

ALL DAY MENU *EAT IT!*

Iggy's Sourdough or Caraway Seed Rye w/ Pepe Saya butter & choice of spreads 8

Add Oomite +1
Gluten free +1

Banana Bread 9.5
w/ espresso butter & rosella dust

Granola Clusters 14
w/ coconut yoghurt, quandongs & berries
Choice of milk oat/ soy/ full cream

Poached or Fried Eggs on Toast 10
w/ salt, pepper, chives (v)

Single O BAE Roll 14
Bacon, red eye mayo, fried egg, tomato & apple ketchup on a coffee & wattleseed bun

KFT (Korean Fried Tofu) 10
w/ sticky sauce & pickles (vg)(gf)

Blistered Spice Cauliflower 14
Rye toast w/ macadamia "butter" coconut labneh, native furikake (vg) (Gluten free on request)
Add egg/s 3/5

Bigan Ramen 15
Shitake "beef", king browns, shoots n bok, Japanese fried tofu, Tasmanian Wakame (vg)(gf)

The Avo Show 18
Iggys caraway seed rye, achiote feta, pickled jicama, finger lime seasoned crumb, "Old Ma's" oil & sweet lemon aspen (v)
Add egg/s 3/5

Eggplant Katsu Roll 16
Fried eggplant, iceberg, okonomi sauce, sea lettuce furikake, kewpie, fried egg on a coffee & wattleseed bun (v)

Slow Cooked Char Su Duck Maryland 22
w/ rye berry compote, pickled cucumber, Aussie sea fern salad

"Jack the Brisket" 19
Pulled brisket, Oomite wattle seed aioli, tomatillo chilli salsa, double "j" cheese, iceberg on a milk bun
Add fried egg 3

Lemon & Pepperberry Chicken Toastie 19
w/ shaved haloumi, black olives, roast capsicum, burnt garlic aioli, rocket & pickles

SIDES

Ellends kimchi 2.5
Egg/s 3/5
Avo 5
Chats w/ chipolte mayo & fennel salt 5
Rainbow chard & pickles 6
Field mushrooms 5
Bacon 6
Green chorizo 7
w/ okonomi

Our kitchen has tree nuts, peanuts, seeds & other potential allergens. Any questions ask us, aight?
(v) = vegetarian (vg) = vegan (gf) = gluten free

Mothership Bowl 22
Quinoa, black rice, wattleseed roasted pumpkin, Yucatan mushrooms, mustard cauliflower, poached eggs, chard, avocado, saltbush seeds (v)(gf)

Ocean Trout 22
w/ bush tomatoes, golden beetroot, smashed rivermint peas, seasonal mix, Warrangal "tea" vinaigrette (gf)

SWEET THINGS

Portuguese tarts 4.5
pastel de nata

Croissants 5/6
butter, almond or choc

Check out what's in the pastry cabinet!

Gluten free and vegan options available

Please note we are not accepting cash payments. Card payments will incur a 1.4% surcharge. A 10% surcharge will be applied to all menu items on weekends.

& BEVIES

COFFEE



SIGN IN
TO DINE IN

OTHER COLD

Sparkling earl grey & elderflower iced tea	5
Iced coffee or chocolate	4.5
Add Cow & Moon gelato	+4
Affogato w/ Cow & Moon gelato	8.5

WESTEND ESPRESSO

JUICES

Pure orange	5
Pink-a-colada	7
Watermelon, raspberry, strawberry, red grape, pink lady apple	
Green detox	7
Apple, kiwi, celery, kale, lime, ginger	

PS SODA

Smoked lemonade	6.5
Wattle cola	6.5
Blackstrap ginger	6.5

BOOZE

Beer of the week	7
Wine of the week	10
Filthy Mary	10
Smoked lemonade soda w/ vodka	10

FILTER

Tap in to rotating single origins	4
Filter for the table	10

DAILY FLIGHT

A taste of 3 feature origins on our filter taps	6
--	---

COLD BREW

Single origin on ice	4.5
----------------------	-----

PARADICE SLUSHIE

Iced oat milk latte	6
---------------------	---

ESPRESSO

Black	
Rotating single origins w/ Milk	4
Reservoir blend	4.5
Extras	.5

OTHER HOT

'Sweet Choc O'Mine' hot chocolate	5
'Good Chaibrations' chai latte	5
Speculaas latte	5

TEA

The Usuals	4.5
EBT, Earl Grey, Peppermint, Lemongrass, Chai	

SPECIAL TEAS

Black Darjeeling*	7.5
Green Gunpowder	5
Tulsi and Rose Herbal*	5

*Ask us for a second steep



The coffee you buy helps
secure the industry's future.
singleo.com.au/nodeath

TAKE AWAY MENU *EAT IT!*

Iggy's Sourdough or Caraway Seed Rye w/ Pepe Saya butter & choice of spreads 8

Add Oomite +1
Gluten free +1

Banana Bread 9.5
w/ espresso butter & rosella dust

Granola Clusters 14
w/ coconut yoghurt, quandong & berries
Choice of milk oat/ soy/ full cream

Poached or Fried Eggs on Toast 10
w/ salt, pepper, chives (v)

Single O BAE Roll 14
Bacon, red eye mayo, fried egg, tomato & apple ketchup on a coffee & wattleseed bun

KFT (Korean Fried Tofu) 10
w/ sticky sauce & pickles (vg)(gf)

Blistered Spice Cauliflower 14
Rye toast w/ macadamia "butter" coconut labneh, native furikake (vg) (Gluten free on request)
Add egg/s 3/5

Bigan Ramen 15
Shitake "beef", king browns, shoots n bok, Japanese fried tofu, Tasmanian Wakame (vg)(gf)

The Avo Show 18
Iggys caraway seed rye, achiotte feta, pickled jicama, finger lime seasoned crumb, "Old Ma's" oil & sweet lemon aspen (v)
Add egg/s 3/5

Eggplant Katsu Roll 16
Fried eggplant, iceberg, okonomi sauce, sea lettuce furikake, kewpie, fried egg on a coffee & wattleseed bun (v)

Slow Cooked Char Su Duck Maryland 22
w/ rye berry compote, pickled cucumber, Aussie sea fern salad

"Jack the Brisket" 19
Pulled brisket, Oomite wattle seed aioli, tomatillo chilli salsa, double "j" cheese, iceberg on a milk bun
Add fried egg 3

Lemon & Pepperberry Chicken Toastie 19
w/ shaved haloumi, black olives, roast capsicum, burnt garlic aioli, rocket & pickles

SIDES

Ellends kimchi 2.5
Egg/s 3/5
Avo 5
Chats w/ chipolte mayo & fennel salt 5
Rainbow chard & pickles 6
Field mushrooms 5
Bacon 6
Green chorizo 7
w/ okonomi

Mothership Bowl 22
Quinoa, black rice, wattleseed roasted pumpkin, Yucatan mushrooms, mustard cauliflower, poached eggs, chard, avocado, saltbush seeds (v)(gf)

Ocean Trout 22
w/ bush tomatoes, golden beetroot, smashed rivermint peas, seasonal mix, Warrangal "tea" vinaigrette (gf)

COMBO DEALS

10 BUCK RUNNER
Jarmon & Cheese Croissant + Coffee
Bresaola & Cheese Croissant + Coffee
Banana Bread + Coffee
Smashed avo on + Coffee

15 BUCK RUNNER
Single O BAE Roll + Coffee
Eggplant Katsu Roll + Coffee

20 BUCK RUNNER
Lemon & Pepperberry
Chicken Toastie + Coffee

Our kitchen has tree nuts, peanuts, seeds & other potential allergens. Any questions ask us, aight?

(v) = vegetarian (vg) = vegan (gf) = gluten free

Please note we are not accepting cash payments. Card payments will incur a 1.4% surcharge. A 10% surcharge will be applied to all menu items on weekends.