

# ESPRESSOUL

## Drinks Menu

Offshoot Coffee

Workhorse (primary blend) used in all milk based beverages

Rotating single origin used for black and filter

DRINKS	COFFEE			ICED DRINKS		
		S	R	L		
	Batch brew	4.5	5	5.5	Cold Brew Coffee	6
	Pour over	chat to barista			Espresso Tonic	7
	Espresso/Double espresso	4/4.5			<i>Iced</i>	
	Long black	4.5	5	5.5	Long Black/ Latte/	M 6 / L 6.5
	Flat white/ Latte/ Cappuccino	4.8	5.3	5.8	Coffee/ Mocha	7.5
					Chocolate/ Chai	7.5
					Matcha/ Black sesame	8
					Brown Sugar Iced Latte	7.5
HOT DRINKS						
Hot Chocolate	5.5	6	6.5	Koo-Tsa-Bi Tea (古早味紅/奶茶)	7	
Mocha	5.5	6	6.5	(Iced/ Hot) / (Black tea/ Milk tea)		
Chai Latte	5.5	6	6.5	Milkshake		
Matcha Latte	5.5	6	6.5	Banana/ Caramel/ Chocolate/ Coffee/ Vanilla/	7	
Black Sesame Latte	5.5	6	6.5	Strawberry/ Spearmint		
Add On				+Malt +1		
Espresso Shot		0.5		Coffee Frappé	8	
Syrup-Vanilla/ Caramel/ Hazelnut		0.8		Caramel/ Hazelnut/ Mocha/ Just chocolate		
Alternative Milk		0.7		Cold pressed juice	7	
Lactose free/ Almond/ Oat/ Soy/Coconut				Orange/ Apple/ Tropical/ Green		
Babycino		2		Smoothies		
HOT TEA						
	Classic			<u>Sunshine</u> Mango + Pineapple or Banana + coconut milk	9	
English Breakfast/ Earl Grey/ French Earl Grey/		4.8		<u>Mixed Berry</u> Strawberry yoghurt + mixed berries + milk		
Gunpowder Green Tea/ Lemongrass & Ginger/				<u>Green</u> Avocado + spinach + pineapple + honey + milk		
Peppermint/ Rooibos/ Chamomile				Magic Galaxy	7	
	Roogenic Tea	5		Butterfly pea tea with house made lemonade on side		
Detox/ Anti-Inflammatory/ Happiness				Ribena Sprite	7	
	Oolong Tea	5				
Light Roasted Oolong/ Milky Oolong						
	Non-caffeinated Sweet Tea					
Brown sugar ginger				Add On		
Brown sugar ginger, Longan and Jujube		6		Extra Ice Cream		
Brown sugar Longan, Jujube and Gojiberry				Whipping Cream	2	
Brown sugar sweetened white gourd						
Rock sugar chrysanthemum & honey						
(Choice: Hot/ Cold)						

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All day brunch menu (7am-2pm)



## ESPRESSOUL SIGNATURE

<p><b>Toasted Sandwich</b> with sweet potato chips</p> <p>Pork floss &amp; Omelette 22 Hash brown &amp; Omelette 23 Fried chicken &amp; Omelette 26 Dill chicken mayo club sandwich 26 Teriyaki pork loin club sandwich 26 + Peanut butter +1 + Koo-Tsa-Bi Black tea/ milk tea (hot/cold) +5</p>	<p><b>Lo Bah Png (台式滷肉飯)</b> 19</p> <p>Braised pork belly dice rice: Hand-cut braised pork belly, braised boiled egg, bok choy, pork floss &amp; pickled cucumber with rice</p> <p><b>Bento</b> 26</p> <p>Lo Bah Png + choice of Teriyaki pork loin/ Fried chicken/ Grilled chicken thigh/ Popcorn Chicken + Miso soup 2</p>
<p><b>Deluxe Brekkie</b> 28   </p> <p>Eggs your way, roasted field mushrooms, hash brown, Kransky sausage, pesto roma tomatoes, and choice of middle bacon/ smoked salmon (+2)/ smashed avocado with house dukkah/ grilled haloumi cheese + Confit garlic wilted baby spinach +4.5</p> <p><b>House Mushroom Arancini</b> 24   </p> <p>Served with a poached egg, spiced beetroot puree, rocket, pepitas, sunflower seeds, sriracha mayo</p> <p><b>House Maple Roasted Granola</b> 18  </p> <p>Natural Greek yoghurt, maple roasted GF rolled oats, nuts and seeds, dried apricot and sultana, seasonal fruits, mixed berry compote, Australian honey &amp; choice of milk</p> <p><b>Avo-Cuddle</b> 26    </p> <p>Poached eggs, rocket, smashed avocado, marinated heirloom tomatoes, goat's cheese (or feta cheese), house dukkah, balsamic glaze + Smoked salmon +7</p> <p><b>Warm Soba Noodle Salad</b> 24     </p> <p>Soba noodle, brussel sprouts, green beans, broccolini, edamame, sesame seeds, nori seaweed dressing, soy and sesame dressing</p> <p><b>Mushroom soup</b> 16  </p> <p>with house breads</p> <p><b>Eggy Benny</b> 24   </p> <p>Poached eggs, yuzu hollandaise sauce, and choice of middle bacon/ smoked salmon(+2)/ field mushrooms + Grilled haloumi cheese +5</p> <p><b>Eggs Your Way</b> 15   </p> <p>Eggs done by poached/ pan-fried/ scrambled(+1.5) + Grilled middle bacon +7</p>	<p><b>Cauliflower Volcano and Mushrooms</b> 28   </p> <p>Harissa roasted cauliflower steak, sautéed mushroom medley, celeriac puree, salsa verde, paprika oil, toasted almond flakes, micro herbs + House bread +2</p> <p><b>Chilli Scramble Egg On Croissant</b> 25   </p> <p>Grilled middle bacon, scrambled egg cooked with fresh chillis, spring onion and house-made raw sambal oelek, Parmesan cheese, coriander + Hash brown +5</p> <p><b>Bacon &amp; Egg Burger</b> 16 </p> <p>with cheese, spinach, aioli and tomato or BBQ sauce on brioche bun + Beer battered chips +5</p> <p><b>Truffle Mushroom Medley</b> 26   </p> <p>Poached eggs, rocket, sautéed mushroom medley, marinated goat's cheese (or feta cheese), drizzle of truffle oil served on pane di casa + Grilled Kransky sausage +6</p> <p><b>Our Favorite French Toast</b> 24  </p> <p>Served with seasonal fruits, caramelized banana, chocolate sauce, mixed berry compote, 100% pure maple syrup, whipped cream, lemon balm + Grilled middle bacon +7 + Vanilla Ice cream +2</p> <p><b>Brekkie Mi-Goreng</b> 22  </p> <p>A good portion of pan-fried Indomie mi-goreng(instant noodle) served with a fried egg, middle bacon, Asian vegetable, house-made raw sambal oelek</p>

Grilled middle bacon/Grilled chicken/Fried chicken/ Smoked salmon// \$7  
Kransky sausage// \$6/Smashed avocado with dukkah/Grilled haloumi cheese// \$5  
Eggs your way/Yuzu hollandaise sauce// \$4  
Confit garlic wilted baby spinach/Marinated heirloom tomatoes/Pesto Roma tomatoes(2)/Hash brown(3)/ Roasted field mushroom(2)/Marinated goat's cheese// \$5  
Cream cheese/Mixed berry compote/Vanilla Ice cream/House-made raw sambal oelek/House bread/ Whipped cream// \$2  
Preserves/Butter/Maple syrup// \$1

 Vegan  Vegetarian  Gluten Free  Nut Free  Dairy Free  Optional  Chef recommended  Spicy

# ESPRESSOUL

## Breakfast & Lunch Menu

### LUNCH (11AM - 2PM)

Carbonara ⑧	22
Bacon, spaghetti with creamy sauce	
Buttermilk Fried Chicken Burger ⑧ ⑨ ⑩ ⑪	26
House marinated fried chicken, cheese, sriracha slaw, tomato, lettuce with house ranch sauce on brioche bun Serve with beer battered chips	
Aussie Burger ⑧	26
Gourmet beef patty, middle bacon, egg, cheese, tomato, beetroot, lettuce, tomato sauce, aioli on brioche bun Serve with beer battered chips	
Fish & Chips Platter ⑧	26
Battered hoki fillet, Panko crumbed whiting, onion ring & chips serve with house salad, tomato sauce & tartare sauce	

### FOR THE LITTLE GENERATION (UNDER 12 ONLY)

Egg Your Way	8
Bacon & Egg On Toast	12
Bacon & Egg On Mini Croissant	12
Pancake & Vanilla Ice Cream	12
Mini Brekkie Mi-Goreng	12
Chicken Nuggets & Beer Battered Chips	12

### FRIED FOOD PLATTER TO SHARE

Beer Battered Chips	10
Beer Battered Onion Rings	12
Sweet Potato Chips (甘梅薯條) ⑩	12
Taiwanese Popcorn Chicken (鹹酥雞) ⑩	16
Fish Cake Stripes (甜不辣) ⑩	13
Chicken Nuggets (10)	12
Mushroom (鹹酥菇) ⑩	13
Mini Hot Dog (5) (小熱狗) ⑩	10
Lobster Fishballs(8)(龍蝦丸) ⑩	15
Black Rice Pudding (炸米血) ⑩	15
Panko Crumbed Whiting Strips	16
Squid Tentacles	18
Good Appetite	48
(Taiwanese Popcorn Chicken+ Select Any 3 of Above)	