

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 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 (+\$2.2)

TERIYAKI CHICKEN KASTU BOWL

Crispy Chicken Katsu with Japanese Rice and Mixed Salad, finished with Teriyaki Sauce, Sesame Seeds, Mayonnaise & Nori Flakes

TONKATSU CHICKEN KATSU BOWL

Crispy Chicken Katsu with Japanese Rice and Mixed Salad, finished with Tonkatsu Sauce, Sesame Seeds, Mayonnaise & Nori Flakes

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

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

9 CAESAR SALAD

Cos Lettuce, Crispy Bacon, Poached Egg, Parmesan, Croutons, dressed with Vegan Caesar Dressing

13 AVOCADO TOAST (VG)(GFO)

Smashed Avocado, Persian Feta, Roasted Cherry Tomatoes, Dukkha, Beetroot Puree, Balsamic Glaze on Multigrain

Add Poached Egg (+\$4)

20 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)

20 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

12-hour Slow-Cooked Pork, Poached Eggs, Spinach & Hollandaise on Sourdough, with Pickles and Barbeque Sauce on the side

(VG) Sautéed Mushroom

22 OKONOMIYAKI (VG)(V)

Japanese Veggie Pancake with Sautéed Mushroom, Vegan Aioli, Spring Onion, Toasted Sesame Seeds & Okonomiyaki Sauce

Add Poached Egg (+\$4)

18

23

23

20

25

20

KUPID'S KIDS

KIDS EGG ON TOAST (GFO)

Fried, Poached or Scrambled on Sourdough or Multigrain

7.5

KIDS OKONOMIYAKI (VG)(V)

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

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)

13 CRISPY CHICKEN ROLL

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

14 TUNA MELT (GFO)

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

15

BACON & EGG ROLL

Bacon, Fried Egg, Tasty Cheese & Tomato Relish on Brioche

14 LOADED BREKKIE ROLL

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

14 CHICKEN AVO SANGA (GFO)

Poached Chicken, Mayo, Avocado & Spinach on Sourdough

15.5

KUPID CLASSIC

Housemade Beef Patty, Slaw, Fried Egg & our House Secret Sauce on Brioche

15 CHORIZO & EGG ROLL

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

14 HALLOUMI ROLL (VG)

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

14

Drinks Menu

COFFEE by Bonacci Coffee

SML 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

SML 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 (Strawberry | Mango +\$1.9) 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 DRINKS

Check our Drinks Fridge!

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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