WINTER MENU

TOASTED BANANA BREAD (V) served w. butter	
TOASTED SOURDOUGH (V) w. choice of condiments (vegemite / peanut butter / jam)	
TOASTED CROISSANT	
w. smoked leg ham & vintage cheddar	\$8.5
w. smoked leg ham, vintage cheddar & tomato w. smoked leg ham, vintage cheddar & avocado	\$9 \$10
w. smoked leg ham, vintage cheddar & avocado w. smoked leg ham, vintage cheddar, avocado & tomato	\$10 \$10.5
(vegetarian options also available)	
BASIC SMASH	
toasted sourdough w. smashed avocado, lemon & toasted seeds + add poached eggs or sides to build breakfast	
WINTER SMASHED AVO' & HEIRLOOM TOMATO MEDLEY (V, VGO)	\$23
smashed avocado w. warm marinated heirloom tomato medley,	
beetroot hummus & persian fetta, topped w. toasted seeds, fresh herbs & lemon, served on grilled sourdough.	
EGGS YOUR WAY (V) local free-range eggs poached / fried / scrambled	
served w. grilled sourdough + add sides to build your breakfast	
BACON & EGG MUFFIN	
free range baked egg & streaky bacon w. your choice of tomato or	
bbq sauce, served on an english muffin	
+ hash brown	+\$2
OG BREKKY BURGER	\$18
two fried free-range eggs, streaky bacon, hash brown, rocket, garlic	
aioli & tomato chutney served on a brioche bun + vintage cheddar cheese	
VEGO BREKKY BURGER grilled halloumi, avocado, hash brown, rocket, garlic aioli & tomato chutney, served on a brioche bun	\$18
MOROCCAN BAKED EGGS baked eggs in moroccan style tomato sauce w. capsicum, onion, cumin & coriander, topped w. fetta & fresh herbs, served w. sourdough	\$20
HOUSE ROASTED MAPLE & PECAN GRANOLA (VG, GFO)	
served w. coconut yoghurt & house-made apple, strawberry & rhubarb compote	
PULLED BBQ CHICKEN BURGER	\$18
pulled chicken breasts, smokey hickory bbq sauce, kaleslaw,	
pickled jalapeno & garlic aioli, served on a brioche bun	
+ fried egg + vintage cheddar cheese	
WINTER SOUL BOWL (VG, GF)	\$25
maple roasted pumpkin, grilled broccolini, kale, falafel, hummus,	Ş20
cashew & almond dukkah, herb oil & lemon	
+ poached egg	
+ grilled halloumi	
BURRITOS:	
CHIPOTLE CHICKEN BURRITO	
grilled chicken breasts, coriander lime rice, grilled capsicum & onion,	
avocado, spinach, cheddar cheese & chipotle aioli served on a flour tortilla	
SWEET POTATO & CHICKPEA BBQ BURRITO (VG) roasted sweet potato, cajun-roasted chickpeas, avocado, spinach &	
sweet corn w. bbq sauce & garlic aioli served on a spinach tortilla	
TOASTIES:	
ROAST BEEF & GRAVY	
sliced roast scotch fillet, caramelized onion, gouda cheese, spinach,	
pickles, seeded mustard & garlic aioli served on sourdough w. beef gravy dipping sauce	
ROAST MUSHROOM & FOUR CHEESE (V)	
roasted mushroom medley w. onion, garlic & herb butter, gruyere,	
mozzarella, spinach & truffle mayo, served on a chianti roll	
SMOKED LEG HAM & CHEESE	
smoked leg ham, swiss cheese, caramelized onion & garlic aioli	
served on sourdough	

SIDES: poached e

hash brown smashed avocado grilled halloumi streaky bacon	\$2 \$5 \$5 \$6
KIDS:	
egg on toast (V) cheese toastie (V)	\$8.5 \$8.5
ACAI BOWLS:	
CONVOY OG (VG, GFO) served w. house roasted maple & pecan granola, banana, strawberries, blueberries, raspberries, coconut flakes & cacao nibs	\$16
TROPICAL (GFO) served w. house roasted maple & pecan granola, banana, strawberries, kiwifruit, passionfruit, lemon curd, coconut flakes & goji berries	\$18
CHOCOLATE served w. house roasted maple & pecan granola, banana, strawberries, raspberries, mini oreos, nutella, coconut flakes & cacao nibs	\$18
ADD: nutella / peanut butter / almond butter / honey / lemon curd	+\$2

HOT DRINKS

MILK flat white / cappuccino / latte / mocha sml \$5 / lrg \$6 chai latte / hot chocolate sml \$5 / lrg \$6 matcha latte / velvet latte / golden latte sml \$5 / lrg \$6 piccolo / macchiato \$4 babycino \$2 BLACK (ALL SINGLE ORIGIN) sml \$5 / lrg \$6 long black sml \$5 / lrg \$6 espresso \$2 batch brew w. free refill \$4.5 ALTERNATIVE MILK \$0.5 almond / soy / oat / macadamia / coconut / lactose free \$0.5 EXTRAS \$0.5 decaf / extra shot \$0.5

TEA BY 'MAYDE TEA'

ENGLISH BREAKFAST a traditional blend of certified organic black tea from India & Sri Lanka

GREEN SENCHA, JASMINE & ROSE

an energising marriage of fine green tea & botanicals rich in antioxidants (green tea sencha, jasmine flowers & rose petals)

DIGEST

an aromatic tea created to support digestion & cleanse the palate (peppermint, liquorice, fennel & calendula)

ENERGISE

a rejuvenating caffeine free blend high in antioxidants & minerals that have been found to improve vitality (lemongrass, papaya pieces, ginger & cinnamon)

ORGANIC CHAI

an aromatic blend of high-grade organic ceylon black tea & hand ground herbs & spices to warm & support digestive function & improve circulation (black tea, cinnamon, ginger, cardamom, clove, black pepper)

COLD DRINKS

ICED LATTE espresso coffee served on ice w. milk of choice	sml \$5 / Irg \$6
ICED MOCHA espresso & chocolate served on ice w. milk of choice	sml \$5 / Irg \$6
ICED MATCHA matcha (finely ground green tea leaves) served on ice w. milk of choi	\$6 ce
COLD BREW cold brew coffee served w. ice or milk of choice & ice	\$6
ICED COFFEE espresso coffee served w. cream & ice cream	
ICED CHOCOLATE house made chocolate served w. cream & ice cream	
AFFOGATO espresso coffee served over ice cream	
NITRO COFFEE cold brew coffee infused w. nitrogen to produce a smooth & creamy texture, w. naturally enhanced sweetness & flavours & no bitter after	
KOMBUCHA locally brewed, small-batch kombucha. see menu board for rotating seasonal flavours	\$6.5
1L refillable take home bottle	
MILKSHAKES vanilla / strawberry / caramel / chocolate / espresso	sml \$5 / Irg \$7

SMOOTHIES:

BASIC 'NANIE banana, ice cream, honey, cinnamon & milk of choice	kids \$6 adults \$10
GREENIE	
spinach, kale, banana, pineapple, passionfruit, dates, apple & mar MANGO PASSION	igo nectar \$11
banana, mango, mango nectar, passionfruit, pineapple,	

coconut yognurt & macadamia miik	
BANGIN' BERRY	
mixed berries, mango, coconut yoghurt, apple juice & mango nectar	
CHOC PEANUT BUTTER CUP	
banana, oats, peanut butter, vanilla whey protein,	
coconut yoghurt, cacao & almond milk (vegan protein option)	
ADD: whey protein / vegan protein	

V Vegetarian GF Gluten Free VG Vegan GFO Gluten Free Option VGO Vegan Option

Please note: a 10% surcharge applies on Sunday's & 15% on public holidays Please advise staff of any allergies at time of ordering

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