twotwo//onetwo

Opening Hours

Monday - Wednesday/Friday

7am - 5pm

Thursday

7am - 6.30pm *Kitchen Closes 4.30pm

Saturday and Sunday

8am - 4pm

Public Holidays

8am - 4pm

*Kitchen closes 30mins before closing time

Breakfast available all day

Toast and Spreads choice of soy linseed sourdough, white sourdough, white or wholemeal toast with strawberry jam, vegemite, nutella, marmalade or peanut butter 5.5

Homemade Granola and Yoghurt (GF) with mixed nuts, coconut, dried fruit, natural yoghurt and fresh fruit 14.5

Eggs on Toast with with eggs your way served on toasted sourdough 12

Breakfast Burger with bacon, fried egg, rocket, avocado, cheese and aioli on a toasted milk bun 13.5

Buttermilk Blueberry Hotcakes with blueberry compote, double cream and oat crumble 16.5 (add ice cream \$2)

Smashed Avocado with poached egg, cherry tomato, rocket and red radish on toasted sourdough 17.5

Knafeh French Toast with crushed pistachio, vanilla icecream, rose water syrup and fresh berries 17

Chorizo and Haloumi Baked Eggs with spiced tomato sauce, chickpeas, eggs and toasted sourdough 18.5 Smoked Salmon and Cheese Croquettes with poached eggs, chilli jam, charred corn, sautéed Tuscan kale and grated parmesan 19.5

Mediterranean Breakfast (V) with grilled haloumi, marinated Kalamata olives, fresh tomato, cucumber, labneh, spiced tomato chickpeas, Persian fetta and warm pita bread 22.5

Big Breakfast with eggs your way, grilled chorizo, bacon, garlic flat field mushrooms, roasted tomato, sautéed spinach and toasted sourdough 23.5

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Bacon	5.5
Flat Field Mushrooms	5.5
Smoked Salmon	5.5
Roasted Tomato	3
Sautéed Spinach	3
Persian Fetta	4
Grilled Chorizo	5.5
Avocado	3.5
Grilled Haloumi	5
Mustard Hollandaise	3

Gluten free bread is available please ask our staff

Lunch available after 11am

Burrito Salad Bowl (GF) with red cabbage, red radish, spiced pepitas, brown rice, cos lettuce, cherry tomatoes, avocado, coriander, chipotle yoghurt dressing and lime 15.5 (Add Chicken \$5.5)

Grilled Chicken and Brown Rice Salad (GF) with roasted flat field mushrooms, grilled haloumi, orange segments, tuscan kale, red onion and fig dressing 17.5

Lamb Kafta Bowl with cherry tomatoes, mint, cucumber, red onion, cos lettuce, fried bread salad, garlic labneh, caramelised pomegranate and balsamic dressing 18.5

Crispy Fried Karagge Chicken Burger with cabbage slaw, pickled yellow radish, cheese, Kewpie mayonnaise and fries 18.5

Smoked Salmon Okonomiyaki (a traditional Japanese savoury cabbage pancake) with pickled red ginger, tempura flakes, Japanese mayonnaise, sweet savoury soy sauce and a poached egg 19.5

Ploughmans Lunch with shaved leg ham, cracker barrel vintage cheddar, cucumber pickles, red radish, hard boiled egg, toasted sourdough, sweet mustard pickles and butter 20.5

French Fries served with sea salt and aioli 8

Something for the Kiddies

Fruit and Yoghurt served in a jar 5.5

Pancakes (1) served with maple syrup and ice cream 6.5

Chicken Nuggets and Chips with tomato sauce 6.5

Quick Fix

Overnight Oats with mixed berries and house-made granola 8.5

Bacon and Egg English Muffin with cheese and tomato jam 9.5

Chicken and Spinach Toasted Pita with cheese, mayonnaise and sweet mustard pickle 9.5

Grilled Haloumi Toasted Pita (V) with rocket, kale, tomato, spiced chick pea and labneh 9.5

Scambled Chickpea and Spinach Toasted Pita with Persian fetta (V) 9.5

Ham, Cheese and Tomato Toastie 6.5 | Croissant 6.5

Drinks

Coffee

our baristas proudly serve Campos Coffee, the home of specialty and high quality coffee.

machiatto//short black// piccolo latte//long black 3

cappuccino//latte//flat white// chai latte//hot chocolate regular 3.7//large 4.2

mocha 3.8

nutella hot chocolate 4

Extras

extra shot 0.6 bon soy milk 0.8 almond breeze milk 0.8 lactose free milk 0.8 coffee syrup: vanilla//caramel//hazelnut 0.5 marshmallows 0.5 whipped cream 0.6 babycino 1

Tea

mayde tea: handcrafted black and herbal teas free from artificial colours and flavours. These teas showcase nature's best nutrients and herbal constituents for healing and nourishing the body.

english breakfast//black tea 4
earl grey//black tea, bergamot 4
digest//peppermint, liquorice, fennel
and calendula 5
serenity//chamomile, passionflower,
rose petals, lavender 5

green sencha jasmine and rose// green sencha, jasmine flowers, rose petals 5 organic chai//black tea, cinnamon, ginger, cardamom, clove, black pepper 5

Cold Bottles

coca-cola//coke zero// sprite 4.5

capi sparkling 4.4 mt franklin still water 3.5

Cold Pressed Juice

hrvst selection // 7 hrvst original orange 6 hrvst cloudy apple 6 (please see window display)

Homemade Iced Refreshments

iced chocolate//coffee with ice cream and whipped cream 6 iced latte 5 iced mocha 6 iced long black 5 pink lady & raspberry iced tea 6.5

Passionfruit Lemonade

fresh lemonade with passionfruit and mint leaves 6.5

Old Fashioned Thickshake

chocolate//strawberry//caramel// oreo cookie//vanilla// 5.5

nutella and peanut butter thickshake 6