

REFINERY COFFEE

REFINERYCOFFEE.COM.AU
@REFINERYCOFFEECURRUMBIN

ALL DAY MENU

Panya Sourdough And Spread with your choice of either our house made jam, peanut butter, vegemite or honey - GFO, VO	8
Eggs Your Way on Panya sourdough with two eggs either scrambled, poached or fried & our house made relish - GFO, DFO <i>Add a side of bacon or halloumi +6</i>	14
Bacon And Fried Egg Roll with house made relish & hollandaise on a toasted milk bun - GFO, DFO	16.5
Halloumi And Fried Egg Roll with spinach, house made relish & hollandaise on a toasted milk bun - GFO	16.5
Acai Bowl with our house made toasted granola, coconut yoghurt & seasonal fresh fruit - GF, V, DF <i>Add a spoon of peanut butter +3</i>	17
Turkish Style Poached Eggs with flatbread, house made dill labneh, chilli oil & sumac - GFO <i>Add a side of bacon or halloumi +6</i>	18.5
Chilli Scram with goats cheese, chilli oil, fried shallots & house made smokey chilli sambal on sourdough - GFO <i>Add a side of bacon or halloumi +6</i>	19
Spiced Smashed Avo On Sourdough with char grilled soy butter corn, vegan whipped cashew sour cream, corn tortillas, lime & micro coriander - GFO, V <i>Add a poached egg +3 Add a side of bacon or halloumi +6</i>	20
Eggs Benny on a roasted potato cake with two poached eggs, house made hollandaise and your choice of either bacon, avocado or roasted smoked salmon - GF, DFO <i>[add +2 for salmon]</i>	21
Big Breaky Bowl with crispy potatoes, spinach, roast mushroom, vegan aioli, a fried egg & your choice of either bacon, halloumi or avocado - GF, DF, VO <i>Vegan option: swap egg for smoked tofu +3.5</i>	21
Nourish Bowl with quinoa, beetroot hummus, roast marsala pumpkin, grilled broccoli, soy corn, house ferments, avo & a poached egg - GF, DF, VO <i>Add a side of bacon or halloumi +6 poached chicken or roasted salmon +7</i> <i>Vegan option: swap egg for smoked tofu +3.5</i>	23

WE RESPECTFULLY DECLINE MENU SUBSTITUTIONS, IF YOU HAVE ANY ALLERGIES PLEASE SPEAK TO OUR TEAM SO THEY CAN HELP YOU WITH OPTIONS.

Nasi Goreng with a crispy fried egg, sautéed brown rice, onions, greens, sweet soy sauce, scrambled egg, crispy fried shallots & house made smokey chilli sambal - GF, DFO <i>Add a side of poached chicken +7</i>	21
Crispy Fried Chicken Burger with an Asian herb slaw, cheddar cheese & house-made smokey sriracha mayo - GFO	20
Pad Thai with stir-fried rice noodles, scrambled egg, chicken, roasted peanuts, sprouts & citrus - GF, DFO <i>Vegetarian option: swap chicken for smoked tofu</i>	22
Tangy Thai Style Salad with poached chicken, green apple, celery, red onion, fried shallots & mint - GF, DF [contains seafood]	24
Nori Seasoned Fries with vegan aioli - GF, V, DF	6 10
SIDES Extra Egg - Fried or Poached Relish or Hollandaise Spinach Extra Piece Sourdough Gluten Free Bread	3
Avocado	5
Haloumi Smokey Bacon Garlic & Thyme Mushrooms Fried Hash Cake Smoked Tofu	6
Fried Chicken Poached Chicken Roasted Smoked Salmon	7
KIDS – UNDER 12Y ONLY Egg On Toast fried or poached - 1 egg, 1 piece of toast Mini Crepe with banana & nutella	7 8

Bottomless Mimosa Brunch 55
Pick a main of your choice and enjoy bottomless mimosas (classic & watermelon) for 1.5 hours. This is an “all in” booking where everyone at the table must take part, we can arrange non-alcoholic mimosas for those who don’t drink.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION | V = VEGAN | VO = VEGAN OPTION
DF = DAIRY FREE | DFO = DAIRY FREE OPTION

REFINERY COFFEE

DRINKS

BLACKBOARD COFFEE – TWO BLENDS

- Seasonal blend with hints of berries, stone fruit & milk choc
- Bold blend with tasting notes of choc & caramel

Small [Cup]	4.5
Medium [Mug]	5.5
Large	6.5
Filter - Hot or Cold	5.5
Iced Latte	5.5 6.5
Iced Long Black	5 6
Affogato - a double shot with vanilla bean ice cream	6

ADD

Decaf	+0.5
Flavours - Caramel Vanilla Hazelnut Maple	
Mocha	
Extra shot	

ALTERNATIVE MILKS

Bonsoy Almond Coconut Zymill Oat	+0.8
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HOT DRINKS

Organic Cacao Hot Chocolate	5.5
Organic Tumeric Latte	5.5
Organic Chai Latte	5.5
Organic Sticky Chai - loose leaf blended on milk	6.5
Babychino	1.5

POT OF ORGANIC LOOSE LEAF TEA

English Breakfast Earl Grey Peppermint Lemongrass & Ginger Green Sencha Chamomile	5
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SMOOTHIES

Açai - Mixed berries & banana on coconut water	10.5
Green - Spinach, mango & banana on coconut water	
Banana - With honey & cinnamon on milk of your choice	
Add an espresso shot +0.5	
Add vanilla protein [GF,V] +2.5	

OPEN 7 DAYS
WEEK DAYS: 6AM - 2PM | WEEKEND: 7AM - 2PM

COLD PRESSED JUICE

Pear, spinach, cucumber & lemon	7.5
Watermelon, pear, apple & lime	7.5

Orange Juice - freshly squeezed in house	7.5
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MILKSHAKES

Chocolate Strawberry Vanilla Caramel	6.5
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COLD DRINKS

Sparkling mineral water - 750ml	6
Kombucha - Berry or Ginger & Tumeric	6.5
Ginger Beer	4.5
Coke Cola	4.5
Sprite	4.5

ALCOHOLIC – AFTER 10AM

Classic Mimosa - prosecco & freshly squeezed orange juice	14
Watermelon Mimosa - prosecco & watermelon juice	14
<i>[Non-alcoholic available]</i>	

Espresso Martini - made on Blackboard Coffee	17
Elderflower Gin Fizz - with ink gin, soda, cucumber & lime	18

BEER + CIDER

Balter, XPA	8
Balter, Captain sensible	8
Stone & Wood, Pacific Ale	8
Bertie Apple Cider	8

WHITE

	G	B
Giesen Sauvignon Blanc, Marlborough NZ	9	36
Distant South Chardonnay, TAS	13	52

BUBBLES

Treading Softly Prosecco, SA	11	44
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PINK

Chapel Hill Sangiovese Rose, McLaren Vale SA	9	36
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15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.