

ALL DAY EATS

BREKKY

BÜTTERKEN SOURDOUGH + SPREADS | \$6.5 / \$10

Toasted Bütterken sourdough, butter, preserves or condiments | VEG

EGGS ON TOAST | \$8.5 / \$13.5

Scrambled, poached or fried free range local eggs on Bütterken sourdough | VEG
make it gluten friendly + \$2

BREKKY BUN | \$16.5

Bacon, over easy egg, American cheese and tomato relish in a bun
make it gluten friendly + \$2 | add avocado + \$6

FOLDED EGG BAGEL | \$15.5

Folded eggs, chilli jam, spring onion and feta on a house made seeded bagel | VEG
make it gluten friendly +\$2 | add hot smoked salmon +\$7

AVO SMASH | \$20

On house baked focaccia with marinated cucumber, daikon and sesame | VEG
make it gluten friendly + \$2 |
add hot smoked salmon + \$7 | add halloumi + \$6

PORK BELLY POACHIES | \$28.5

Honey glazed pork belly smoked over red gum, with Asian greens, poached eggs, bearnaise and pickled kohlrabi | G

ENGLISH MUFFINS | \$20

Praline ice cream, roasted stone fruits, spiced hazelnut crumb, raspberry gel and basil | VEG

NATIVE GRANOLA | \$20

Wattleseed granola, mango pudding, burnt pineapple, Makrut lime and rosella granita | G, VG

TURKISH EGGS | \$23

Poached eggs, Turkish yoghurt, dukkah, heirloom tomatoes and crispy quinoa | G, VEG
add side of focaccia + \$3 | add gluten friendly toast + \$2

BIG BITES

GRAIN FED STEAK | \$29.9

Skirt steak medium, fried egg, potato rosti, summer greens and chimichurri | G

SCALLOP & PRAWN TOAST | \$27

Seared scallops, prawn toast, yuzu spiked mayo, kohlrabi and fermented chilli dressing
add fried eggs + \$5

CHOPPED SALAD | \$19

Tomato, cucumber, peppers, pickled fennel, chickpeas, pomegranate, hummus and chermoula | G, VG
add feta + \$5

ISAAC'S UGANDAN LUNCH | \$25

Marinated boneless chicken Maryland, fragrant rice, sautéed greens and smoked chilli | G

Inspired by the comforting meals shared with our Ugandan coffee farmers



CHICKEN CAESAR SALAD | \$25

Chicken, poached egg, white anchovies, bacon, sourdough croutons, parmesan, cos lettuce tossed through Caesar dressing

FISH SANDO | \$26

Battered barramundi, slaw, dill mayo and sauce gribiche in a pickle dusted bun, with chips

VEGAN GYROS | \$23

Salt baked beetroot, mandarin, hazelnut, cashew cheese on flatbread with orange tahini dressing | VG

G | gluten friendly
VEG | vegetarian
VG | vegan

A 17.5% surcharge applies on all public holidays

1.4% card fee applies to all card transactions

LITTLE FOLKS

Or Big Folks Who Aren't As Hungry

DIPPY EGG | \$8.5

EGG ON TOAST | \$8.5

AVO ON TOAST | \$12

FRENCH TOAST | \$12

KIDS GRANOLA | \$9.9

SNACKS

MAC N CHEESE CROQUETTES | \$14

With truffle mayo

TOASTIE | \$12

Ham & Cheese

CROISSANT | \$13

Ham & Cheese

HOT CHIPPIES | \$6 / \$12

EXTRAS

tomato relish
bearnaise
chilli jam **\$3**

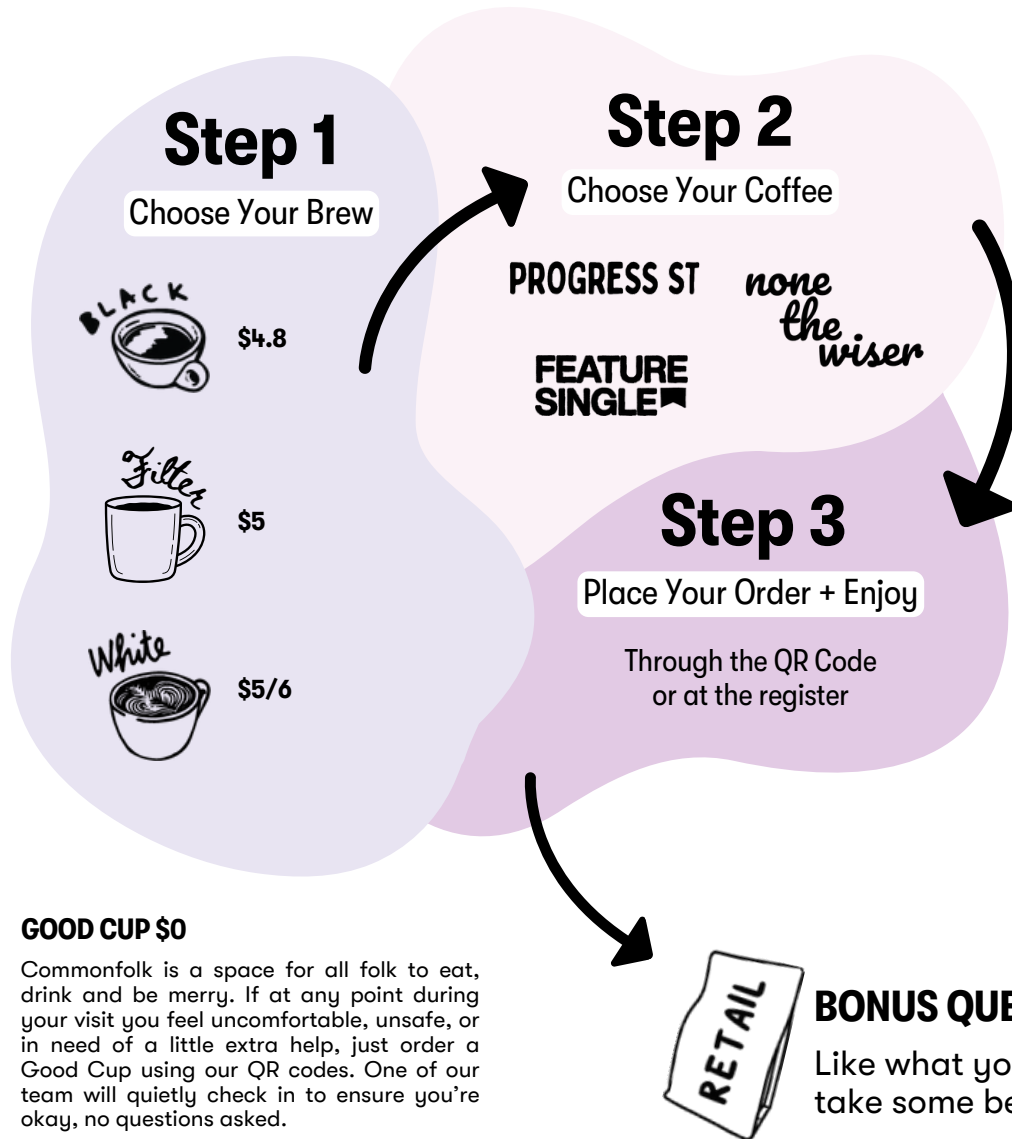
eggs
rosti
roasted tomato
summer greens **\$5**

avocado
roasted mushrooms
chorizo
halloumi **\$6**

bacon
house cured smoked salmon **\$7**

COFFEE

How To Order A Coffee At Commonfolk



GOOD CUP \$0

Commonfolk is a space for all folk to eat, drink and be merry. If at any point during your visit you feel uncomfortable, unsafe, or in need of a little extra help, just order a Good Cup using our QR codes. One of our team will quietly check in to ensure you're okay, no questions asked.

BONUS QUEST

Like what you're drinking? take some beans home!

EXTRAS

oat	\$0.8
soy / almond	\$1
tiger nut	\$1
decaf	\$0.5
extra shot	\$0.5

ICED DRINKS

iced coffee	\$7.5
iced chocolate	\$7.5
iced mocha	\$7.5
iced latte/chai	\$6

HOT DRINKS

teas	\$5
chai with soy	\$6
golden with almond	\$6.5
hot chocolate	\$5.5
babychino	\$2

OUR IMPACT



We donate 20c from every cup of coffee we make to The Cup That Counts to support a coffee industry that's fair for everyone involved. We're tracking our carbon emissions with Sustain.Life and offset them 100%.

CAN'T DECIDE?

Let The Barista Choose For You

