

<p>SUMMER GRANOLA</p> <p>w/ coconut vanilla panna cotta, cherry compote, chia, toasted nuts and seeds</p> <p>16.9 VG</p>	<p>BREKKIE ROLL</p> <p>hickory bacon, fried egg, smoky relish, mayo, maasadam cheese, rocket on a milk bun</p> <p>16.9 GFO</p>	<p>WILD MUSHROOMS ON TOAST</p> <p>garlic-roasted swiss brown, field & enoki, babaganoush, truffle oil & pecorino on grilled sourdough</p> <p>21.9 GFO VGO V</p>	<p>BAJA BENNY</p> <p>poached eggs, slow cooked pulled pork, pickled red onion & fermented chilli hollandaise on grilled sourdough</p> <p>24.9 GFO</p>
<p>AVOCADO ON TOAST</p> <p>tamborine avos w/ pickled spanish onion, radish, feta, zaatar, lemon</p> <p>19.9 GFO VGO V</p>	<p>BREKKIE QUESADILLA</p> <p>grilled tortillas w/ melted cheese, chorizo, bacon, egg, caramelised onion. topped w/ chipotle black beans, avo salsa, sour cream</p> <p>24.9</p>	<p>TURKISH EGGS</p> <p>poached eggs, tahini yoghurt, smoked paprika chilli oil, parsley & jalapeño butter, house flatbread</p> <p>19.9 GFO V</p>	<p>BREAKFAST GNOCCHI</p> <p>house made gnocchi, crisp pancetta, salsa verde, confit tomato, wilted spinach burnt butter, poached egg, pecorino</p> <p>26.9</p>

SIDES

eggs (2)	6	haloumi	5	pulled pork	8	grilled sourdough (2)	6
hickory bacon	6	mushrooms	6	karaage chicken	7	gluten free toast (2)	8
potato hash	5	avocado	5	beer battered fries	10		

<p>CHICKEN CAESAR SALAD</p> <p>charred cos, marinated chicken breast, sourdough croutons, crispy chicken skin, shaved parmesan, bacon, poached egg</p> <p>26.9 GFO</p>	<p>ZUCCHINI CORN FRITTERS</p> <p>w/ grilled haloumi, rocket & house made chilli jam</p> <p>22.9 GF VGO V</p>	<p>SCALLOP BRUSCHETTA</p> <p>seared scallops, bacon dust, avocado chilli-lime salsa, on grilled sourdough w/ a poached egg</p> <p>27.9 GFO</p>	<p>RASPBERRY CRUMPETS</p> <p>w/ rhubarb compote, preserved lemon labneh, macadamia praline & spiced bourbon maple</p> <p>19.9 V</p>
<p>JAPANESE RICE BOWL</p> <p>karaage chicken, edamame, seaweed wakame, shallot omelette w/ tonkatsu & sriracha mayo & toasted black sesame</p> <p>26.9 GF</p>	<p>CHICKEN & PRAWN LAKSA</p> <p>malaysian house broth, rice noodles, crispy onions, sprout salad</p> <p>28.9 GF</p>	<p>KARAAGE CHICKEN BURGER</p> <p>karaage chicken, asian slaw, pickled ginger, tonkatsu & kewpie on a toasted milk bun + fries</p> <p>24.9</p>	<p>KINGFISH CEVICHE TOSTADA</p> <p>citrus cured kingfish, avo mousse, mustard cress, fermented chilli, fresh crunchy tostadas</p> <p>27.9 GF</p>

ALL DAY BRUNCH

In our kitchen here at TMCP, our culinary team is constantly coming up with new ideas and flavours. Through acquiring local produce when possible, only using free range eggs and striving to make everything from scratch. Our goal is to provide a flavourful and unique brunch menu with something on offer for everyone. While we highly recommend our meals are enjoyed without changes, we will do our best to accommodate any requests

FOOD MENU

<p>Complimentary still and sparkling water is available inside next to the counter - please help yourself!</p>	<p>SOMETHING TO SNACK ON</p> <p>CHIPS & DIPS GF VG</p> <p>fried corn chips with a trio of accompaniments: guacamole, pico de gallo, chipotle black beans</p> <p>14.9</p>	<p>GF gluten free V veget-arian VGO vegan option VG vegan GFO gluten free option VO veg option</p> <p>please inform staff of any allergies or dietary requirements</p>
<p>Kids Menu Available to view on our online ordering platform</p>		<p>THURSDAY-MONDAY 7AM - 2PM</p>

The best way to order is through the QR code on your table. If you'd like to order at the counter, please have your table number ready

DRINKS MENU

SPECIALTY COFFEE

Specialty coffee refers to high-quality coffee that is grown and processed with a focus on flavour and quality. Unlike commodity coffee, which is usually grown for quantity and mass production, specialty coffee is carefully cultivated and harvested to ensure that the coffee beans are at their best. Specialty coffee often comes from smaller farms and cooperatives that prioritise sustainable and ethical practices. We only use specialty coffee here at TMCP. We roast our beans in small batches to bring out their unique flavours and characteristics, resulting in a more complex and enjoyable cup of coffee. We hope you enjoy our craft.

COFFEE Tamborine Mountain Blend Smooth & mild body, dark berry sweetness & pleasant acidity. + alternate milk 1.0 + extra shot 0.5 + flavoured syrup 0.5 + mocha 1.0 + dirty chai 1.0 <hr/> S 4.5 L 5.5		HOT CHOCOLATE & CHAI LATTE by Cosecha Organics <hr/> S 4.5 L 5.5	LOOSE LEAF TEA English Breakfast Earl Grey Green Chai Lemongrass & Ginger Peppermint <hr/> 5
ICED LATTE + ice cream 1.0 + cream 0.5 + flavoured syrup 0.5 + alternate milk 1.5 <hr/> 6.	ICED LONG BLACK + pouring cream 0.5 + flavoured syrup 0.5 <hr/> 5.5	SPARKLING ICED TEA Peach <hr/> 6.	BATCH BREW Filter coffee brewed on our featured single origin of the month (see cover) <hr/> 5.5

COLD PRESSED JUICES 8.9

Classic OJ

Watermelon+

Watermelon, green apple, strawberry, lime

Super Greens

Green apple, spinach, celery, lemon, ginger

THICKSHAKES 9.9

Cookies 'n' Cream

Coffee - Caramel

Strawberries 'n' Cream



WINES

by Witches Falls Winery

Up here for the day? Check out their cellar door - 79 Main Western Road

more wines listed on our bar menu

WHITE

2022 Sauvignon Blanc
 2021 Chardonnay
 2022 Verdelho
 2021 Vermentino

G 11 | B 42

RED

2021 Cabernet Sauvignon
 2021 Merlot
 2021 Shiraz

G 11 | B 42

PINK

2022 Rosé
 2022 Moscato

G 11 | B 42

BEER ON TAP

9.

BLACK HOPS PALE ALE 4.8%
 HEADS OF NOOSA LAGER 3.5%
 BLACK HOPS GINGER CIDER 4.5%
 SEA LEGS TROPICAL LAGER 4.3%

SIGNATURE

COCKTAILS 17.

COFFEE MARGARITA
 PASSIONFRUIT VANILLA MARTINI
 CHILLI MARGARITA
 LYCHEE SAKE-TINI

HAPPY HOUR  11AM - 12PM \$5 MIMOSAS	HOUSE SPECIALTY <hr/>  SINGLE ORIGIN TASTING BOARD Grown right here on the farm, try our Golden Bean Championship Coffee presented four ways: Espresso, Flat White, Batch Brew, Cascara Spritzer 20.	 FOLLOW US ON INSTAGRAM <hr/> BAR OPEN 10 AM
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