

## BREAKFAST

MAC CHEESE CROISANT with beech smoked bacon and a fried free-range egg	10
CHIA PUDDING infused with cacao, topped with seasonal berries, caramelized peach and mango fluid gel V GF	13
GRANOLA served with whipped coconut yoghurt, compressed candy melon, macerated new season strawberries VG	12
JAPANESE PUMPKIN PANCAKE infused with cardamom and topped with caramelized banana, de hydrated ruby chocolate, freeze dried strawberries and pumpkin ganache VG	16
CHILLI SCRAMBLE served on rye with roast cauliflower, crisp curry leaf and white anchovies GFO	15
SMASHED AVO on sourdough with charred corn, salsa verde and poached eggs VGO GFO	16
SMOKEY EGGS BENEDICT potato, leek and cheese croquette, pulled ham hock, poached eggs and Applewood smoked hollandaise	18
STEAK AND EGGS 18hr slow cooked hanger steak with a potato and bacon hash, truss tomato and fried eggs GF	23

## TOAST

Sourdough, multigrain, rye	6
Gluten free	7
Brioche raisin toast all w choice of jam or spread	7
FREE RANGE EGGS ON TOAST Poached, scrambled, fried	9



## SALAD

SUPER SALAD kale, Quinoa, pomegranate, broccoli, charred corn, nuts and seeds with hummus V GF add salmon	14 +7
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## LUNCH

CHICKEN BURGER Applewood smoked chicken crumbed in dehydrated corn, topped with kohlrabi slaw on a charcoal brioche bun served w side of chips	17
THE RUEBEN house smoked brisket, sauerkraut, Russian sauce, Swiss cheese on sourdough	14.5
DAHL spicy turmeric dahl on flat bread with coconut sambal, crispy egg VG	13
CRAB BURGER Panko crumbed soft shell crab, coriander tartare, shaved fennel and citrus on a milk bun served w side of chips	22
PULLED SPRING LAMB on pea and mint fritters, roast beets, goats cheese	16

## SIDES

Baked beans, sautéed mushrooms, eggs, hash browns, roasted cherry tomatoes, persian feta, wilted spinach	4
Hollandaise	3
Chorizo, avocado, ham, thick/thin cut bacon	5
100g house smoked salmon	7
Chips w aioli	Small 4 Large 7

## COFFEE

WHITE glass/cup 4.2  
mug 5

BLACK 4.2

(all black coffee is made with single origin)  
Available single origins – refer to coffee menu

Filter – pour over, opera filter - refer to coffee menu

Batch Brew 4

Cold Drip 6  
(ask staff for origin of the day)

Dutch Hot Chocolate 4.2

Chai milk tea 5.5  
Prana Chai leaf

Turmeric leaf milk tea 5.5

Matcha latte 4.2

## TEA

English Breakfast, Earl Grey, Chamomile, Green, Peppermint 4

Prana Chai leaf tea 5.5  
Cascara – coffee cherry tea 5

## COLD DRINKS

SMOOTHIES V GF 10

### GREEN

kiwi, banana, kale, spirulina, pine apple, mint, coconut water

### ACAI

acai, blueberries, banana, chia, almond milk and honey

### MANGO

mango, passionfruit, coconut milk, banana, orange juice

## FRESH JUICE

Orange Juice 7

Green Juice 10

green apple, cucumber, celery, kale, ginger

Iced coffee, iced latte, iced choc, iced matcha latte 5.5

Iced mocha 6

## SOFT DRINKS

Coke, Coke Zero, Sprite, Fanta 3

## WATER

Purezza filtered sparkling water 750ml free -ask staff  
Mount Franklin still water bottle 2.8

## ALCOHOLIC BEVERAGES

### BEER

Coopers pale ale can 7  
Moondog tropical ale can 8

### WHITE WINE

House white  
12 Signs Sauvignon blanc glass 6

Chardonnay  
Indented Head – Bellarine Peninsula Victoria glass 9 bottle 40

Sauvignon blanc  
Shelter bay - Marlborough NZ glass 9 bottle 40

### RED WINE

House Red  
12 Signs Shiraz glass 6

Pinot Noir  
Yarrowood - Yarra Valley VIC 2014 glass 8 bottle 36

Shiraz  
Lineage glass 9 bottle 40

GF = gluten free

GFO = gluten free option

VG = vegetarian

VGO = vegetarian option

V = vegan

VO = vegan option

Please inform staff of any food allergies

There is a 10% surcharge on public holidays to pay penalty rates for our friendly staff

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