

UNDERCOVER



Our passion for coffee speaks in every single cup. We source fresh green coffee from origins all around the world, with emphasis on coffee that is ethically grown, hand-picked and carefully processed.

Our master roasters then have the opportunity to roast blends that showcase the beauty of each origin.

Staying humble allows us to learn and grow, understanding that coffee is ever changing and that we owe it to the farmers to ensure that their hard work is reflected in our end product.

Our highly trained baristas are here to ensure that every golden drop is extracted to perfection. For us, coffee just isn't a drink- it's an experience that the Farmer, Roaster and the Barista complete.

So today, when you take a sip of your coffee, we hope that all the hard work and passion is reflected in the flavour.

We hope you enjoy our coffee as much as we enjoy making it

DRINKS

Coffee

Espresso 3.5
Long black / Double Espresso 3.8

Milk based coffee 4
Hot Chocolate 4

Prana Chai 5
Iced coffee or Iced chocolate 8
soy or almond milk +50c

Cold Brew 4.5

Larson and Thompson Teas 4.7
EBT, Lemongrass & Ginger, Earl Grey, Chamomile, Green Sencha, Chamomile and Peppermint

Iced Tea 5

Milkshakes 8
Chocolate, Vanilla or Caramel

Smoothies 9

GREEN: banana, spinach, kale, avocado, honey, almond milk & pea protein

BREAKFAST: banana, berries, oats, almond milk, cinnamon & pea protein

BANANA: banana, vanilla ice-cream, honey & cinnamon

PEANUT BUTTER: banana, peanut butter, chocolate, almond milk, honey & cinnamon

Juice:
Organic orange juice 5

Soft Drinks

Coke / Diet Coke / Coke Zero / Sprit 4
Sparkling Water 250ml 4, 750ml 7

SHORT STRAW

Toast

Baker meets Barista breads - 6.5

Sourdough, multigrain, dark rye

Stradda gluten free bread + \$2

Artisan fruit loaf 8.5

served with apricot & almond jam,
strawberry jam, caramelised quince &
fig, peanut butter or vegemite

Eggs your way 10

on toast

EXTRAS

Bacon / chorizo / salmon / beans / avocado 5

Halloumi / goats cheese / mushroom / hash 4

roast tomato / spinach 3.5

Extra egg / relish / hollandaise 2

Bowl of chips 8

Chipotle Aioli and tomato sauce

The Long Straw 22

eggs your way, bacon, beans, tomato,
mushroom, spinach, potato hash, relish -
served with your choice of toast (vo) (vgo)
(gfo)

Short Straw corn & zucchini fritters 19

with sliced avocado, tomato chilli chutney
& whipped goats cheese (v)
+ poached egg \$2

Coconut kasoundi baked beans 16

minted yoghurt, poached eggs sourdough
(v) (vgo) + bacon \$4 + chorizo \$4

Banana brioche French toast. 16.50

poached pear, pashmack, chantilly cream,
maple

Eggs Benny 19.5

poached eggs, crispy potato and braised
pork hash, wilted spinach and hollandaise
(gf)

Avocado smash with fresh herbs & feta 17

on toasted dark rye, with herb pesto and
seeds
(v) (vgo) (gfo) + poached egg \$2

Strength, energy & omega 3 14.5

Coconut & turmeric chia seed pudding, puffed
grains, granola, fresh stone fruit,

**Complete Protein, Vegetarian, super
seed** 17

Black quinoa, roast pumpkin & brocolini
salad, poached eggs, toasted seeds and
nuts

High fiber, Nutrient booster, Butter fruit

17
Avocado art, kale, chickpea & avocado
hummus, asparagus & radish w poached
eggs

Poached mushrooms on super seed loaf 17

semi dried tomatoes hazelnut and herb
crumbs, parmesan and pesto

Poke bowl 16.5

Multigrain rice & cured sesame seed salmon,
sweetcorn, soyabean, avocado, fresh herbs &
ponzu dressing

Persian beef and Ancient grain salad 20

Golden raisins, pistachio and green olive
dressing, zatar spiced yoghurt

Ora king Salmon 20

Crispy skin, wild rice, broad bean & pea
salad, tomato and basil dressing

New York Style Bagels

Grilled marinated vegetables, sun-dried
tomato, pesto, avocado hummus & fries 16
(v) (vgo)

Poached chicken, avocado, tomato, chipotle

mayo, spinach & fries 17
+bacon \$3

KIDS

Ham and cheese toastie 5.5

Egg and bacon on toast 8

Mini hotcake w berries and maple syrup 7