TALULAH

WINTER

ABOUT US

We are a second home for people who value substance and authenticity. We are for those who seek nourishment from authentic interactions, inspiring experiences, and a genuine connection to their community. We're always striving to improve what we do and how you enjoy it.

Talulah, meaning 'running water' in Native American, is alive and everchanging.

A FEW HANDY NOTES

WORK FROM TALULAH

Community is important, especially when you're working!

- WIFI - Talulah Customers - 0249692060

DIETARY NEEDS

We want everyone to enjoy our products safely, so please let us know any specific dietary requirements. Our fryer is gluten-free, we do have nuts in our kitchen. gf= gluten free, gfo = gluten free option, v= vegetarian, vo=vegetarian option ve = vegan, veo = vegan option

FUNCTIONS AND CATERING

We are always keen to host a great event or make sure you're well fed and caffeinated. Use our contact page via our website to enquire about your next function.

BOOKINGS

We have online bookings so you can easily secure your next visit. Visit our website and follow the simple prompts to book.

SURCHARGES

1.1% EFTPOS - this, by law, only passes on the transaction fee we receive.10% Weekend (Saturday + Sunday) - which covers the 25% loading for employees.15% public holidays - which covers the 100% loading paid to employees.

COFFEE & CO

MILK COFFEE	5.5/6.5
flat white, cappucino, latte - on 'Aspen' Roasted by ONA Cofference, sweet and creamy with notes of milk chocolate, hazeln	
BLACK COFFEE espresso, long black - prepared on our rotating single origin ONA Coffee to highlight the distinct flavour characteristics of region, farm and plot.	-
FILTER 6.5 / prepared on our rotating filter roasted single origin coffee by highlight the distinct flavour characteristics of that region, fa	
NOMAD 45% HOT CHOCOLATE (GF,VEO) served with toasted marshmallow	7
HONEY CHAITEA whole leaves and spices in honey brewed with your milk of	8 choice
REAL CHAI LATTE (VEO) natural chai powder made with real spices and panela sug	7 ar
MATCHA LATTE (GF, VEO) A-grade Japanese matcha brewed with your choice of milk - with a side of maple	8
TURMERIC LATTE (GF, VEO) our house recipe served with wildflower honey	7
ORGANIC TEAS (VEO) organic english breakfast wild earl grey sencha green organic peppermint lemongrass + ginger	7
NON-DAIRY MILKS almond, oat, soy, lactose free, coconut	+1

ICED

CASCARA ICED TEA caffienated iced tea made from steeped coffee fruit served with soda and cranberry	8
HOUSE COLD BREW steeped on 'Aspen' by ONA - rich, sweet and chocolatey. served black or with your choice of milk	7
ICED LATTE double espresso over ice served with your choice of milk	6.5
ICED CHAI Talulah's Real Chai concentrate made with unrefined ingredients, over ice with your choice of milk	7
EPIC ICED COFFEE double espresso shake, maple whipped cream - add Mr Black coffee liqeur + 8	12
COLD PRESSED JUICE	9
SUNRISE apple, strawberry, lemon, mint	
DAILY GREENS cucumber, apple, celery, pineapple, spinach, kale	
BERRY CLEANSER raspberry, apple, lemon, elderberry	
IMMUNE BOOST carrot, apple, ginger, turmeric	
VALENCIA ORANGE	

COLD DRINKS

<u>S M O O T H I E S</u>	13
BRAIN POWER banana, peanut butter, raw cacao, oats, dates, wildflower honey, oat milk - add espresso + 1	
GREEN BOOST banana, mango, spinach, matcha, coconut milk	
WEIS coconut milk, mango, honey, macadamia, ice cream	
SHAKES caramel, vanilla, strawberry, chocolate - make it thick	10 +2
SODAS Perrier sparkling water	5/8
coke, coke zero, lemonade, lemon lime + bitters	5
DOG ICE CREAM frozen natural broth with rotating ingredients.	8

ALL DAY FOOD

FRUIT ON SOURDOUGH (v, GFO) poached pear, baked rhubarb + orange, whipped ricotta, orange blossom honey, rye sourdough - Make it gluten-free with Nonie's seeded brown loaf + 3	18
BANANA LOAF (v) maple butter + walnut	14
RYE SOURDOUGH TOAST (v,GFO) with your choice of; housemade jam, peanut butter, wildflower honey, vegemite - Make it gluten-free with Nonie's seeded brown loaf + 3	10
PEAR CRUMBLE PORRIDGE (VE, GF) brown rice porridge, poached pear, macadamia praline, pear cider syrup	22
ORGANIC EGGS (v,6F0) your choice of poached or fried on charred rye sourdough Talulah's signature scrambled eggs + 2 - add jalapeño pineapple chutney + 3.5 / add local smoked bacon + 7	18
BREAKFAST ROLL (vo, GFO) local smoked bacon, fried organic egg, jalapeño pineapple chutney, cheese, aioli, rocket, brioche bun - add smashed avocado + 4 / add potato rosti + 6 - make it vegetarian - sub bacon for fried halloumi	24
RHUBARB FRENCH TOAST (v) brioche french toast, baked rhubarb, creme fraîche, rhubarb + elderflower syrup, white chocolate granola	26
CHILLI SCRAMBLED EGGS (V,GFO) chilli oil, peanut + shallot crunch, lime, jalapeño, charred sourdough add avocado half + 6 / add local smoked bacon + 7	25
BENEDICT (GFO) BBQ braised beef brisket, poached organic eggs, mustard hollandaise, pickled white onion, charred rye sourdough - add potato rosti + 6	32

TALULAH SPREAD (GFO,VO) poached organic eggs, local smoked bacon, potato rosti, jalapeño pineapple chutney, dressed fennel salad, charred rye sourdough - add avocado half + 6	30
SMASHED AVO (V,VEO,GFO) roasted beetroot, whipped beetroot feta, pickled fennel, almond dukkah, dressed leaves, lemon, charred rye sourdough - add a poached egg + 4 / add fried halloumi + 6	26
BRISKET SUB (GFO) bbq braised brisket, blue cheese bèchamel, red elk + rocket, pickled white onion, buttered brioche sub - add skin-on fries + 6	26
HALLOUMI + TOMATO SALAD (v,vEO,GF) rosemary pickled tomatoes, fried halloumi, capsicum hummus, pumpkin, spinach, rocket, pickled fennel, spiced almonds, lemon vinaigrette - add morrocan chicken + 7 / add avocado half + 6	24
SPICED ISRAELI COUS COUS (v,vEo) with halloumi, roasted pumpkin, roasted eggplant, currants, yoghurt, spiced almonds - add morrocan chicken + 7	26
MORROCAN CHICKEN TOASTIE (GFO) grilled moroccan chicken, mozzarella, harissa, baby spinach, aioli - add skin-on fries + 6	22
CHIMI PUMPKIN TOASTIE (v,GFO) roasted pumpkin, baby spinach, chimichurri, halloumi, sundried tomato pesto, chilli salt - add skin-on fries + 6	21
SKIN-ON FRIES (GF,V) with chilli salt + aioli	12

SIDES + ADD ON'S

poached or fried organic egg	4
scrambled organic egg	7
avocado half	6
local smoked bacon	7
potato rosti (GF)	6
fried halloumi	6
pineapple + jalapeño relish	3.5
rosemary pickled tomatoes	5
chimichurri roasted pumpkin	5
moroccan chicken	7
mustard hollandaise	4
Nonie's seeded brown gluten-free loaf	+3
charred rye sourdough	5
dressed fennel salad	4

DAYTIME BOOZE

COCKTAILS	
PASSIONFRUIT MIMOSA gin, Aperol, passionfruit, prosecco	20
<u>BEER</u>	
HEAPS NORMAL QUIET XPA (0%)	8
BALTER CAPTAIN SENSIBLE MID	9
CORONA	8
YOUNG HENRY'S NEWTOWNER PALE ALE	9
YOUNG HENRY'S CLOUDY CIDER	9
WINE	
PALLONCINO PROSECCO Murray Darling, NSW	12/55
LUCETTA ROUX PINOT GRIS Murray Darling, NSW	11/50
SHE'S A RAINBOW CHARDONNAY Wrattonbully, SA	12/60
STRAWHOUSE ROSE Orange, NSW	11/55