

But First Coffee	
ESPRESSO, MACCHIATTO, PICCOLO	4.9
FLAT WHITE, CAPPUCCINO,	5.9   6.9
LONG BLACK, LATTE, MOCHA	
BARISTA'S BREAKFAST espresso, piccolo, cold brew	12.9
POUR OVER	7.9
Specialty	
MATCHA   TURMERIC LATTE	6.9
CHAI LATTE	6.9
NUTELLA or PISTACHIO HOT CHOC	8.9
HOT COCOA w/ marshmallows	6.9
dark   white   choc mint   pink salt & caramel	
Iced Drinks	
ICED LATTE   LONG BLACK	7.2
CRÈME BRÛLÉE LATTE	9.9
ICED PISTACHIO WHITE MOCHA	8.9
MONTE BLANC	8.9
Alternative Milks & Add Ins	
DECAF	0.5
EXTRA SHOT	0.9
ALMOND   OAT   SOY   LACTOSE FREE	0.8
VANILLA   CARAMEL   HAZELNUT	1
Tea	
By 'Origin Tea'	
ENGLISH BREAKFAST   EARL GREY	6
LEMONGRASS & GINGER   PEPPERMINT	
SENCHA GREEN   JASMINE GREEN	
CHAI TEA rainbow chai, byron bay	7.3
Cold Drinks	
CHILL FILTER SPARKLING WATER 700ml	4.5
COKE   COKE NO SUGAR	5.5
FAMOUS SODAS passionfruit   ginger beer	7.9
HOME-MADE LEMONADE traditional   strawberry   passion	7.5
SPRITZ lychee & dragonfruit   lemon lime bitters	7.9
ORGANIC COLD PRESSED JUICE 350ml	11
energise green - pineapple, silverbeet, spinach, lime & mint	
immunity - orange, pine, carrot, turmeric, lemon, celery	
tropical - orange, mango, passionfruit, lucuma	
antiox - apple, raspberry, passionfruit, rhubarb	
orange - 100% orange	
SPARKLING ICED TEA peach   lemon   mango	7.5
SMOOTHIES GF, VEGAN	12.5
coco loco - mango, pineapple, mint, coconut	
sbd - strawberry banana delight	
MILK SHAKES thick shake +2	9.5
vanilla   strawberry   choc   oreo   caramel   espresso	
MILK FLOAT signature drink ice, softserve, milk, flavouring	9.9
chocolate   coffee   mocha   chai   dirty chai	

### Sweet Things

SOFTIE SUNDAE<sup>GF</sup>

soft serve + topping

8.9

CLASSIC AFFAGATO<sup>GF</sup>

soft serve + espresso + chocolate

13.9

NUTELLA AFFAGATO<sup>GF</sup>

soft serve + espresso + nutella+ hazelnuts

14.9

PISTACHIO AFFAGATO<sup>GF</sup>

soft serve + espresso + pistachio creme + pistachios

14.9

BUTTERSCOTCH CRUNCH SUNDAE

soft serve + malted cornflake crunch + butterscotch sauce

13.9

TUTTI FRUTTI SUNDAE<sup>GF</sup>

soft serve + seasonal poached fruits + ginger & almond crunch

14.9

VANILLA BEAN BASQUE CHEESECAKE<sup>GF</sup>

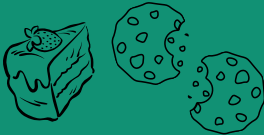
seasonal poached fruits + soft serve + streusel crunch

16.9

MORE SWEETNESS?

CHECK THE CABINET FOR


TODAY'S BAKES!



Please advise our team of any allergies or intolerances when ordering.

We love nuts! As a result they are in a lot of our cakes, bakes, menu items & in our kitchen. We have a seperate GF toaster and our fryer is GF. We will always take care of your dietary needs but cannot 100% guarentee there wont be traces of allergens. Please note: a 17.5% surcharge on public holidays, 1.1% surcharge applies to card payments, 2.6% for amex we happily accept cash.

MISSY'S



Did you know that all of our desserts and bakes are made by Missy? Scan this QR code to see her whole cakes and SO much more

missys.com.au

sassafras

“Bloody Good Cafe”

sassafrasofpaddington.com.au

Spirits & Cocktails

MIMOSA sparkling wine, orange juice	15
APEROL aperol, prosecco, soda, orange	20
BLOODY MARY our take on an old favourite	21
BLUEBERRY MULE vodka, blueberries, lime, ginger beer	21
VODKA - NOOSA VODKA soda & dried lime	13
SHIRAZ GIN TEMPUS TWO tonic & dried lemon	14
BARREL AGED GIN LARRIKIN dark soda & dried lime	14
AUSSIE DRY GIN INK GIN tonic, rosemary, dried lemon	14
BEENLEIGH GOLD RUM dark soda, mint	13
BEENLEIGH WHITE RUM house lemonade, dried lime	13
MONKEY SHOULDER WHISKEY ginger beer, dried orange	13
MAKERS MARK BOURBON dark soda, dried lime	13

Wine150ml250mlBTL

SPARKLING		
CLOUDBREAK BLANC DE NOIR	15	- 56
Adelaide Hills, SA - crisp pink apple, dry finish		
SILVERLEAF SPARKLING BRUT	14	- 48
Margaret River, WA - organic, lightly floral, sweet finish		
WHITE		
CLOUDBREAK SAUVIGNON BLANC	13	18 52
Adelaide Hills, SA - high altitude,guava & fruit salad notes		
VILLA CALAPIANO PINOT GRIGIO	14	19 56
Veneto, Italy - light, semi-fragrant, lemony citrus flavours		
CHURCHVIEW EST. CHARDONNAY	15	20 58
Margaret River, WA - stonefruit, lengthy citrus acidity		
ROSE		
SERAFINO GOOSE ISLAND ROSE	14	19 52
McLaren Vale, SA - light-bodied & fruity, w/ a hint of spice		
RED		
CLOUDBREAK PINOT NOIR	-	- 56
Adelaide Hills, SA - pretty red fruits, crunchy acidity & delicate		
PATRICK ‘P SERIES’ SHIRAZ	-	- 48
Limestone Coast, SA - soft, elegant, approachable, rounded yet complex Aussie Shiraz		
Up to 2 bottles of wine can be taken away with a meal purchase		

BeerBottle | Can

JAMES SQUIRE ZERO LAGER	9
BOAGS PREMIUM LIGHT LAGER	9.5
GREAT NORTHERN SUPER CRISP	9.5
ASAHI SUPER DRY	11.5
YOUR MATES LARRY PALE ALE	12.5
FUTURE MAGIC HAZY PALE	12.5
STONE & WOOD PACIFIC ALE	12.5
CHEEKI TIKI APPLE CIDER	13.5
BROOKVALE UNION GINGER BEER	13.5

Brunchall day

HAPPY EGGS GFO, VG	17.5
two eggs your way, toasted cordelia sourdough, house relish + bacon & avo 9.9 + haloumi & avo 9.9	
BREAKFAST BURGER GFO	23.9
smoked bacon OR haloumi with fried egg, salad greens, home made hashbrown, cheese, relish, aioli	
BNE WRAP	18.9
bacon OR haloumi, 2 fried eggs, spinach, house relish, hollandaise + cheese 2 + hash brown 4.5 + hot sauce 1	
CRISPY CHILLI CORN FRITTERS (mild) GF, VEGAN	24.9
with jalapeno aioli, sassy relish, avocado, cherry tomatoes, greens + haloumi 7 + poached egg 4	
SMASHED AVO TOAST GFO, VEGAN	22.9
Cordelia sourdough w/ edamame hummus, sesame seeds, rocket, pickled radish, orange gel, lemon agrumato + poached egg 4 + whipped goats cheese 4	
SMOKED MUSHROOMS GF, VG	26.9
with cheesy fried polenta, whipped rosemary goats cheese, leafy greens, confit leek, burnt leek dust, pangrattato + poached egg 4 + haloumi 7	
CHILLI SCRAMBLE	27.9
Superthing croissant, goats cheese scrambled eggs, bacon, fresh chilli, chilli oil, pangrattato, grana padano	
EGGS BENNY GFO	26.9
served on toasted Cordelia sourdough with baby spinach & house hollandaise w/ smoked bacon w/ avocado & pistachio dukkha w/ tassie smoked salmon w/ smoked brisket & chilli sauce	
RICOTTA HOTCAKES VG	22.9
with honeycomb butter + organic maple syrup + smoked bacon & grilled banana 6.9 + lemon curd & blueberry compote 5.5 + vanilla soft serve ice-cream 4	
BRISKET CHILLI CON CARNE GF	27.9
slow cooked beef brisket chilli con carne, w/ cheesy fried polenta, goats cheese crema, avocado & two poached eggs	
ROASTED PUMPKIN SALAD GF, VG	25.9
moroccan spiced butternut pumpkin, avocado, mixed greens, whipped goats cheese, pomegranate gel, roasted macadamias, maple vinaigrette + grilled haloumi 7 + grilled lemongrass chicken 7	
ROAST VEG BOWL GF, VEGAN	25.9
sesame roasted baby carrots, beets, pumpkin & brussel sprouts, edamame hummus, whipped tahini, crispy chickpeas, citrus maple drizzle, garden greens + grilled lemongrass chicken 7	
GREEN PAPAYA SALAD GF, VEGAN	25.9
wombok, carrot, fresh herbs, charred beans, green papaya, nam jim, chilli jam, candied cashews + grilled lemongrass chicken 7 + karaage fried chicken 7	
PEKING DUCK CIGARS	28.9
house made with davidson plum bbq sauce, kewpie mayo, fried shallots & wombok slaw	

Brunch Continued...all day

SOUVLAKI-ISH WRAP	23.9
choose: beef brisket   grilled chicken   falafel toasted wrap filled with mixed greens, cherry tomato, house pickled onions, chips & pepper mayo	
SASSY REUBEN SANDO	26.9
house smoked beef brisket, swiss cheese, horseradish cream, mustard, sauerkraut, dill pickles, toasted sourdough + double the brisket 6	
KATSU BURGER GFO, VG - swap to falafel	26.9
hot honey karaage chicken, wombok slaw, katsu sauce, pickled ginger, milk bun w/ chips	
CHIPS house seasoning GF, VEGAN	11
with choice of sauce: vegan aioli   pepper mayo   tomato sc	
MISSY’S BANANA & WALNUT BREAD	11.9
w/ house made honeycomb butter	
CHECK THE CABINET FOR FRESH BAKED CROISSANTS, CAKES AND BICCIES	

= locals favourite = chef’s favourite

GFO - can be changed to gluten free  
GF - gluten free VG - vegetarian

Add OnsBuild Your Own + \$5

sourdough slice 3   swap to GF Bagel or bread 2
halloumi 7   avocado 5   smoked salmon 9   bacon 7
home-made hashbrown 4.5   smoked mushrooms 6
scrambled eggs 7   one egg (poached or fried) 4   feta 4
grilled lemongrass chicken 7   karaage chicken 7

BOOZY BRUNCH 60PP

One Main Meal & Endless Mimosas For  
One hour. Everyday from 10AM.  
\*All adult members of the table need to  
participate.