

## But First Coffee

<b>ESPRESSO, MACCIATTO, PICCOLO</b>	4.9
<b>FLAT WHITE, CAPPUCINO, LONG BLACK, LATTE, MOCHA</b>	5.9   6.9
<b>BARISTA'S BREAKFAST espresso, piccolo, cold brew</b>	12.9
<b>POUR OVER</b>	7.9
<b>DECAF</b>	0.5
<b>EXTRA SHOT</b>	0.9
<b>ALMOND   OAT   SOY   LACTOSE FREE</b>	0.8
<b>VANILLA   CARAMEL   HAZELNUT</b>	1

## Specialty

<b>MATCHA   TURMERIC LATTE</b>	7.2
<b>CHAI LATTE</b>	6.9
<b>NUTELLA or PISTACHIO HOT CHOC</b>	8.9
<b>HOT COCOA w/ marshmallows</b>	6.9
dark   choc mint   pink salt & caramel	

## Iced Drinks

<b>ICED LATTE   LONG BLACK</b>	7.2
<b>COLD BREW</b>	7.2
<b>CRÈME BRÛLÉE LATTE</b>	10.9
<b>MONTE BLANC</b>	8.9
<b>MILK FLOAT ice, soft serve, milk, syrup</b>	9.9
chocolate   coffee   mocha   chai   strawberry matcha	

## Tea

By 'Origin Tea'

<b>ENGLISH BREAKFAST   EARL GREY</b>	6
<b>LEMONGRASS &amp; GINGER   PEPPERMINT</b>	
<b>SENCHA GREEN   JASMINE GREEN</b>	
<b>CHAI TEA</b> rainbow chai, byron bay	7.3

## Cold Drinks

<b>CHILL FILTER SPARKLING WATER 700ml</b>	4.5
<b>COKE   COKE NO SUGAR</b>	5.5
<b>FAMOUS SODAS</b> passionfruit   ginger beer	7.9
<b>HOME-MADE LEMONADE</b> traditional   strawberry	7.5
<b>SPRITZ</b> lychee & dragonfruit   lemon lime bitters	7.9

<b>PREMIUM COLD PRESSED JUICE 350ml</b>	11.5
<b>energise green</b> - pineapple, silverbeet, spinach, lime & mint	
<b>immunity</b> - orange, pine, carrot, turmeric, lemon, celery	
<b>tropical</b> - orange, mango, passionfruit, lucuma	
<b>antiox</b> - apple, raspberry, passionfruit, rhubarb	
<b>orange</b> - 100% orange	

<b>SPARKLING ICED TEA</b> peach   lemon   mango	7.5
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<b>SMOOTHIES</b> GF, VEGAN	12.5
<b>coco loco</b> - mango, pineapple, mint, coconut	
<b>sbd</b> - strawberry banana delight	

<b>SIGNATURE SOFT SERVE SHAKES</b> thick shake +2	9.5
vanilla   strawberry   choc   oreo   caramel   espresso	

## Spirits & Cocktails

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

## Wine

150ml 250ml BTL

### SPARKLING

<b>CLOUDBREAK BLANC DE NOIR</b>	15	-	56
Adelaide Hills, SA - <i>crisp pink apple, dry finish</i>			
<b>SILVERLEAF SPARKLING BRUT</b>	14	-	48
Margaret River, WA - <i>organic, lightly floral, sweet finish</i>			
<b>VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE</b>			159
Champagne, France - <i>fresh, well balanced, dry finish</i>			

### WHITE

<b>CLOUDBREAK SAUVIGNON BLANC</b>	13	21	52
Adelaide Hills, SA - <i>high altitude, guava &amp; fruit salad notes</i>			
<b>VILLA CALAPIANO PINOT GRIGIO</b>	14	22	56
Veneto, Italy - <i>light, semi-fragrant, lemony citrus flavours</i>			
<b>CHURCHVIEW EST. CHARDONNAY</b>	15	23	58
Margaret River, WA - <i>stonefruit, lengthy citrus acidity</i>			

### ROSE

<b>SERAFINO GOOSE ISLAND ROSE</b>	14	22	52
McLaren Vale, SA - <i>light-bodied &amp; fruity, w/ a hint of spice</i>			

### RED

<b>CLOUDBREAK PINOT NOIR</b>	-	-	56
Adelaide Hills, SA - <i>pretty red fruits, crunchy acidity &amp; delicate</i>			
<b>PATRICK 'P SERIES' SHIRAZ</b>	-	-	48
Limestone Coast, SA - <i>soft, elegant, approachable, rounded yet complex Aussie Shiraz</i>			

Up to 2 bottles of wine can be taken away with a meal purchase

## Beer

Bottle | Can

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

# sassafras

cafe - bistro  
functions  
events  
catering

"Bloody Good Cafe"

sassafrasofpaddington.com.au

Wifi password: Sassafras123

## Sweet Things

<b>SIGNATURE SOFTIE SUNDAE</b> signature soft serve + topping	8.9
<b>CLASSIC AFFAGATO</b> signature soft serve + espresso + chocolate	13.9
<b>NUTELLA AFFAGATO</b> signature soft serve + espresso + nutella+ hazelnuts	14.9
<b>PISTACHIO AFFAGATO</b> signature soft serve + espresso + pistachio creme + pistachios	14.9
<b>SIGNATURE SOFTIE WAFFLE CONE</b>	7.9
<b>ADD SOFT SERVE TO ANY CAKE OR COOKIE!</b>	4
<b>MISSY'S BANANA &amp; WALNUT BREAD</b> w/ house made honeycomb butter	11.9

## 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, 1.6% surcharge applies to card payments, 2.9% 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

## All Day Menu

<b>HAPPY EGGS</b> GFO, VG two eggs your way, toasted cordelia sourdough, house relish + <b>bacon &amp; avo 9.9</b> + <b>haloumi &amp; avo 9.9</b>	17.5
<b>BREAKFAST BURGER</b> GFO smoked bacon OR haloumi with fried egg, salad greens, home made hashbrown, cheese, relish, aioli	23.9
<b>BNE WRAP</b> bacon OR haloumi, 2 fried eggs, spinach, house relish, hollandaise + <b>cheese 2</b> + <b>hash brown 4.5</b> + <b>hot sauce 1</b>	18.9
♥ <b>CRISPY CHILLI CORN FRITTERS (mild)</b> GF, VEGAN with jalapeno aioli, sassy relish, avocado, cherry tomatoes, leafy greens + <b>haloumi 7</b> + <b>poached egg 4</b>	24.9
<b>SMASHED AVO TOAST</b> GFO, VEGAN Cordelia sourdough w/ edamame hummus, sesame za'atar, leafy greens, pickled radish, orange gel, lemon agrumato + <b>poached egg 4</b> + <b>whipped goats cheese 4</b>	22.9
👩 <b>SMOKED MUSHROOMS</b> GF, VG with cheesy fried polenta, whipped rosemary goats cheese, leafy greens, confit leek, burnt leek dust, pangrattato + <b>poached egg 4</b> + <b>haloumi 7</b>	27.9
<b>CHILLI SCRAMBLE</b> Superthing croissant, goats cheese scrambled eggs, bacon, fresh chilli, chilli oil, pangrattato, grana padano	27.9
<b>EGGS BENNY</b> GFO served on toasted Cordelia sourdough with baby spinach & house hollandaise <b>w/ smoked bacon</b> <b>w/ avocado &amp; pistachio dukkha</b> <b>w/ tassie smoked salmon</b> <b>w/ smoked brisket &amp; chilli sauce</b>	26.9 26.9 29.9 26.9
♥ <b>RICOTTA HOTCAKES</b> VG with honeycomb butter + organic maple syrup + <b>smoked bacon &amp; grilled banana 6.9</b> + <b>lemon curd &amp; blueberry compote 5.5</b> + <b>signature soft serve ice-cream 4</b>	22.9
<b>HOT SMOKED SALMON OMELETTE</b> w/ creme fraiche basil cream, avocado, lemon caiar & sourdough	27.9
<b>JONNY'S SALAD</b> GF lemongrass chilli chicken deglazed with a peanut, sesame & soy dressing, on a nest of crisp sweet potato, slaw, avocado & a medium poached egg	28.9
<b>SLOW COOKED LAMB SHOULDER</b> orange & tamarind glazed lamb, harissa spiced carrots and ancient grains salad with toasted almonds, coriander & mint	29.9
👩 <b>GREEN PAPAYA SALAD</b> GF, VEGAN wombok, carrot, fresh herbs, charred beans, green papaya, nam jim, chilli jam, candied cashews + <b>grilled lemongrass chicken 7</b> + <b>karaage fried chicken 7</b>	25.9
♥ <b>PEKING DUCK CIGARS</b> house made with davidson plum bbq sauce, kewpie mayo, fried shallots & wombok slaw	28.9

👩 **Chef tip: try it on hashbrowns instead of toast + 2**

## All Day Menu

<b>SOUVLAKI-ISH WRAP</b> <b>choose: beef brisket   grilled chicken   falafel</b> toasted wrap filled with mixed greens, cherry tomato, house pickled onions, chips & pepper mayo	23.9
♥ <b>SASSY REUBEN SANDO</b> house smoked beef brisket, swiss cheese, horseradish cream, mustard, sauerkraut, dill pickles, toasted sourdough + <b>double the brisket 6</b>	26.9
<b>CHICKEN BURGER</b> GFO, VG - swap to falafel crispy fried moroccan spiced chicken, sticky chilli caramel, slaw, pepper mayo, honey chilli pickled cucumber w/ a side of chips.	26.9
<b>CHIPS house seasoning</b> GF, VEGAN with choice of sauce: vegan aioli   pepper mayo   tomato sc	11

♥ = locals favourite 👩 = chef's favourite

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

## Add Ons

Build Your Own + \$5

**sourdough slice 3 | swap to GF bagel 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**  
**whipped goats cheese 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.

