

# SAINT THOMAS

COFFEE KITCHEN COURTYARD

Mon-Fri 6:00am-4:00pm Sat-Sun 7:30am-4:00pm

NOVEMBER 2020



## TOAST & PRESERVES

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

- Sourdough or multigrain 8
- Fruit bread or GF bread 10

## FREE RANGE EGGS

Poached, fried or scrambled on sourdough or multigrain toast. 10

## BERRY PANCAKES

GF

19

Fluffy pancakes topped with fresh berries, lime zest, passionfruit curd & chocolate crumble. Served with maple syrup & a passionfruit mascarpone quenelle. And they're GF!

## CHILLI SCRAMBLE

GFO

19

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

## THE BIG TOM

GFO

22

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

## EGGS BENEDICT

GF

19

Crispy bacon, sautéed kale & poached eggs on hash browns. With sriracha infused hollandaise sauce & grated parmesan.

## SMASHED AVOCADO

VEG/VGO/GFO

19

Poached eggs, tomato salsa, sunflower, pumpkin & poppy seeds, rocket salad & walnut oil on multigrain. add bacon +5

## MIXED MUSHROOMS

VEG/GF

19

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

## ROAST SWEET POTATO SALAD

GF/VEG/VGO

17

Sweet potato, tri-colour quinoa, soy beans, fresh baby spinach, fetta, corn & confit red capsicum.

add crumbed chicken +5

add poached egg +3

## DOUBLE CHEESEBURGER

GFO

22

Wagyu beef patties, crispy bacon, American cheddar, baby cos, red onion, pickles & fresh tomatoes. All in a classic brioche bun. Served with dijon mustard, ketchup & french fries.

## KIDS (under 12)

- Pancake with berries, maple syrup & icecream 10
- One egg on toast 7

## EXTRAS

- GF bread • Egg • Confit tomatoes • 3
- Sriracha Hollandaise • Saint Thomas jams •
- Tomato Relish • BBQ Sauce
- Mixed mushrooms • Heritage bacon • fetta • 5
- Sautéed kale • Green side salad • Avocado •
- Herb Roasted Chicken
- Cheesy kransky sausage • French fries • 8
- Cheesy hash browns • Paprika french fries

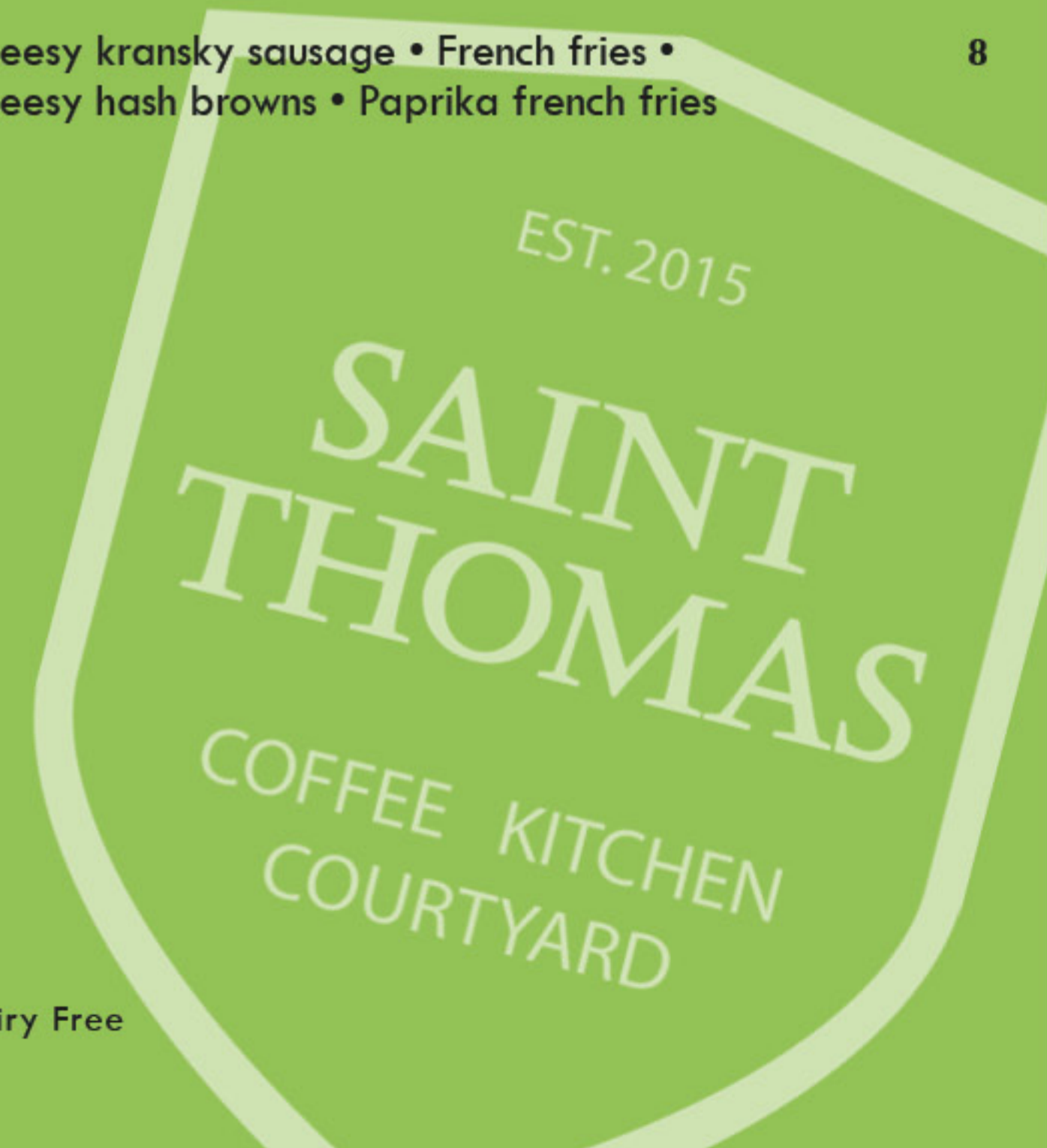
## NEED CATERING?

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

NO CHANGES TO MENU ITEMS THANK YOU

GF Gluten free/GFO Gluten Free Option/VGO Vegan Option/VEG Vegetarian/DF Dairy Free

15% 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, CAPPUCINO, FLAT WHITE, SHORT MACC	4/4.5
HOT CHOCOLATE	4/4.5
MOCHA, CHAI LATTE, ICED LATTE, LONG MACC	4.5/5
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 JUICE**

7

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

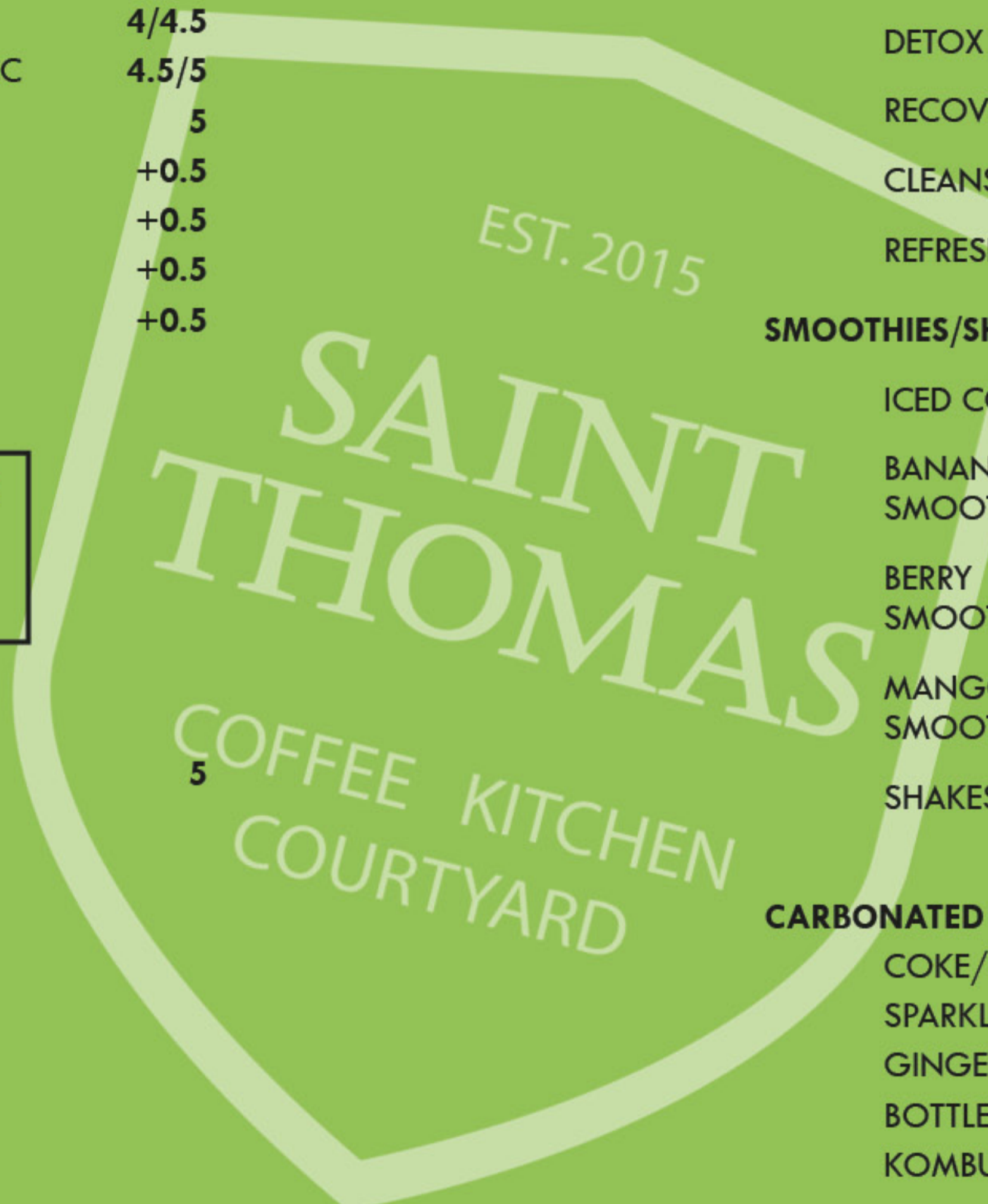
**SMOOTHIES/SHAKES/COLD BEVERAGES**

8

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
KOMBUCHA BLENDS	5



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