



Brunch Menu Available 7am-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 THE QR CODE!**

**HOMEMADE BIRCHER VG 14.9**  
w/poached pear, rhubarb compote, toasted coconut, nuts

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

**WILD MUSHROOMS ON TOAST VGO GFO 18.9**  
w/ babaganoush, shaved pecorino, truffle oil & baby herbs  
ADD: Potato Hash 4.5 | Haloumi 4 | Eggs 5 | Hickory Bacon 5.5|

**EGGS BENNY GFO 18.9**  
poached free range eggs, hickory bacon, buttered spinach on sourdough, hollandaise sauce  
ADD: Potato Hash 4.5 | Haloumi 4 | Wild Mushrooms 5 | Avo 5 | GF Toast 2 | *Switch Bacon to Salmon +3*

**BAJA BENNY GFO 19.9**  
poached free range eggs, smoky pulled pork, caramelised onions and peppers, sriracha hollandaise  
ADD: Potato Hash 4.5 | Haloumi 4 | Avo 5 | GF Toast 2 |

**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 | Potato Hash 4.5| Wild Mushrooms 5 | GF Toast 2 |

**PUMPKIN & QUINOA FRITTERS V GF 17.9**  
w/ whipped feta, pickled cabbage, spinach  
ADD: Avo 5 | Hickory Bacon 5.5 | Eggs 5 | Wild Mushrooms 5|

**THAI CRAB OMELETTE GF 22.9**  
blue swimmer crab w/ nahm jim, asian sprout salad

**HUEVOS RANCHEROS VGO 17.9**  
chipotle black beans, house flatbread, corn salsa, chilli, coriander, fried egg  
ADD: Grilled Prawns 8| Avo 5| Bacon 5.5| Pulled Pork 6|

**OKONOMIYAKI GF 18.9**  
japanese cabbage pancake w/fried egg, sesame kewpie, tonkatsu, shredded nori, bonito flakes  
ADD: Kaarage Chicken 6 | Sticky Pork Belly 9| Grilled Prawns 9|

**KARAAGE CHICKEN BURGER 20.9**  
w/asian slaw, pickled ginger, tonkatsu, kewpie + fries  
*Goes well with a Black Hops Pale Ale*

**SMOKED PULLED PORK BURGER 20.9**  
w/ house pickles, slaw, jalapenos, chilli mayo + fries  
*Goes well with a Black Hops Ginger Cider*

**RHUBARB & RASPBERRY CRUMPETS V 18.9**  
w/ preserved lemon labneh, hazelnut praline, spiced bourbon maple

SIDES			
Hickory Bacon	5.5	Eggs (2)	5.
Potato Hash	4.5	Wild Mushrooms	5.
Avo	5.	Haloumi	4.
Smoked Salmon	7.	GF Toast	+2.
Karaage Chicken	6.	Pulled Pork	6.
Hollandaise	2.	Sriracha Mayo	2.

**FALAFEL CRUMPET VGO 19.9**  
w/ roasted beetroot, whipped feta, sourdough crumb, tahini dressing

**OPEN STEAK SANDWICH GFO 27.9**  
eye fillet w/ caramelised shallots, chilli jam, rocket, grilled sourdough  
*Goes well with a Backyarder Midstrength*

**PORK BELLY SALAD 24.9**  
w/ asian slaw, sprouts and sticky soy  
*Goes well with a Witches Falls Chardonnay.*

**JAPANESE RICE BOWL GF 22.9**  
karaage chicken, edamame, shallot omelette, seaweed wakame w/ tonkatsu, sriracha mayo & toasted black sesame  
*Goes well with a Lychee Sake-tini*

**CHICKEN & PRAWN LAKSA 25.9**  
housemade laksa broth, rice noodles, bok choy w/bean sprouts & coriander  
*Goes well with a Witches Falls Sauvignon Blanc*

**LAMB SHOULDER RAGU 26.9**  
pappardelle w/ confit tomatoes, gremolata, pecorino  
*Goes well with a Witches Falls Negroamaro*

**BEER BATTERED FRIES 9.9**  
w/ truffle aioli, rosemary salt

GF - Gluten Free                      GFO - Gluten Free Option  
V - Vegetarian                        VO - Vegetarian Option  
VG - Vegan                              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** 5.

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  
Super Greens

**PLANTATION TOUR & TASTING** 10.

**Tuesdays, Thursdays, Saturdays 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](https://www.instagram.com/tamborinemtcoffee)

**LOCAL BEERS ON TAP** 9.

Hibiscus Guava Sour – Lost Palms Brewing 3.8%  
Pale Ale – Black Hops Brewing 4.8%  
Ginger Cider – Black Hops Brewing 4.5%  
Organic Lager – Hop Nation Brewing 4.0%  
Backyarder Mid Strength – Brick Lane Brewing 3.5%

MORE BEERS LISTED ON OUR BAR MENU

**HOUSE REDS** 9. 38.

Mason Wines - 2019 Shiraz  
Witches Falls Winery - 2020 Cabernet Sauvignon

**HOUSE WHITES** 9. 38.

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

MORE WINES LISTED ON OUR BAR MENU

**COCKTAIL JUGS (Serves 4)**

Classic Mimosa 34.  
Winter Sangria 34.  
Bloody Mary 46.

**SIGNATURE COCKTAILS** 17.

Coffee Margarita  
Espresso Martini  
Choc Coco Freeze  
Lychee Sake-Tini  
Spiked Apple Crumble  
Chilli Margarita

SEE BAR MENU FOR FULL DESCRIPTIONS