

TALULAH

WINTER

TRADING HOURS

MONDAY - SUNDAY 6:30AM - 2:30PM

KITCHEN 7AM - 2PM

PLEASE MAKE ANY RESERVATIONS VIA OUR WEBSITE

WWW.TALULAHCAFE.COM.AU

ALL DAY

CHAI SPICED PORRIDGE	18	MORNING SPREAD	26
boysenberry + black tea compote, vanilla poached apple, walnut crumble <small>ve</small>		poached organic eggs, Darby St bacon, smoked mushroom, potato + leek rosti, smokey tomato relish, charred sourdough <small>gfo, vo</small>	
SOURDOUGH TOAST	9	(no substitutions)	
with your choice of; vegemite, peanut butter, house jam, wildflower honey <small>v, veo</small>		SMOKED MUSHROOMS	22
APPLE + CURRANT SOURDOUGH	10	charred broccolini, persilade, honey + cumin labneh, charred sourdough <small>v, veo, gfo</small>	
with butter <small>v</small>		add 1 poached egg +3	
BANANA + WALNUT BREAD	14	NOURISH BOWL	22
banana cream + candied walnut <small>v, veo</small>		brown rice, charred broccolini, teriyaki roasted sweet potato, edamame beans, avocado, house pickles, ruby grapefruit, herbs, togorashi granola <small>ve, gf</small>	
BREAKFAST ROLL	16	- add 1 poached egg +3	
Darby St bacon, fried organic egg, cheddar, BBQ sauce, aioli, seeded bun <small>gfo, vo</small>		WHITE BEAN CASSOULET	21
- add avo +3 / add rosti +5		white beans braised in tomato, vegetables + spices, yoghurt, crispy kale, charred sourdough <small>gfo, v, veo</small>	
ORGANIC EGGS YOUR WAY	16	- add 1 poached egg +3	
your choice of poached, scrambled or fried on charred sourdough <small>v, gfo</small>		- add Darby St bacon + 6	
SIDES		MISO CAULIFLOWER	23
1 organic egg - poached or fried	3ea	with mixed quinoa, goji berries, kale, almonds, roasted sesame + miso dressing <small>ve, gf</small>	
relish, jalapeno yoghurt		PROTEIN BOWL	25/30
organic scrambled eggs	6	sous-vide chicken OR tataki salmon, charred broccolini, teriyaki roasted sweet potato, brown rice, edamame beans, ruby grapefruit, pickled ginger, herbs, togorashi granola <small>gf</small>	
Darby st bacon		REUBEN SANDWICH	22
teriyaki sweet potato	4ea	house corned beef, russian dressing, mustard, caraway fermented cabbage, Heidi Farm gruyere, toasted on thick-cut sourdough	
miso hollandaise		- add side of fries + 5	
avocado half	5ea	SOUVLAKI	27
smoked mushroom		baharat spiced lamb shoulder, broccoli tabouli, hummus, house pickle + herb salad, chimmichurri, greek yoghurt, charred flat bread <small>gfo</small>	
charred broccolini		- add side of fries + 5	
potato + leek rosti		BOWL OF FRIES	10
grilled haloumi		with chilli salt, aioli <small>v, veo</small>	
BLACK FOREST HOTCAKE	22		
cocoa ricotta hotcake, citrus marinated cherries, vanilla mascarpone, trail mix, cherry syrup, cocoa sauce <small>v</small>		<small>v = vegetarian vo = vegetarian option</small>	
BREAKFAST BURRITO	22	<small>ve = vegan veo = vegan option</small>	
haloumi scrambled egg, Darby St bacon, spiced beans, corn, pico di gallo, jalapeno yoghurt (no alterations)		<small>gf = gluten free gfo = gluten free option</small>	
CHAR SIU BENEDICT	25		
Char Siu glazed bacon, poached eggs, rosti, miso hollandaise, kim-chi salad, togorashi granola <small>gfo</small>			
SMASHED AVO	22		
tomato + corn salsa, hummus, crispy spiced beans, lime, charred sourdough <small>ve, gfo</small>			
- add 1 poached egg +3			

Wifi password 0249692060

15% surcharge applies public holidays

DRINKS

HOT DRINKS

COFFEE 4.5/6

roasted by award winning ONA Coffee and ethically sourced by Project Origin.

FILTER 6

300ml, served on ONA Coffee's filter roasted single-origin coffee.

NOMAD 45% HOT CHOCOLATE 6

served with toasted marshmallow

HONEY CHAI TEA 6.5

REAL CHAI LATTE 6

TURMERIC LATTE 6

ALTERNATIVE MILK +1

almond, oat, soy

TEA BY THE TEA COLLECTIVE 6

organic english breakfast, wild earl grey, blueberry sencha green, organic peppermint, ginger zing, cold & flu elixer, organic yoga

COLD DRINKS

COLD PRESSED JUICE 8.5

SUNRISE - watermelon, apple

DAILY GREENS - cucumber, apple, celery, pineapple, spinach, kale

BERRY CLEANSER - raspberry, apple, lemon, elderberry

IMMUNE BOOST - carrot, apple, ginger, turmeric

GINGERED APPLE - green apple, ginger, lemon

VALENCIA ORANGE

SMOOTHIES 9.5

BANANA - peanut butter, dates, honey, cinnamon, oat milk
Espresso +1

GREEN - banana, mango, spinach, spirulina, chia, coconut milk

BERRY - blueberry, banana, nutella, coconut milk

SHAKES 7.5

Caramel, Vanilla, Strawberry, Chocolate
Thick +1

KIDS SHAKE 5.5

Thick +1

ICED DRINKS

HOUSE COLD BREW 6

Talulah's 'rise + shine' concoction served black or with your choice of milk

ICED LATTE 6

double espresso over ice served with your choice of milk

ICED CHAI 6

Talulah's Real Chai concentrate made with unrefined ingredients, over ice with your choice of milk

HOUSE KOMBUCHA 7

BRUNCH COCKTAILS

BLOODY MARY 17

PASSIONFRUIT MIMOSA 15

APEROL SPRITZ 14