / Tomato Relish / Hollandaise	\$3
Scrambled egg / Avocado / Mushrooms	\$5
Spinach/ Roasted tomato / Hash Browns (2)	
Grilled Halloumi / Side Chips	
Bacon / Chorizo / Smoked Salmon/ Rosti/Chicken	\$7

B.L.A.T (GFO, DFO) \$19

Bacon, lettuce, smashed avocado, tomatoes, Swiss cheese, relish and aioli on toasted Turkish bread.

AVOCADO TOAST (VG, GFO) \$22

Avocado, cherry tomatoes, crumbled feta, pickled radish, cucumber, chilli dukkah on seeded sourdough, beetroot hummus

+ Poached egg \$3 ZUCCHINI FRITTERS (V, GFO) \$23

Zucchini, halloumi, corn, fresh coriander, mint, homemade beetroot dip and crisp kale

+ Poached egg \$3 CILBIR 2.0 (TURKISH EGGS) (V, GFO) \$23

Soft poached eggs, capsicum, tomatoes, dukkah chickpeas, Aleppo pepper, fresh herbs, lemon yoghurt served with toasted Turkish bread

+ Chorizo \$7 CHILLI SCRAMBLE (GFO) \$23

Chipotle chilli, scrambled eggs & homemade chilli sauce, pickled chilli, dukkah, grated kefalograviera cheese on toasted sourdough

FOREST MUSHROOMS (V, VG, GFO) \$23

Sautéed mixed mushroom, spinach, pumpkin hummus, vegan feta, fried enoki mushroom, dukkah, pumpkin seeds, charcoal brioche

+ Poached egg \$3 TRUFFLE MUSHROOM OMELETTE (V, GFO) \$24

Folded omelet, creamy garlic mushrooms, sautéed Spinach, Mozerella cheese, truffle oil on Sourdough

SWEET TREATS

ACAI BOWL (VG)	\$20
Acai berry blend, seasonal fruits, granola, chia seeds, coconut flakes	
FRENCH TOAST	\$23
Fried brioche loaf, passion fruit curd, seasonal fruits, maple syrup, vanilla ice cream and persian fairy floss	
PORRIDGE (VG)	\$22
Overnight soaked oats, almond milk, maple syrup, seasonal fruits, granola	
PROTEIN PANCAKE	\$24
Raspberry coulis, seasonal fruits, sliced banana, ice cream, protein powder, maple syrup	
CITRUS BERRY WAFFLE	\$24
Homemade waffle, seasonal fruits, taro sauce, vanilla ice cream, dehydrated orange	

MISTER COPPIN'S BENNIES

PULLED PORK ROSTI BENEDICT (GF)	\$25
Overnight Slow cooked pulled pork, potato rosti, smash avo, homemade chilli hollandaise sauce, poached eggs and crisp kale	
CHICKEN WAFFLE BENEDICT (GF)	\$25
Southern fried chicken, poached eggs, sunset hollandaise, homemade waffle	
BEEF BENEDICT (GFO)	\$24
Slow cooked beef brisket, BBQ sauce, two poached eggs, cabbage slaw, chipotle hollandaise and sweet potato crisps on toasted brioche bread	
SMOKE SALMON ROSTI BENEDICT (GF)	\$26
Overnight Slow cooked salmon, potato rosti, smash avo, homemade beetroot hollandaise sauce, poached eggs and sweet potato crisp.	
COPPIN'S CROISS	\$23
Crispy bacon, spinach, poached eggs, saffron hollandaise sauce on a flaky croissant.	

MISTER COPPIN'S BIG BREKKIE (GFO) \$35

Eggs your way (Poached, Scrambled, Fried)
Bacon, chorizo, roasted mushrooms, tomato, avocado, hash brown, wilted spinach, beetroot hummus, toasted sourdough

KIDS

EGG & BACON on sourdough
MINI AVOCADO TOAST
MINI WAFFLE
with ice cream and maple syrup
KID'S PANCAKE
with ice cream and maple syrup

HALLOUMI SALAD (VG, GFO)	\$23
Grilled halloumi, beetroot dip, mixed salad leaves, honey trio quinoa, pickle carrots, pomegranate, smash avo, roti crisp, poached egg and dukkah spice	
+ Grill Chicken	\$7
CALAMARI SALAD (GF, DF)	\$24
Lightly fried salt & pepper calamari, tri-quinoa, pickled cabbage, lettuce, cucumber, cherry tomatoes, fried shallots with toasted sesame chilli vinaigrette	

SUPERFOOD SALAD (VG, GF)	\$23
Green pea falafels (4), quinoa, crispy kale, cherry tomatoes, avocado, toasted pepitas dried cranberries, cucumber & pumpkin hummus.	

FRIED BRUSSELS SPROUTS (V, GFO)	\$23
Fried Brussels, iceberg lettuce, creamy feta, truffle oil, avocado, poached egg, sweet potato crisp, pomegranate on multigrain toast.	

SHAKSHUKA (GFO)	\$24
Slow-simmered tomato and red pepper sauce, chickpea, sunny side up eggs, crumbled feta, chorizo, & sourdough	

FRIED KOREAN CHICKEN BURGER (GFO)	\$25
Crispy Fried Korean styled chicken thigh fillet, Gojuchang jam, slaw mix, homemade chilli sauce and pickled chilli on toasted brioche bun and chips	

MISO WAGYU BURGER (GFO)	\$26
Homemade wagyu beef patty, cos lettuce, tomato, burger sauce, Swiss cheese, fried egg on brioche bun and chips	

LAMB ROGAN JOSH (GF)	\$26
ender lamb slow-cooked in a rich aromatic blend of spices, tomatoes, served with basmati rice	

CHICKEN SCHNITZEL/PARMA	\$23/26
Green Salad, Crispy golden-breaded chicken breast / Rich napoli sauce, ham, melted mozzarella cheese and crispy chips	

BOWL OF CHIPS (GF, DF)	\$12
Seasoned with sea salt and papika	

V = VEGETARIAN
VG = VEGAN

GFO = GLUTEN FREE OPTION AVAILABLE
DFO = DAIRY FREE OPTION AVAILABLE

GF = GLUTEN FREE
DF = DAIRY FREE

ALLERGY DISCLAIMER - Please note that although we take care and steps to minimize any cross-contamination, our food is prepared in a area where traces of nuts, dairy, egg, gluten or other allergens may be present