



BRUNCH SET MENU
SATURDAY TO SUNDAY
49PP

HOT DRINK
Choice of regular tea or coffee

TO START
Pain au chocolat ^V
Granola, macadamia, coconut, honey, fresh berries, greek yoghurt ^V

CHOICE OF MAIN
Scrambled eggs, bacon, grilled sourdough ^{NF}
Buttermilk & blueberry pancakes, lemon curd, vanilla mascarpone,
maple ^{NF V}
Steamed greens, poached egg, sunflower seed, green goddess dressing
GF NF V VG

GF Gluten-Free DF Dairy-free NF Nut-free V Vegetarian VG Vegan (A) Australian, (I) Imported, (M) Mixed

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

COCKTAILS

Bloody Mary 18
Vodka, tomato juice, Worchester sauce,
lemon

Mimosa 16
Puppet Master prosecco, orange juice

Espresso Martini 19
Archie Rose Vodka, Kahula, Espresso

MOCKTAILS

Strawberry spritz 14
Lyre's gin alternative, strawberry,
lime, elderflower tonic

No Loma 15
Lyre's tequila alternative, lime,
grapefruit soda

Almost Amaretto 15
Lyre's Amaretti alternative, lemon,
whites, bitters

COLD PRESSED JUICE BY CORE

Orange Juice 9

Immunity 9
Granny Smith apple, celery, kale,
lemon, broccolini

Energise 9
Watermelon, pink lady apple, mint,
lime, strawberry

COFFEE & MORE

Espresso 5
Long black, double espresso 5.5
Flat white, latte, 5.8
cappuccino Piccolo, short 5.5

mac 6
Long mac 6
Batchbrew 6
Hot chocolate, mocha 6
Chai latte, dirty chai 6
Matcha latte 7
Babycino 3

EXTRA

Decaf +0.8
Mug +0.5
Hazelnut, vanilla, caramel +0.8
syrup
Lactose free, almond, soy, +1
oat

COLD

Cold brew 6.5
Iced long black 6
Iced latte, iced matcha 7
latte
Iced chai latte 7
Iced dirty chai latte 7
Iced chocolate 8
Iced mocha 8

TEA

Earl Grey 6
English Breakfast
Lemongrass & ginger
Green
Peppermint
Chamomile

The Cooe team acknowledges the Whadjuk Noongar people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.

Please note credit card surcharges apply.