

HOPPA *and* Joe



COFFEE

Latte / Cappuccino / Flat White / Magic 5.2
Double Espresso / Long Black / Long Mac 5.2
Short Mac/ Espresso 4.8
Filter 5.2
Affogato 6

SPECIALITY DRINKS

Hot Chocolate 5.2 Chai Spice Latte 5.2
Mocha 5.7 Prana Chai on Soy 6
Matcha Latte 6 Dirty Chai 5.7
Turmeric Latte 5.7

LOOSE LEAF TEA

English Breakfast / Green / Peppermint
Lemon & Ginger / Earl Grey 5

ICED DRINKS

Iced Latte/ Iced Long Black 6
Cold Brew 6
Iced Coffee / Iced Chocolate 8.5
Iced Chai 7
Iced Dirty Chai 8
Iced Matcha 8
Iced Strawberry Matcha 10
Milkshakes 8
Chocolate / Vanilla / Caramel

EXTRAS

Espresso / Single Origin 0.8
Soy / Almond / Oat / Lactose 1
Vanilla / Caramel / Honey 0.8
Mug 1

SODAS

Still Water 5 Coke Zero 5
Sparkling Water 5 Sprite 5

SMOOTHIES

Mixed Berry 12
Blueberries, raspberries, banana,
honey, almond milk
Banana 12
Banana, dates, protein powder, peanut butter,
almond milk
add espresso +1
Green 12
Pineapple, mango, spinach, avocado, coconut
water, coconut yoghurt

JUICES

Orange 7
Orange, Mango & Passionfruit 8
Beetroot, Apple & Ginger 8



For any dietary requests, please ask our friendly staff. Weekend Surcharge 11% Public Holiday Surcharge 16%

ALL DAY MENU

Toast with Spreads 10

House made jam, peanut butter or vegemite
Sourdough / Multigrain / Gluten Free
Fruit Toast +2

Crumpets 14

House made crumpets served with
butter and jam
add Lemon curd / Peanut butter +1

Porridge 19

Spiced poached pear, rhubarb, candied pecans,
dates served with a tahini maple butter (vgo)

Granola 18

Seasonal fruit yoghurt, house made granola,
lemon balm, fresh fruit (gf)

Eggs on Toast 14.5

Poached, fried or scrambled +1 (gfo)
Sourdough / Multigrain / Gluten Free
add Feta / Egg / Hash Brown +4
add Halloumi / Mushroom / Avocado +5
add Chorizo / Bacon / Chicken +7

French Toast 26

Brioche toast with vanilla mascarpone
cream, mixed berry compote, cinnamon
crumble and seasonal fresh berries
add Bacon +7

Turkish Eggs 23

Lemon and garlic labneh, poached eggs,
aleppo butter, fresh dill, crispy kale served
with pita (v/gfo)
add Chorizo +7 / Mushroom +6

Labne Toast 19

Multigrain toast, house made labne, fresh
cucumber, dill, zatar, pomegranate and a
poached egg
add Avocado +6 / Bacon +7

Piperki Eggs 24

Roasted peppers, eggplant and ricotta in
a spiced tomato stew, topped with feta and
poached eggs, served with pita (v/gfo)

Chilli Scramble 23

Folded eggs, chorizo, house made chilli oil,
fried shallots, shaved parmesan on pita (gfo)
add Halloumi / Mushroom / Avocado +6

Lamb Benny 28

Potato rosti, slow cooked lamb, rocket,
poached eggs, house made hollandaise (gf)

Breakfast Gnocchi 26

6-hour slow braised beef cheeks, gnocchi
poached eggs and shaved parmesan

Burrito Bowl 28

Rice, charred corn, black beans, smashed avo,
pico de gallo, fresh coriander, lettuce, pickled
onion and a lime coriander dressing (veo/gf)

with your choice of one protein:

Grilled Chicken / Braised Beef / Poached Eggs

SIDES

Bowl of Fries 9

Hash Brown / Feta / Egg 4

Halloumi / Avocado / Mushroom 6

Chorizo / Bacon / Chicken 7

SOFT PITA ROLLS

BLT 16

Bacon, lettuce, tomato and aioli (gfo)
add Avocado +3 / add Fries +5

BELT 18

Bacon, egg, lettuce, tomato and aioli (gfo)
add Cheese / Avocado +3 / Fries +5

HELTA 19

Halloumi, egg, lettuce, tomato, avocado
and aioli (gfo) add Cheese / Fries +5

Egg & Bacon 18

Egg, crispy bacon, cheddar cheese, tomato relish
and BBQ sauce (gfo) add Hash Brown +4 / Fries +5

Chicken Club 21

Grilled chicken, crispy bacon, lettuce, tomato,
cheese and aioli (gfo) add Fries +5

Lamb Roll 22

Slow cooked lamb, rocket, mojo verde, tzatziki
and aioli (gfo) add Fries +5

TOASTIES

Classic Toastie 14

Ham, cheese, tomato on sourdough (gfo)

Bacon & Cheese Toastie 17

House made bacon jam and american cheddar (gfo)

Mushroom Toastie 17

Garlic and thyme roasted mushrooms and three
cheese bechamel

Chicken Toastie 18

Grilled chicken, herbed mayo, swiss cheese,
dijon mustard (gfo)