



TAMBORINE
MOUNTAIN
COFFEE
PLANTATION

SOCIAL BRUNCH

Designed for sharing with friends over some laughs, coffee and maybe even some cheeky mimosas. Our social brunch menu is served up 'market style' - all items will be delivered from the kitchen as soon as they're ready! Order a few to share, relax and enjoy as they come out progressively during your time with us today!

Granola Cups VG	12.9	Vanilla Waffles	13.9
toasted seeds & nuts, raspberry compote, chia, coyo		w/ bourbon maple syrup & fresh berries	
Brekkie Enchiladas	15.9	Hash Brown Soldiers GF	10.9
scrambled egg, bacon, charred capsicum, salsa roja, melted cheese		our famous potato hash, served up dipping style w/ hollandaise	
Brekkie Baos	13.9	Social Shrooms GFO VGO	12.9
steamed sweet buns w/ bacon, egg, slaw, sriracha, tonkatsu		mushroom medley w/ confit garlic, babaganoush, truffle oil, sourdough	
Social Smashed Av GFO VGO	13.9	Haloumi Chips GF	10.9
tamborine avos w/ pickled spanish onion, radish, marinated feta, zaatar, lemon		w/ lemon & aioli	
Chorizo Mac 'n' Cheese	11.9	Avocada Tostada VG	12.9
bechamel, sourdough breadcrumb		w/ refried chipotle lime black beans, lettuce, pico de gallo	
Beer Battered Fries	9.9	Pork Street Tacos	16.9
rosemary salt, truffle aioli		smoked pork, pineapple salsa, queso fresco	
Beetroot Salmon Gravlax GFO	15.9	Burrata	19.9
vodka & beetroot cured in -house, ricotta, dill, lemon on toasted sourdough		grilled sourdough, salsa verde, tomato salsa	

TMCP CLASSICS

Brekkie Roll GFO	16.9
bacon, fried egg, rocket, smoky relish, mayo, maasdam on a toasted milk bun	
Bacon Benny GFO	21.9
bacon, poached eggs, wilted spinach, hollandaise on sourdough	
Avo on Toast GFO VGO	19.9
tamborine avos w/ pickled spanish onion, radish, marinated feta, zaatar, lemon	
Zucchini Corn Fritters GF VGO	22.9
w/ grilled haloumi, rocket & house made chilli jam	
Mushrooms on Toast GFO VGO	21.9
swiss brown, button & enoki w/ confit garlic, babaganoush, truffle oil on sourdough	
Baja Benny GFO	24.9
smoked pork, grilled green peppers, pickled red onion, sriracha hollandaise, sourdough	
Karaage Chicken Burger GFO	24.9
karaage chicken, asian slaw, pickled ginger, tonkatsu & kewpie, toasted milk bun + fries	
Japanese Rice Bowl GF	26.9
karaage chicken, edamame, wakame, shallot omelette w/ tonkatsu, sriracha mayo, sesame	
add ons: bacon 6. eggs 6. avo 5. mushrooms 5. haloumi 5. potato hash 6.	



TAMBORINE MOUNTAIN COFFEE PLANTATION

COFFEE

White small 4.5
 tamborine mt blend
 smooth & mild body, dark
 berry & nougat sweetness
 large 5.5

Black alt milk +1
 burundi matongo washed extra shot + 0.5
 sweet citrus, floral aromas, syrup + 0.5
 hints of spice mocha +0.5
 dirty chai + 0.5

LOOSE LEAF TEA

English Breakfast 5.
Earl Grey
Green
Chai
Lemongrass & Ginger
Peppermint

COLD PRESSED JUICES

Orange 8.9
Watermelon
 w/green apple, strawberry, lime
Super Greens
 spinach, green apple, celery, lemon
 ginger

NOT COFFEE

Hot Chocolate small 4.5
Chai Latte large 5.5

COLD

Iced Latte 6.
Iced Long Black 5.5
Sparkling Ice Tea 6.
Iced Choc/Chai 6.

THICKSHAKES

Cookies 'n' Cream 9.9
Strawberries 'n' Cream

SMOOTHIES

Yellow 11.9
 mango, passionfruit, pear, coyo
Purple
 blackberry, blueberry, strawberry, banana,
 coconut
Green
 mango, pineapple, coconut, matcha, kale

HOUSE SPECIALTY

Single Origin Tasting Board 20.
 grown right here on the farm,
 try our Golden Bean
 Championship Coffee presented
 four ways: flat white, espresso,
 v60 filter, cascara spritzer

HAPPY HOUR!

\$5 Mimosas! 11am - 12pm

COCKTAILS

Coffee Margarita 17.
Passionfruit Vanilla Martini
Lychee Sake-Tini
Chilli Margarita

BAR

Beer, Wines & Spirits listed on
 our bar menu

SOCIALS

Make sure you're following us on
 instagram to keep up to date with
 everything TMCP!!

