

TOAST 8

big loaf sourdough, ancient grain sourdough,
fruit toast or strange grains gluten free (+1.5)
butter & preserves

see sides on next column

PALEO PUMPKIN BREAD & AVO (V/DF/GF) 15 50

house-made paleo pumpkin bread
toasted & topped with avocado & dukkah

add egg 3, add kale 4, add halloumi 5, add bacon 5

COCONUT BREAD & ORANGE COMPOTE 16

house-made coconut bread toasted & topped with
coconut mascarpone, tuile & crispy coconut crumble
add caramelised banana 4

FREE RANGE EGGS ON TOAST 14

scrambled, poached or fried with your choice of big loaf toast
(strange grains gf toast +1.5) see sides on next column

CHUNKY BANANA GRANOLA (VGO/DFO) 18 50

house-made oat & banana granola, toasted maple
almonds & pepitas, caramelised banana, coconut flakes,
berries, greek yoghurt & milk

with non-dairy milk (+50c) coyo option (+1)

AÇAÍ SMOOTHIE BOWL (V/GF/DF) 17 50

organic açai, banana, seasonal fresh fruit &
some-day nuttola (puffed rice, puffed corn, almond,
buckwheat, sunflower seeds, pumpkin seeds,
cinnamon, coconut oil & maple syrup)

add peanut butter 3, add granola 5

PUMPKIN GINGERBREAD PORRIDGE (V/DF) 17 50

organic oats with spiced pumpkin,
macerated strawberries, coyo with ginger snap crumb,
toasted pumpkin & sunflower seeds

add caramelised banana 4

BREAKFAST BURGER (GFO/VEGO/DFO) 17 50

fried eggs, free range bacon, tomato & onion jam,
aioli & rocket on a milk bun (gf/df brioche burger bun +2)
vego option ~ sub bacon for halloumi (+2)

add avocado 5, add halloumi 5, add hash brown 5

AVOCADO SMASH (NF/VGO/GFO/DFO) 22

avocado, chilli feta, wild mushrooms, pickled ginger, edamame,
krunchilli, fried egg on big loaf ancient grain sourdough toast
(strange grains gf toast +1.5)

vegan option ~ sub feta & egg for inari tofu

add extra egg 3, add bacon 5, paleo pumpkin bread 7

CORN FRITTERS (GF/DF/VEGO) 23 50

crunchy corn fritters, fried egg, free range bacon,
rocket, guacamole & sweet sticky chilli sauce

vego option ~ sub bacon for halloumi (+2)

add extra egg 3, add extra corn fritter 4

THE MUSHROOM GUYS PARATHA (NF/V/GFO) 21 50

locally sourced wild mushrooms, hummus, basil oil, preserved
lemon, seasonal herbs served on toasted paratha
(strange grains gf toast +1.5)

add egg 3, add kale 4, add bacon 5

PRAWN & AVOCADO SCRAMBLE (GFO) 27

kailis bros prawn scrambled eggs, avocado salsa
& prawn oil served in a big loaf croissant

add sautéed kale 4, add hash brown 5

CAMPFIRE LEMON & SUGAR PANCAKES 22 50

vanilla pancakes with lemon curd, toasted honey marshmallow,
rose water mascarpone, broken meringue and preserved lemon

add caramelised banana 4, add bacon 5

SIDES

extra egg / house dukkah / tomato & onion jam 3
caramelised banana / sautéed kale / feta / corn fritter 4
free range bacon / halloumi / avocado / crunchy hash brown 6
grilled chorizo / mushrooms 6

BIBIM BOWL (GF/DF/VGO) 22

korean rice bowl with marinated beef mince,
fried egg, gochujang sauce, pickled radish,
mushrooms, sauteed zucchini & carrot

vegan option ~ sub beef & egg with tofu & sautéed kale
double meat 5, add extra egg 3, add halloumi 5

CHORICACCIA (GFO/DFO) 23

sautéed chorizo, fried egg, cherry tomatoes, chilli
olives, spinach, confit garlic with avocado hummus
served on big loaf focaccia

add extra egg 3, add hash brown 5, add bacon 5

CHICKEN BURGER (GFO) 23

butter milk chicken, pickles, american cheese,
cos, sriracha mayo on a potato bun
served with potato chips & aioli
(gf/df brioche burger bun + 1.5)

add egg 3, add bacon 3, add avocado 3

BOWL OF CHIPS (DF/GF) 7 50

potato chips with aioli

FOR THE LITTLE PEEPS

BAE 8 50

scrambled eggs & bacon on toast

TOASTIE 7

cheese / vegemite & cheese / ham & cheese

LITTLE PEEPS BURGER MEAL 12

mini beef burger with cheese, chips
& apple juice/choice of nippy's
(gf bun +2)

PANCAKE 8 50

pancake with maple syrup or jam

vegan (v) gluten free (gf)
vegan option (vgo) vegetarian option (vego)
gluten free option (gfo) dairy free option (dfo)
dairy free (df) nut free (nf)
all dishes may contain traces of gluten

some – day.

SMOOTHIES

banana 9

banana, honey, cinnamon & milk

green 10

banana, spinach, pear, dates & coconut water

tropical 10

banana, mango, passionfruit, mint, coconut water

berry 12

banana, mixed berries, almond milk,
nuut daily balance chocolate protein powder

PRESSED EARTH JUICES 9

orange

100% orange juice

alphabet

apple, carrot, beetroot, lemon, ginger

greens three

kale, kiwi, granny smith apple, cucumber, ginger

strawberry fields

strawberry, pineapple, royal gala apple

COFFEE

espresso, ristretto 3 20

batch brew 4

short mac, piccolo, latte, flat white,

cappuccino, mocha 4 20

single origin long black 4 20

long mac 4 80

affogato 6 20

mug 80c

extra shot 60c

SINGLE ORIGIN COLD BREW ON TAP

dine in 4

take-away 6

cold brew ice cream float +3

MILKSHAKE 7 50

vanilla, chocolate

SPIDER 7

coca cola with ice-cream

SOFT DRINKS

coke, coke zero 4

apple juice fruit box 2 50

honeycomb nippy's 4

chocolate nippy's 4

still water 3

san pellegrino sparkling water 3 50

ICED DRINKS

iced latte, iced mocha, iced chai 4 20

iced long black 4 20

iced long mac 4 40

iced matcha latte, iced tumeric latte 4 80

iced coffee, iced chocolate 7

extra shot 60c

large dine in 80c

SPLIT BILLING INCURS A 1.5% SERVICE FEE

PUBLIC HOLIDAY SURCHARGE ~ 15%

SOMETHING ELSE

hot chocolate, chai latte 4 20

dirty chai 4 80

turmeric latte, matcha latte 4 80

mug 80c

extra shot 60c

RIPPLE EFFECT WILD & ORGANIC TEA 4 80

ruby breakfast, soul chai, meaningful green,
herb garden, earl grey

ALTERNATIVE MILKS +80c

alternative almond, milk lab coconut, lactose free,
happy happy soy boy, oatly oat milk

TAKE - HOME, CATERING & FUNCTIONS

for more info, please visit website
somedaycoffeeco.com/functionsandcatering

**THANKS TO EVERYONE
FOR YOUR SUPPORT XX**

some – day.