

FROM THE KITCHEN (SERVING ALL DAY TIL 2PM)

ORGANIC LOAFERS ARTISAN CIABATTA TOAST / FRUIT TOAST - \$7.0 / 8.5

Served with butter & mixed conserves (Strange Grains GF option + \$2)

HOUSE-MADE BIRCHER MUESLI - \$13.0

House-made bircher muesli with seasonal fruit compote, natural yoghurt, toasted seeds & honey

FREE RANGE EGGS ON TOAST - \$13.0 (GF + \$2)

Free range eggs how you like them on Organic Loafers ciabatta

ACAI BOWL & GRANOLA - \$16.0

Acai, banana and mixed berries served with kiwi fruit, strawberry, banana & blendco superfood toppings. Prospect Project Ludacrisp Muesli - RAW, GF, DF, SF, V, VG, P

BRUSCHETTA WITH PEPPERS - \$17.5 (GF + \$2)

House peppers, poached egg, rocket, feta, salsa verde, Hylin hot sauce and manchego on Organic Loafers ciabatta

PANCAKES - \$18.0 (V)

Buttermilk pancakes with strawberries, salted maple, vanilla bean icecream and puffed grains.

THE GREEN VEG BOWL - \$18.0 (V)

Poached egg, grilled halloumi, blanched seasonal greens on a herb & quinoa salad served with lemon

SMASHED AVOCADO - \$18.5 (GF + \$2)

Two poached eggs, avocado smash, house ricotta, peas, broad beans, spinach, lemon, mint and wasabi peas on Organic Loafers ciabatta

MUSHROOMS ON TOAST - \$18.5 (GF + \$2)

Mushrooms, poached egg, white bean hummus, wilted kale and house dukka on Organic Loafers ciabatta (V)

CROQUETTES AND EGGS - \$19.0 (V)

Roasted cauliflower and cheddar croquettes served with two poached eggs on cauliflower puree, with a rocket, parmesan and pomegranate molasses salad

GRILLED CHORIZO, FRIED EGG & CREAMED CORN - \$19.5 (GF + \$2)

Fried egg, grilled chorizo, creamed corn, asparagus & chipotle sauce served on ciabatta

THE OPEN BREKKY BURGER - \$21.5

Two poached eggs, Holy Smoke bacon, American Cheddar, avocado smash & a potato rosti with Chipotle sauce served on an open Organic Loafers pretzel bun

SIDES

Holy Smoke free range thick cut bacon, chorizo - \$6.50

Halloumi, wilted greens, avocado or crushed potatoes with salsa verde - \$5.0

House beans, roasted tomato, feta or egg - \$3.0

BRUNCH ITEMS (SERVING FROM 10.30AM TIL 2PM)

MEXICAN NOURISH BOWL - \$17.5

Black bean, red rice, guacamole, pica di galla (salsa), crema, jalapenos, queso fresco (white cheese), corn, amaranth (superfood) and tortilla (V).

SPICY FRIED CHICKEN BURGER - \$19.0

Spicy fried chicken with house dill pickles, jalapenos, American cheddar, chipotle mayo, Hylin hot sauce served in a pretzel bun with hand cut royal blue chips.

AMERICAN CHEESE BURGER - \$19.0

Tender beef pattie with American cheddar, house dill pickles, lettuce, tomato, onion, relish, aioli, mustard served in a pretzel bun with hand cut royal blue chips.

OUR FRIENDS (A FEW WORDS ABOUT OUR SUPPLIERS)

Micrology Coffee Roasters is a local boutique roaster that is passionate about sourcing and supplying some of the worlds most delicious coffees. Masterfully crafting blends and choosing exotic single origins to excite the palate, Micrology continually raises the expectations of Perth coffee drinkers.

Organic Loafers is a small Perth business dedicated to perfecting the art of traditional artisan baking. They use certified organic flour along with a variety of wholesome ingredients that promote the nutritional benefits of traditionally produced breads.

The Holy Bagel have brought proper bagels to Western Australia. Learning from the experts in New York City, the team brought home a wealth of knowledge as well as the genuine traditional machinery to make their bagels. Taking the time to prove, boil and bake their bagels in the traditional way means you can taste the difference.

The Prospect Project source fresh fruit from their family run orchards in the states south west and hand make some of the most delicious, nutritious & cleverly named breakfast delights in Perth.



HYLIN

COFFEE (PLEASE ORDER AT THE COUNTER)

Bonsoy, Almond Milk + 0.5 Extra Shot, Mug + 0.7

WHITE - BLUE NOTE BLEND - \$ 4.0

Flat White, Latte, Cappuccino, Macchiato etc (Long Mac +0.5)

BLACK - SINGLE ORIGIN - \$ 4.2

Espresso & Long Black (check grinders for daily single origin changes)

HOUSE MADE COLD BREW COFFEE - \$ 6.0

Extracted over a minimum of 18 hours with ice cold purified water

FILTER COFFEE - SINGLE ORIGIN \$ 4.0 / 4.5 REFILLS \$ 2.0

(check grinders for daily single origin changes)

INFUSE TEA COMPANY - SPECIALITY TEAS - \$ 4.5

English Breakfast, French Earl Grey, Organic Green, Masala Chai,
Specialty Herbal - Peppermint, Organic Lemongrass & Ginger, Chamomille

HOUSE MADE HERBAL ICED TEAS - \$ 5.5

Check with staff for today's flavour

HOT CHOCOLATE / MOCHA - \$ 4.5 (GF, V)

Kali 33% Cocoa

CHAI LATTE - \$ 4.5

CHOW (CABINET ITEMS)

GRILLED CHEESE - \$8.5 (GF + \$2)

Gouda & Capel club cheddar toastie served on Organic Loafers ultimate sourdough

BREKKY BAGEL - \$ 12.0

Baked fresh Holy Bagel, cream cheese, bacon, fried egg, cheddar & bbq sauce

PLEASE SEE OUR CABINET FOR TODAY'S SELECTION OF BAGELS, PANINIS AND WRAPS

CHEER (JUICES, SMOOTHIES & BOTTLED DRINKS)

All of our juices are cold pressed daily and smoothies are made fresh to order

COLD PRESSED JUICES - \$ 7.5

Cloudy Apple, Valencia Orange,
Strawberry/Watermelon

DAIRY FREE SMOOTHIES - \$ 8.0

MAFIA

Mango, banana, watermelon/strawberry

GREEN

Celery, spinach, ginger, wheatgrass,
apple juice

REFRESHER

Orange & apple juice, raspberries, mint

ADD ORGANIC NOURISH SHOTS - \$2.5

Super greens or Antioxidant berries

STRAWBERRY SMOOTHIE - \$ 8.0

Natural yoghurt or ice cream, honey & milk

BANANA SMOOTHIE - \$ 8.0

Natural yoghurt or ice cream, honey & milk

MANGO SMOOTHIE - \$ 8.0

Natural yoghurt or ice cream, honey & milk

ACAI SMOOTHIE - \$ 9.5

Acai Berries, strawberries, banana & soy milk

TONICS, SPARKLING, SOFTIES & ICED TEAS

See Front Display Cabinet

