

DRINKS

COFFEE

Five Senses

White **3.8**

Black **3.8**

Decaf **+1.0**

Almond Milk **+1.0**

Bonsoy **+0.5**

Cold brew **5**

Coconut cold brew **5**

Filter **6**

Iced **5**

Ice cream **+0.5**

HEALTH LATTES DF

Pink Latte

Beetroot, soy milk,
honey **5**

Golden Latte

Turmeric, ginger, cinnamon,
soy milk, honey **5**

Green Latte

Matcha, honey, coconut
milk, soy milk **5**

TEA

Storm in a Teacup **4.5**

Breakfast Tea

Silver Fox

Lemonzilla

Peppermint

Rancho Relaxo

Genmaicha

Soy Chai **5**

KOMBUCHA

Remedy **6**

Raspberry Lemonade

Hibiscus Kiss

Ginger & Lemon

Mörk Hot Chocolate **4.5**

Soy Chilli Hot Chocolate **6**

COLDPRESSED JUICE

AYOMO

Garden Green

Apple, celery, cucumber, spinach
kale **7**

Summer Lovin'

Pineapple, lemon, mint, apple **7**

Doctor C

Grapefruit, carrot, mint, orange,
lemon **7**

Straight Up

Watermelon juice **7**

SMOOTHIES

Caramello

Banana, peanut butter, mesquite,
cacao, chocolate almond milk **10**

Sunrise

Mango, passionfruit, dragon fruit,
berries, guava nectar, coconut **14**

Ginzing

Ginger, turmeric, mango, orange
juice, chia, cinnamon **10**

The Hulk

Kale, spinach, passionfruit,
chia, banana, coconut water,
goji **10**

Pineapple Paradise

Pineapple, lychee, mint, coconut
water **10**

SPARKLING

San Pellegrino **4**

Grapefruit

Blood Orange

Chinotto

OJ **6**

Coconut Water **5**

Sparkling Mineral Water **4/6**

Coke, Diet, Sprite **4**

BREAKFAST ALL DAY

Bircher – Raspberry compote, fresh apple, berries, toasted
coconut, oat crumble, honey yoghurt & mixed seeds **15**

Flip Shelton's 5 Grain Porridge – Vanilla almond milk, puffed quinoa
granola with mixed seeds & nuts, toasted coconut, mixed berry
compote, banana & maple syrup **14 v**

Rosemary & Vine Fruit Toast – French butter **8.5**

Wholemeal Waffles – Fresh berries, banana, candied bacon crumb,
salted caramel mascarpone, freeze dried strawberries, toasted
macadamia & maple syrup **17.5**

Chilli Scrambled Eggs – Bacon, spring onions, manchego cheese &
toast **17**

Avocado Toast – Beetroot relish, burnt lime, pickled red onion,
coriander, mixed seeds & sumac salt **16** (+ egg **2.5**) **v**

Morning Grain Salad – Quinoa, freekeh, wild rice, rocket, toasted
almonds, chai soaked raisins, cumin yoghurt & poached egg **16**
(+ grilled bacon **3**)

Eggs Benedict – Pork belly, bacon jam, fresh apple, jalapeño
hollandaise & pork crackling served on toast **19**

Hickory Smoked Mushroom – Avocado, haloumi, onion jam, tomato,
spinach, a balsamic reduction & a poached egg on toast **18.5**

Cheesy Croquettes – Bacon jam, kale, heirloom tomatoes, charred
corn & tomato relish **17.5**

Shakshuka – Baked eggs wrapped in prosciutto, feta, mushroom,
capsicum, dukkah & toast **19**

Roasted Curried Pumpkin – Goats cheese, kale, brussel sprouts,
mixed seeds, poached egg & toast **18**

Free Range Eggs On Toast – Poached/fried **9.5** (Scrambled **+2**)

LITTLE PEEPS

1 Slice vegemite toast with a glass of cold milk **5**

Natural yoghurt with seasonal fruits, honey, fresh honeycomb,
mixed seeds & strawberry dust **9**

Scrambled eggs, grilled bacon, toast **10.5**

EXTRAS

Gluten free bread **+1.5**

Beetroot/Tomato relish **1.5**

Pickled red onion **1.5**

Marinated feta **3.5**

Roast tomato/spinach/mushroom **3.5**

Jalapeño hollandaise/Dijon aioli/
Chipotle aioli **1.5**

Extra egg **2.5**

Bacon/Avocado **4.5**

Haloumi **4**

Croquette **5**

House smoked salmon **6**

Chilli dusted fries (*lunch
only*) **7**

LUNCH FROM 11:30AM

Mexican Chicken Salad – Charred corn, cabbage, pinto beans, quinoa,
coriander, mint, jalapeños **18 GF**

Californian Superfood Salad – Tri-coloured quinoa, shredded kale, wild
organic rice, coriander, charred corn, salted ricotta, black turtle beans,
heirloom tomatoes, jalapeños, gojis, spicy lime vinaigrette **16** (+ tuna **2.5**) **GF**

Sushi Bowl – Brown rice, crispy tofu, grilled salmon, edamame beans, pickled
ginger, sprouts, nori, wasabi mayo & a chilli honey soy dressing **17.5**

Cayenne Prawn Tacos – Smashed avocado, cabbage slaw, coriander,
chipotle aioli **19.5 GF**

Crispy Chicken Baos – House made kim chi, chilli mayo, lime and coriander **15**

Touchwood Double Cheese Burger – Bacon, pickles, lettuce, Touchwood
BBQ sauce, aioli & chilli dusted fries **20**

Pulled Pork Baguette – Pickled pineapple, carrot, cabbage slaw, cucumber,
fresh chilli, black sesame seeds & coriander **14**

SWEETS

Please see our cake display for a selection of sweets!

Follow us on:

FACEBOOK /touchwoodcafe

INSTAGRAM @touchwoodcafe

TWITTER @touchwoodisgood

GF Gluten Free

V Vegan

DF Dairy Free

We will try our best to accommodate
changes to the menu. However, during
busy periods, unfortunately this may not
be possible. Thank you for understanding.

