

# FOOD

## CLASSICS .

Reformed Avocado (G,DFO,P)	24.0
Activated golden seeded bread w/ crushed seasoned avocado, vine ripened tomatoes, goats chèvre and quinoa herb tabbouleh, topped with a soft poached pasture-raised egg	
The Dark Side (G,DFO,P)	19.5
Activated quinoa and charcoal bread w/ crushed seasoned avocado, goats chèvre, capsicum romesco, roasted pumpkin, seasonal garnishes and nuts · Add two pasture-raised poached eggs +6.0	
Small Dog Big Breakfast (GFO)	26.0
White organic sourdough w/ two soft poached pasture-raised eggs, double smoked bacon, avocado, baked sweet potato and seasonal greens, pickles and chipotle mayo · Add grilled halloumi +6.0	
Arabian Nights (GFO)	21.0
Organic white sourdough w/ two soft poached pasture-raised eggs, mint and herb labneh and caramelized onion, topped w/ cumin, garlic and chilli burnt butter, traditional hummus and dukkah · Add double smoked bacon +6.0	
Poached Eggs (GFO,DFO)	12.5
White organic sourdough w/ cultured butter and two soft poached pasture-raised eggs (Add your choice of SIDES) · Add activated charcoal bread +2.5	
It's a Golden Gay Time.	22.5
Vanilla bean brioche French toast topped with fresh banana, Golden Gay Time icecream and Canadian maple syrup. Garnished w/ cocoa dusted pepetas and toasted coconut · Add a shot of Pic's peanut butter +1.5	

## BETWEEN TWO SLICES .

Tradie Roll (GFO)	11.0
Fried pasture-raised egg, double smoked bacon and house spicy bbq relish between a soft milk bun · Doubled Down, extra bacon and egg + 5.0	
Breakfast Roll (V,GFO)	14.0
Fried pasture-raised egg, grilled halloumi and seasonal greens, w/ house chipolte mayo and relish served between a tasty olive oil Turkish bread · Add double smoked bacon +3.5 · Add crushed seasoned avocado +5.0	
Notorious P.I.G. (GFO)	14.0
Shaved double smoked ham, cheddar and cucumber pickle, w/ capsicum remesco between two slices of organic sourdough	
Chicken Katsu	16.5
Panko-crumbed chicken, cucumber, red-cabbage, w/ sweet mayo and Shiso dressing between a soft milk bun · Add a fried pasture-raised egg +3.0 · Add a house made kimchi +3.0	
Falafel Roll (P,DFO,V)	16.5
Traditionally made Middle Eastern baked falafel served with beetroot relish, alfalfa sprouts, pickles, baby spinach and house made hommus. Served between olive oil Turkish bread	

## BOWLS .

Golden Revival (V,DFO)	22.0
A blend of Kombucha activated nuts and seeds, coconut chips, oats and raw macadamias. Infused w/ tumeric vanilla, myrtle and chai, topped w/ sweet vanilla bean Greek yoghurt, mango passionfruit compote, grapes, banana, orange, dried fruit, and dirzzled w/ honey · Add vanilla bean Coyo +2.5 · Add your choice of milk +1.5 · Add Pic's peanut butter +1.5	
Rainbow (V,G,P)	24.0
House mixed super greens and zucchini noodles w/ roasted spiced sweet potato, grilled asapargaus, baked turmeric cauliflower florets, green beans, broccoli and spiced seeds and nuts. Garnished w/ traditional hummus · Add two pasture-raised poached eggs +6.0 · Add marinated chicken breast +6.5 · Add traditionally made baked falafel +6.0 · Add miso baked sashimi salmon +8.0	
Morning (V,G,DFO,P)	24.0
House mixed super greens and organic black rice w/ a soft poached pasture-raised organic egg, charred grilled broccolini, zucchini noodles, pea mint mash and crushed seasoned avocado. Topped w/ almond flakes, lemon and zaatar salt · Add activated charcoal bread +2.5 · Add marinated chicken breast +6.5 · Add double smoked bacon +6.0 · Add miso baked sashimi salmon +8.0	
Poke (DFO,V,P,GFO)	24.0
Red cabbage, carrot, cucumber, edamame beans, seaweed, wasabi peas, alfalfa sprouts, peashoots, house made kimchi and organic black rice. Topped w/ onion soy dressing. Your choice of organic marinated grilled firm tofu OR panko-crumbed chicken katsu OR miso baked sashimi salmon (+1.0) · Add one organic poached egg +3.0 · Add fresh avocado +3.5	

## ON TOAST .

Step1. Choose your base:	
· Sourdough, soy linseed, dark malt rye, · Activate charcol toast (add +1.0 per slice )(GF) · Golden seedy brown toast (add +1.0 per slice)(GF) · Burnt fig and almond fruit toast (add +1.0 per slice)(GF)	
Step 2. Choose your topping.	
i. House nut butter topped w/ banana, toasted coconut & honey (V,GFO)	10/19
ii. Baked turmeric cauliflower, feta, hummus, spiced nuts, alfalfa sprouts and citrus (V,GFO,P)	10/19
iii. Crushed avocado and feta, citrus, nuts and garnish (V,GFO)	10/19

## SIDES . create your own bowl.

### HUNTED .

Pasture-raised egg	3.0
Double-smoked bacon	6.0
Marinated grilled chicken	6.5
Miso-baked sashimi salmon	8.0
Grilled halloumi	6.0
Goats feta	4.5
Panko-crumbed chicken katsu	7.5
Grilled marinated tofu	6.0

### GATHERED .

Crushed seasoned avocado	5.0
Roasted spiced sweet potato	5.5
Fresh seasoned tomato	4.0
Roasted turmeric cauliflower	5.5
Blanched greens	6.5
Quinoa tabbouleh	6.0
Black rice	5.0
Baked falafel	6.0
Mushy peas	4.5
Roasted spiced nuts	3.5
Super greens	4.5

### GLUTEN FREE .

Activated charcoal bread (G)	4.5
Activated seeded golden loaf (G)	4.5

## LIGHT OR SWEET .

Croissant w/ cultured butter and jam	6.5
Croissant w/ aged cheddar and smoked ham	8.5
Banana bread toasted w/ whipped cultured butter	6.0
Sourdough toasted w/ cultured butter (Add condiment) (G)	7.0
· House made jam, honey, vegemite +1.0 · Pic's peanut butter +1.5 or · House made cashew nut butter +3.5	
Butter Boy freshly baked muffins w/ cultured butter	6.5
Burnt fig and almond fruit toast w/ butter (G)	10.0
OG Toastie w/ house relish, smoked ham & aged cheddar	10.0
Sweet potato fries w/ chipotle mayo	12.5
Black bean and corn tortillas w/ chilli juice avo	12.5

## DOGGY MENU .

DOGLATO "Dog Gelato" - honey, coconut, mango, carrot & carob	7.0
Paw Treats - by Pawsitvely Awesome	4.5
Canine Cafe Chewy - Doggy Dental Treat	5.0

## KEY .

P - Plant primary G - Gluten free DFO - Dairy free option  
V - Vegetarian GFO - Gluten free option

\*Our mayo is vegan friendly and proudly supplied by Dibble Foods

\*Olive oil and coconut oil are our primary cooking oils

## GET IN TOUCH .

COME.  
SIT.  
STAY.

OPEN .

WEEKDAYS: 7.00–15.00    WEEKENDS: 8.00–15.00

SURCHARGES .

1% Credit Surcharge. 15% Surcharge on Public Holidays

GET IN TOUCH .

 dachshundcoffee     comesitstay     9879 4619



## About.

Dachshund Coffee believes that relationships, not transactions, are the foundation of how we connect with one another.

We're committed to energizing and inspiring movement, change and transformation in peoples lives, by creating awareness, conversation and thought around farming, agriculture, food, nutrition and health.

Our mission is to grow a community of whole food plant-based eaters, who lead happier and healthier lifestyles. We're about the future of food and reconnecting the eater with the grower.

Our philosophy is simple - serve food that uses quality local ingredients, ethically and sustainably sourced, and make it accessible to the community.

## Whole food plant-based.

A whole food diet promotes inclusivity & variety over exclusivity & restriction, and focuses on foods that are as close to their original natural state as possible.

A plant-based diet, consists mostly or entirely of foods derived from plants, including vegetables, grains, nuts, seeds, legumes and fruits, and with few or no animal products.

It also steers clear of most refined white flours and grains, refined sugars and processed oils. The carbon foot print is minimized by buying organically grown produce sourced as locally as possible.

"Eat food, not to much, mostly plants"

M. Pollan