

# DRINKS

## COFFEE

### Five Senses

White **3.8**

Black **3.8**

Decaf **+1.0**

Almond Milk **+1.0**

Bonsoy **+0.5**

Cold brew **5**

Coconut cold brew **5**

Filter **6**

Iced **5**

Ice cream **+1**

## HEALTH LATTES DF

### Pink Latte

Beetroot, soy milk,  
honey **5**

### Golden Latte

Turmeric, ginger, cinnamon,  
soy milk, honey **5**

### Green Latte

Matcha, honey, coconut  
cream, soy milk **5**

## TEA **4.5**

Breakfast Tea

Silver Fox

Lemonzilla

Peppermint

Rancho Relaxo

Genmaicha

Soy Chai **5**

## KOMBUCHA

### Remedy **6**

Raspberry Lemonade

Cherry Plum

Ginger & Lemon

Mörk Hot Chocolate **4.5**

Soy Chilli Hot Chocolate **6**

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## COLDPRESSED JUICE

### AYOMO

#### Garden Green

Apple, celery, cucumber, spinach  
kale **7**

#### Summer Lovin'

Pineapple, lemon, mint, apple **7**

#### Doctor C

Grapefruit, carrot, mint, orange,  
lemon **7**

#### Straight Up

Watermelon juice **7**

## SMOOTHIES DF

### Caramello

Banana, peanut butter, mesquite,  
cacao, chocolate almond milk **10**

### Pink Paradise

Guava, raspberry, lime, mint, chia,  
lychee, passionfruit **12**

### Ginzing

Ginger, turmeric, mango, orange  
juice, chia, cinnamon **10**

### The Hulk

Kale, spinach, pineapple, coconut,  
chia, coconut water **10**

### Pine Orange

Pineapple, lime, orange juice,  
coconut cream **10**

## SPARKLING

### San Pellegrino **4**

Grapefruit

Blood Orange

Chinotto

Sparkling Mineral Water **4/6**

### Coke, Diet, Sprite **4**

### OJ **6**

### Coconut Water **5**

GF Gluten Free  
V Vegan  
DF Dairy Free

# BREAKFAST ALL DAY

Bircher – Raspberry compote, fresh apple, berries, toasted  
coconut, oat crumble, honey yoghurt & mixed seeds **15 GF**

Fruit Toast – Served with jam & butter **8.5**

House Made Granola – Whipped mango, seasonal fruits,  
raspberry coulis & a lemon & vanilla yoghurt **16**

Yoghurt Panna Cotta – Seasonal fruits, granola, pistachio crumb,  
mango purée, bee pollen & cherry dust **15 GF**

Buttermilk Waffle – Caramel, honeycomb, chocolate flakes, ice  
cream, macadamia & freeze dried berries **18**

Chilli Scrambled Eggs – Bacon, spring onions, manchego cheese &  
toast **17**

House Smoked Salmon Bagel – Whipped feta, avocado, capers,  
raddish, dill & pickled red onion **17**

Avocado Toast – Beetroot relish, burnt lime, pickled red onion,  
coriander, mixed seeds & sumac salt **16 (+ egg 2.5) V**

Morning Grain Salad – Quinoa, freekeh, wild rice, rocket, toasted  
almonds, chai soaked raisins, cumin yoghurt & a poached egg **16**  
(+ grilled bacon **3**)

Nourish Bowl – Broccolini, cauliflower, sweet potato, zucchini,  
kale, edamame, heirloom tomato, cashew, beetroot hummus,  
wild rice, freekeh, feta & poached egg **19**

Brekky Board – 2 poached eggs, toast, smashed avocado, feta,  
thick cut bacon, granola & a glass of orange juice **22**

Kaiser Fleish Benedict – Thick cut bacon, lettuce, tomato, jalapeño  
relish, 2 poached eggs & apple cider hollandaise on sourdough **18.5**

Hickory Smoked Mushroom – Avocado, haloumi, onion jam, tomato,  
spinach, a balsamic reduction & a poached egg on toast **18.5**

Nasi Goreng – Classic style, low GI brown rice, mixed vegetables,  
topped with a fried egg **16 (+ chicken 5)**

Free Range Eggs On Toast – Poached/fried **9.5** (Scrambled **+2**)

## LITTLE PEEPS

Kids waffle with maple syrup **7.5** (+ ice cream **1**)

Kids scrambled eggs, grilled bacon, toast **10.5**

## EXTRAS

Gluten free bread **+1.5**

Beetroot/Tomato relish **1.5**

Pickled red onion **1.5**

Marinated feta **3.5**

Roast tomato/Spinach/Mushroom **3.5**

Apple cider hollandaise/Dijon aioli/  
Chipotle aioli **1.5**

Extra egg **2.5**

Bacon/Avocado **4.5**

Haloumi **4**

House smoked salmon **6**

Chilli dusted fries (*lunch  
only*) **7**

# LUNCH FROM 11:30AM

Mexican Chicken Salad – Charred corn, cabbage, pinto beans, quinoa,  
coriander, mint & jalapeños **18 GF**

Californian Superfood Salad – Tri-coloured quinoa, shredded kale, wild  
organic rice, coriander, charred corn, salted ricotta, black turtle beans, gojis,  
heirloom tomatoes, jalapeños & a spicy lime vinaigrette **16 (+ tuna 2.5) GF**

Sushi Bowl – Brown rice, avocado, grilled salmon, seaweed salad, edamame  
beans, cucumber, lotus chips, pickled ginger & wasabi mayo **20**

Cayenne Prawn Tacos – Smashed avocado, cabbage slaw, coriander &  
chipotle aioli **21 GF**

Crispy Chicken Baos – Slaw, Sriracha mayo, lime & coriander **16**

Touchwood Wagyu Burger – American cheese, bacon, cos lettuce, tomato,  
dijon aioli, pickles, onion relish & chilli dusted fries **20**

Pork Belly Burger – Crackling, chill jam, apple sauce, cos lettuce, tomato &  
aioli **17**

## SWEETS

Please see our cake display for a selection of sweets!

The following surcharges apply:  
Saturday - Sunday 10%  
Public Holiday 15%

We will try our best to accommodate  
changes to the menu. However, during  
busy periods, unfortunately this may not  
be possible. Thank you for understanding.

