



TALULAH

AUTUMN

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 Coffee
- rich, sweet and creamy with notes of milk chocolate, hazelnut + malt

BLACK COFFEE 5.5 / 6.5

espresso, long black - prepared on our rotating single origin coffee's by
ONA Coffee to highlight the distinct flavour characteristics of that
region, farm and plot.

FILTER 6.5 / BOTTOMLESS 10

prepared on our rotating filter roasted single origin coffee by ONA Coffee to
highlight the distinct flavour characteristics of that region, farm and plot.

NOMAD 45% HOT CHOCOLATE (GF, VEO) 7

served with toasted marshmallow

HONEY CHAI TEA 8

whole leaves and spices in honey brewed with your milk of choice

REAL CHAI LATTE (VEO) 7

natural chai powder made with real spices and panela sugar

MATCHA LATTE (GF, VEO) 7

A-grade Japanese matcha brewed with your choice of milk
- with a side of maple

TURMERIC LATTE (GF, VEO) 7

our house recipe served with wildflower honey

ORGANIC TEAS (VEO) 7

organic english breakfast
wild earl grey
sencha green
organic peppermint
lemongrass + ginger

NON-DAIRY MILKS +1

almond, oat, soy, lactose free, coconut

ICED

CASCARA ICED TEA	8
caffienated iced tea made from steeped coffee fruit served with soda and cranberry	
HOUSE COLD BREW	7
steeped on 'Aspen' by ONA - rich, sweet and chocolatey. served black or with your choice of milk	
COCONUT COLD BREW	9
cold brew, cold coconut foam, honey syrup, coconut water	
ICED LATTE	6.5
double espresso over ice served with your choice of milk	
ICED CHAI	7
Talulah's Real Chai concentrate made with unrefined ingredients, over ice with your choice of milk	
EPIC ICED COFFEE	12
double espresso shake, maple whipped cream - add Mr Black coffee liqueur + 8	
<u>COLD PRESSED JUICE</u>	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

SMOOTHIES

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 SMOOTHIE

coconut milk, mango, honey, macadamia, ice cream

PARK DRUMMER

mango, passionfruit, coconut water, mint

SHAKES

10

caramel, vanilla, strawberry, chocolate
- make it thick

+2

SODAS

Perrier sparkling water

5/8

coke, coke zero, lemonade, lemon lime + bitters

5

DOG ICE CREAM

8

frozen natural broth with rotating ingredients.

ALL DAY FOOD

FRUIT SOURDOUGH (V, GFO)	16
fresh + baked fruits, labneh, orange blossom honey, rye sourdough - Make it gluten-free with Nonie's seeded brown loaf + 3	
BANANA LOAF (V)	14
smoked maple butter + walnuts	
RYE SOURDOUGH TOAST (V, GFO)	10
with your choice of; housemade jam, peanut butter, wildflower honey, vegemite - Make it gluten-free with Nonie's seeded brown loaf + 3	
MANGO BIRCHER (VE)	22
oat, coconut + seed bircher, coconut foam, mango puree, seasonal fruit	
ORGANIC EGGS (V, GFO)	18
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	
BREAKFAST ROLL (VO, GFO)	24
local smoked bacon, fried organic egg, jalapeño pineapple chutney, cheese, aioli, rocket, brioche bun - add smashed avo + 4 / add potato rosti + 6 - make it vegetarian - sub bacon for fried halloumi	
RHUBARB FRENCH TOAST (V)	25
brioche french toast, baked rhubarb, creme fraîche, rhubarb + elderflower syrup, white chocolate granola	
CHILLI SCRAMBLED EGGS (V, GFO)	25
chilli oil, peanut + shallot crunch, lime, jalapeño, charred sourdough add avocado half + 6 / add local smoked bacon + 7	
BENEDICT (GFO)	32
BBQ braised beef brisket, poached organic eggs, mustard hollandaise, pickled white onion, charred rye sourdough - add potato rosti + 6	

AUTUMN SPREAD (GF0,V0)	30
poached organic eggs, local smoked bacon, potato rosti, jalapeño pineapple chutney, dressed fennel salad, charred rye sourdough	
- add avocado half + 6	
SMASHED AVO (V,VE0,GF0)	26
roasted beetroot, whipped beetroot feta, pickled fennel, almond dukkah, dressed leaves, lemon, charred rye sourdough	
- add a poached egg + 4 / add fried halloumi + 6	
BRISKET SUB (GF0)	26
bbq braised brisket, blue cheese b�chamel, red elk + rocket, pickled white onion, buttered brioche sub	
- add skin-on fries + 6	
HALLOUMI + TOMATO SALAD (V,VE0,GF)	24
rosemary pickled tomatoes, fried halloumi, capsicum hummus, pumpkin, spinach, rocket, pickled fennel, spiced almonds, lemon vinaigrette	
- add morrocan chicken + 7 / add avocado + 6	
SPICED ISRAELI COUS COUS (V,VE0)	26
with halloumi, roasted pumpkin, charred capsicum, currants, yoghurt, spiced almonds	
- add morrocan chicken + 7	
MORROCAN CHICKEN TOASTIE (GF0)	22
grilled moroccan chicken, mozzarella, harissa, baby spinach, aioli	
- add skin-on fries + 6	
CHIMI PUMPKIN TOASTIE (V,GF0)	21
roasted pumpkin, baby spinach, chimichurri, halloumi, sundried tomato pesto, chilli salt	
- add skin-on fries + 6	
SKIN-ON FRIES (GF,V)	12
with chilli salt + aioli	

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

LITTLE TACKER'S

EGG ON TOAST	10
poached, scrambled or fried	
B+E ROLL	15
bacon, egg, tomato sauce, brioche bun	
FRENCH TOAST	15
with seasonal fruits + maple syrup	
BABY BIRCH	12
oat, seed + coconut bircher, coconut foam, seasonal fruit	
CHEESE TOASTIE	10
KIDS SHAKE	7
caramel, vanilla, strawberry, chocolate	
BANANA SMOOTHIE	8

DAYTIME BOOZE

COCKTAILS

SPIKED COCONUT COLD BREW	20
cold brew, cold coconut foam, honey syrup, Mr Black coffee liqueur, coconut water	
PASSIONFRUIT MIMOSA	20
gin, Aperol, passionfruit, prosecco	

BEER

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	10/45
Murray Darling, NSW	
SLOW WINE CO SAUVIGNON BLANC	10/45
Orange, NSW	
LUCETTA ROUX PINOT GRIS	11/50
Murray Darling, NSW	
LITTLE LOFT CHARDONNAY	12/55
Hynam, SA	
STRAWHOUSE ROSE	10/45
Orange, NSW	

