

Food Menu

(N) Contains Nuts | (GF) Gluten Free | (GFO) Gluten Free Option | (VG) Vegetarian | (V) Vegan

Please note that there will be a 1.4% surcharge on Mastercard/Visa & 2.5% surcharge on American Express transactions; 10% Weekend surcharge and 15% Public Holiday surcharge to support our lovely staff.

ALL DAY BREAKFAST / LUNCH

TOAST (GFO)

Sourdough or Multigrain with your choice of Butter, Jam, Vegemite, Nutella, or Peanut Butter
Fruit Toast (+\$3), Gluten Free (+\$2.2)

BUILD YOUR OWN EGGS (VG)(GFO)

Fried, Poached or Scrambled on Sourdough or Multigrain
Gluten Free Bread (+\$2.2)

TURKISH EGGS (VG)

Poached Eggs on Garlic Greek Yogurt, with Roasted Cherry Tomatoes, Chilli Oil, Dill & Sourdough

BIG BREKKIE

Poached Eggs with Bacon, Roasted Tomato, Avocado, Hash Brown, Sausage, Baked Beans & Sourdough

HOTCAKES (VG)

Chocolate Hotcakes topped with Seasonal Fruits, Vanilla Ice Cream, Marshmallows, 100s and 1000s & Chocolate Drizzle

CHILLI SCRAMBLE (VG) (GFO)

Scrambled Eggs, Mixed Bull Horn Chilli Oil, Spicy Mayo, Crispy Shallots and Spring Onion on Multigrain
Replace Toast with Croissant (+\$3)

CHEESY OMELETTE (GFO)

Bacon, Spinach, and Mozzarella Omelette served with Sourdough and Spicy Mayo

9 SMOOTHIE BOWL (VG)

Banana, Mixed Berry & Greek Yoghurt Smoothie, with house-made Granola, Honey and Seasonal Fruits

AVOCADO TOAST (VG)(VO)(GFO)

13 Smashed Avocado, Persian Feta, Roasted Cherry Tomatoes, Dukkha, Beetroot Puree, Balsamic Glaze on Multigrain
Add Poached Egg (+\$4)

19.5 KUPID'S SHROOM (N)(VG) (GFO)

Sautéed Mushrooms, Spinach, Roasted Cherry Tomatoes, Parmesan Cheese & Pesto drizzled with Truffle Oil on Multigrain
Add Poached Egg (+\$4)

25

GRILLED CHICKEN SALAD (GF)

House Marinated Grilled Chicken, Mixed Salad, Avocado, Tomato & Persian Feta with Lemon Vinaigrette
Add Poached Egg (+\$4)

22

PULLED PORK BENEDICT (GFO)(VGO)

12 hour Slow Cooked Pork, Poached Eggs, Spinach & Hollandaise on Sourdough
(VGO) *Sautéed Mushroom*

22

OKONOMIYAKI (VG)(V)

Japanese Okonomiyaki with Sautéed Mushroom, Vegan Aioli, Spring Onion, Toasted Sesame Seeds & Okonomiyaki Sauce
Add Poached Egg (+\$4)

22

18

23

23

20

23

20

KUPID'S KIDS

KIDS EGG ON TOAST (GFO)

Fried, Poached or Scrambled on Sourdough or Multigrain

7.5

KIDS OKONOMIYAKI (VG)(V)

Japanese Okonomiyaki, Vegan Aioli, Okonomiyaki Sauce, Fresh Spring Onion and Toasted Sesame Seeds

10

KIDS HOTCAKE

Chocolate Hotcake, Vanilla Ice Cream, Marshmallows, 100s & 1000s, Chocolate Drizzle

10

CHICKEN NUGGETS

12

SIDES

Egg

4

Grilled Halloumi | Roasted Cherry Tomatoes

4

Spinach | Avocado | Lemon Thyme Mushrooms

5

Bacon

6

Grilled Chicken

7

Hash Brown

3

Sausage

3

Cheese

3

TOASTIES & ROLLS

TOASTIE (GFO)

Ham & Cheese | Tomato & Cheese | Ham, Cheese & Tomato
Add Mustard | Pesto | Spicy Mayo | Tomato Relish (+\$1)

BACON & EGG ROLL

Bacon, Fried Egg, Cheese, Tomato Relish on Brioche

LOADED BREKKIE ROLL

Omelette with Bacon, Hash Brown & our House Secret Sauce on Brioche

13 CRISPY CHICKEN ROLL

Crispy Chicken Patty with a Fried Egg, Lettuce, Spicy Mayo & our House Secret Sauce on Brioche

14 HALLOUMI ROLL (VG)

Grilled Halloumi, Fried Egg, Spinach, Avocado, Tomato Relish on Brioche

14

CHORIZO & EGG ROLL

Mild Chorizo, Fried Egg, Tasty Cheese & Tomato Relish on Brioche

14 TUNA MELT (GFO)

Tuna, Sliced Tomatoes, Tasty Cheese, Dill Pickle, Lettuce & our House Secret Sauce on Sourdough

15

14 CHICKEN AVO SANGA (GFO)

Poached Chicken, Mayo, Avocado, Spinach on Sourdough

15.5

14 HASH BROWN SANDWICH

Hash Brown, Lettuce, Avocado, Fried Egg, Bacon, Thousand Island Dressing on Sourdough

17

Drinks Menu

COFFEE by Bonacci Coffee

REG 8 OZ | LRG 12 OZ

HOUSE BLEND (WHITE) 4.8 | 5.5
Latte | Cappuccino | Flat White | Piccolo | Magic

SINGLE ORIGIN (BLACK) 4.8 | 5.5
Long Black | Espresso | Double Espresso | Macchiato

MOCHA 5.1 | 5.8

FILTER COFFEE
Batch Brew 5.2
Cold Brew 5.7

ALTERNATIVE MILK +\$0.8
Soy | Almond | Oat | Coconut | Macadamia | Lactose Free

DECAF +\$0.8

TRIPLE SHOT +\$0.8

HOT DRINKS

REG 8 OZ | LRG 12 OZ

HOT CHOCOLATE 4.8 | 5.5

MATCHA LATTE 5.5 | 6.2

CHAI LATTE (Loose Leaf) 5.7
Dirty Chai +\$0.7

TURMERIC LATTE 5.5 | 6.2

SWEET POTATO LATTE 5.5 | 6.2

BABYCCINO 2.2

TEA 4.8
English Breakfast | Earl Grey | Green | Lemongrass & Ginger | Peppermint | Chamomile

COLD DRINKS

ICED
Latte | Long Black 5.3
Coffee | Chocolate | Mocha 8.5
Chai 6.0
Matcha 6.0
Affogato 5.2

THICKSHAKES 9
Caramel | Chocolate | Espresso | Oreo | Strawberry | Vanilla

SMOOTHIES 11.5
Berry Bliss
Berries, Banana, Honey, Almond Milk

Peanut Bonanza
Peanut Butter, Banana, Cacao, Honey, Almond Milk

Morning Glory
Mango, Spinach, Banana, Almond Milk

BOTTLED JUICES 6.9
Check our Drinks Fridge!

HEPBURN SPRINGS SPARKLING WATER 5.9

HEPBURN SPRINGS SODA 5.9
Lemonade | Lemon Lime Bitters | Sparkling Apple | Ginger Beer | Pink Grapefruit | Blood Orange | Orange & Passionfruit | Chinotto

BOTTLED DRINKS
Coca-Cola | Coke Zero | Still Water 4.0
Kombucha 5.9

DISPLAY CABINET

PANINI & CROISSANTS

CAKES & PASTRIES

Check our Display Cabinet for fresh options daily!

We try our best to get orders out in a timely manner; however, we have a small kitchen and limited space. Please be patient and allow at least 25 minutes during peak periods. We do our best to accommodate food allergies and intolerances; however, we can't guarantee that meals will be 100% allergen-free. Please let our staff know of any dietary requirements.

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