

# SAINT THOMAS

COFFEE KITCHEN COURTYARD

Mon-Fri 6:00am-3:00pm Sat-Sun 7:30am-3:00pm

## TOAST & PRESERVES

With house-made jams, peanut butter, honey or vegemite on:

- Sourdough or multigrain 9
- Fruit bread or GF bread 12

## FREE RANGE EGGS 12

Poached, fried or scrambled on Noisette sourdough or multigrain toast.

## AUTUMN PORRIDGE DF 20

Oats infused with honey, cinnamon & tahini, dates, mandarin segments & pumpkin seeds. Prepared with soy milk & served with a side of warm apple jus.

## HOT CAKES GF 22

Cacao hot cakes with fried banana, caramel sauce, maple & mascarpone quenelle & green banana powder crumble.

## THE BIG TOM GFO 24

Kransky sausage, fried eggs, confit tomatoes, cheesy hash browns & bacon on chargrilled sourdough served with BBQ sauce.

## MIXED MUSHROOMS VEG/GF 22

Sautéed mushrooms, poached eggs, kale, parmesan, creamy mushroom drops, almond flakes, black truffle oil & hash browns with a creamy emmental cheese centre.

## CHILLI SCRAMBLE GFO 22

Scrambled eggs spiced with chilli & chives. Served with pan fried chorizo & manchego cheese & drizzled with housemade chilli oil. Sitting atop chargrilled sourdough.

## ITALIAN BAKED EGGS GFO 24

Pan baked eggs in tomato, basil & oregano sauce with Italian sausage, bocconcini, cherry tomatoes & crispy kale. Served with cheesy, garlic crostini.

## SMASHED AVOCADO VEG/VGO/GFO 22

Smashed avocado with poached eggs & a medley of heirloom tomatoes, dressed with balsamic vinegar, whipped feta, fresh rocket & Egyptian dukkha. On multigrain toast.

## EGGS BENEDICT GFO 22

Slow cooked pulled pork, poached eggs & sauteed spinach with wholegrain hollandaise sauce & parmesan snow. Served on toasted English muffins.

## CROQUE MADAME 20

Fried egg, slow cooked ham hock, French bechamel and melted Emmental cheese. Served between sliced sourdough and alongside a herb salad.

## WELLNESS BOWL 20

Chilli black beans, roasted cumin spiced sweet potato, Mexican cauliflower rice & corn and endamame salsa. With housemade guacamole & corn chips.

+ Poached eggs 5

+ Roast chicken 5

## SOUP OF THE DAY GFO 12

Refer to board or ask your wait staff

### NEED CATERING?

WE CATER FOR ALL SORTS OF EVENTS!  
PLEASE SPEAK WITH OUR MANAGER

## KIDS (under 12)

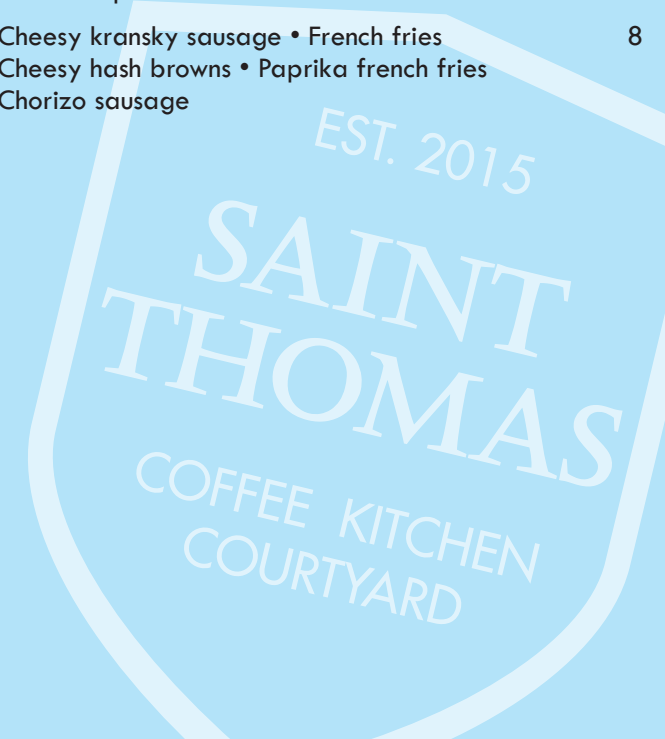
- Hotcake with berries, maple syrup & icecream 12
- One egg on toast 7

## EXTRAS

GF bread • Confit tomatoes 3  
Saint Thomas jams • Tomato Relish • BBQ Sauce  
Wholegrain mustard hollandaise

Mixed mushrooms • Heritage bacon 5  
Sautéed kale • Avocado • Herb Roasted Chicken  
Sautéed spinach

Cheesy kransky sausage • French fries 8  
Cheesy hash browns • Paprika french fries  
Chorizo sausage



NO CHANGES TO MENU ITEMS THANK YOU

GF Gluten free/GFO Gluten Free Option/VGO Vegan Option/VEG Vegetarian/DF Dairy Free  
1.5% Surcharge applies on Public Holidays

**OUR FOOD PHILOSOPHY AT SAINT THOMAS IS CENTERED AROUND SUPPORTING SUPPLIERS WHO DELIVER ETHICAL, ORGANIC AND SEASONAL PRODUCE OF THE HIGHEST QUALITY**

**DC COFFEE: B-SIDE BLEND**

LATTE, CAPPUCCINO, FLAT WHITE, SHORT MACC	4.5/5
HOT CHOCOLATE	4.5/5
MOCHA, CHAI LATTE, ICED LATTE, LONG MACC	5/5.5
SINGLE ORIGIN BATCH BREW (BOTTOMLESS)	5
SWISS WATER DECAF	+0.5
SOY MILK, ALMOND MILK, OAT MILK	+0.5
SYRUPS - HAZELNUT, VANILLA OR CARAMEL	+0.5
EXTRA SHOT	+0.5

**LOVE OUR COFFEE? BUY OUR BEANS!**

250g	\$15
1 Kg	\$50

**TRADITIONAL TEAS**

LEMONGRASS & GINGER
CHAMOMILE LEMON
AGED EARL GREY
ENGLISH BREAKFAST BLEND
MINT
GREEN

**FRESHLY SQUEEZED JUICES**

8

ORANGE AND/OR APPLE	
DETOX	Orange, carrot, lemon, cucumber, ginger, lime
RECOVER	Watermelon, apple, mint, lime
CLEANSE	Beetroot, carrot, apple, lemon
REFRESH	Orange, watermelon, mint, ginger

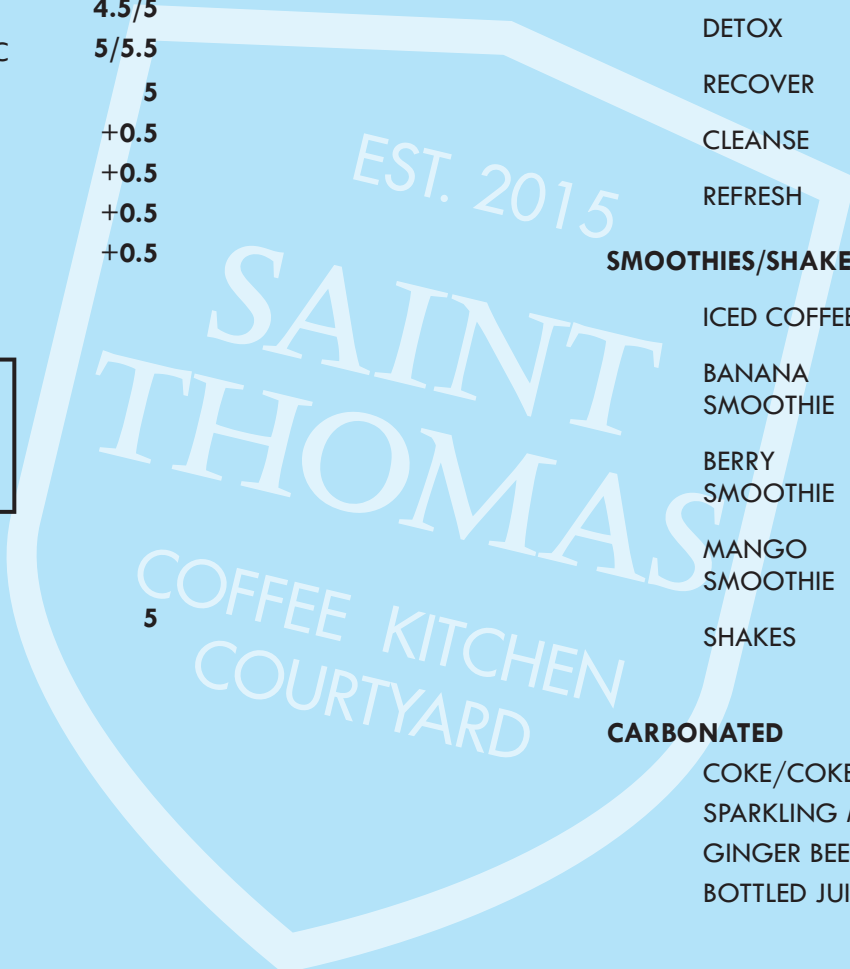
**SMOOTHIES/SHAKES/COLD BEVERAGES**

9

ICED COFFEE/ ICED CHOCOLATE	
BANANA SMOOTHIE	Banana, chia seeds, honey, cinnamon, greek yoghurt & coconut water
BERRY SMOOTHIE	Mixed berries, apple juice, chia seeds, greek yoghurt & coconut water
MANGO SMOOTHIE	Mango, banana & mango nectar
SHAKES	Chocolate, strawberry, vanilla, coffee

**CARBONATED**

COKE/COKE ZERO	4
SPARKLING MINERAL WATER	5
GINGER BEER/LEMON SQUASH	5
BOTTLED JUICES	5



**OUR MENU IS GENUINELY DIFFERENT & REFLECTS THE IDENTITY & STYLE OF OUR CHEFS. KUDOS TO OUR INCREDIBLY TALENTED TEAM - HEAD CHEF JON JENNER FROM ALSACE, FRANCE, & CHEF REISHA NATANAEL FROM JAKARTA, INDONESIA.**

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