

Coffee & Co	S	M	L
- Espresso	4		
- Double Espresso/Piccolo/Short Mac	4.5		
- Long Mac	5		
- Bulletproof blended w/ MCT oil & butter		7.5	
- Long Black		5.5	6
- Cappuccino / Flat White / Latte	5.5	6	6.5
- Mocha	6	6.5	7
- Hot Chocolate	5,5	6	6.5
- Babycino			2.5

Other options (hot or iced)

- Matcha Latte			8
- Organic Chai Latte			7
- Dirty Chai Latte			7.5
- Adaptogenic Hot Cocolate			8
- Dandelion & Chicory Latte			7.5
- Golden Milk Tumeric Latte			7

- The Organic Tea Project Tea

Earl Grey / English Breakfast Blend			7
Whole Leaf Green / Ayurvedic Blend			
Minty Blend			
- Pot of House-Made Organic Chai Tea			8
- Fresh Ginger, Mint & Lemon Tea			6.5

Extras

- Housemade Caramel			+1
- Vanilla syrup			
- MCT oil			
- Dairy free Milk			
Oat / Bonsoy / Almond / Coconut / Macadamia			

Cold Drinks

- Ice Latte double espresso, ice & milk	7
- Iced coffee ice, milk, double espresso & vanilla ice cream	8.5
- Iced Chocolate chocolate, ice, milk, vanilla ice cream	8.5
- Affogato double espresso & vanilla ice cream	7.5
- Iced Long Black	6
- House made Cold Brew	6.5

Smoothies

- Nimbin Green banana, hemp protein, honey, mint, spinach, coconut water	16
- Tropical Dream mango, banana, passion fruit, pineapple, honey, coconut water	
- Berry Delicious mixed berries, vanilla protein, dates, cinnamon, coconut milk	
- Banana Buzz banana, cacao & coconut protein, LSA, dates, cinnamon, almond milk, (add espresso shot +1)	

Milkshakes

Caramel / Chocolate / Strawberry / Vanilla	kids: 9	large: 12
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Juices (Byron Bay Cold Pressed Juice Company)

- Orange	10
- Red beetroot, apple, celery, ginger, tumeric & lemon	

Bottles / Cans

- Coconut Water	7
natural / chocolate / sparkling ginger	
- Karma Soda	6.5
lemonade / ginger ale / cola	
- Good Happy Kombucha	8
Lemon Pepperberry / Berry Schisandra / Ginger Turmeric	
- San Pellegrino	250ml: 4 750ml: 8

Card payment surcharge of 1.85% applies - weekend surcharge 10% - public holiday surcharge 15%

espressohead breakfast - lunch - coffee

Organic Bread Social Sourdough (gfo Deeks quinoa loaf +2) 2 slices of sourdough with house-made preserve	12
Organic Bread Social Fruit & Nut toast with local Mullumbimby honey	14
House-made super seed Granola Bowl (gf, vegan option +2) with fresh seasonal fruit & yoghurt	19
Buttermilk Pancake with seasonal fruit, crème fraîche & maple syrup	27
Smashed Peas (gfo +2) with feta, salsa verde, hazelnut dukkah, mixed fresh greens on toasted sourdough with 2 poached eggs	28
Vietnamese Crispy Rice Pancake (gfo) with 2 fried eggs, peanuts, crunchy slaw & nuoc cham dressing	28
Omelette (gfo +2) with chèvre, braised field mushrooms, sourdough & fresh greens	28
Espressohead Breakfast Roll (gfo +2) with fried eggs, swiss cheese, chipotle mayo & rocket (add avo +6 / bacon +7)	16
Haloumi Burger (gfo +2) with haloumi, olive paste, roast tomato, rocket & mayo	19
BRAT (gfo +2) bacon, rocket, avocado, tomatoes & mayo	19
Bacon & Egg Roll (gfo +2) with our house-made BBQ sauce	16
Brown Rice Salad (g.f & vegan) with wild rice, avocado, raw vegetables, chili, pickled ginger & ponzu dressing	22

Check out the Specials on the Blackboards or with the waiters

Build your own Breakfast (gfo +2) Poached / Scrambled / Fried with 2 slices of Sourdough & fresh greens	18
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Our Side Options :	
- Avocado / House-Made baked Beans / Slow Roasted Tomatoes / Marinated Chèvre / Braised Field Mushrooms / Grilled Tofu / Haloumi	6
- Wood Smoked Bacon	7
- Tomato Relish / House-Made BBQ sauce / Jam	2

Kids Menu (under 12)	
- Plain pancake with maple syrup	16
- Kids half serve eggs and toast	10
- Kids bacon & egg roll	13

Sweet Snacks	
- Fresh Daily Muffins	6.5
- Bread Social Pastries	6.5
- Dark Chocolate & Macadamia Brownie (g.f)	9
- Orange and Almond Cake (g.f) with lemon syrup	9
- Pistachio and Date Tart (vegan) with coconut yoghurt	10
- Chocolate Chip Cookie	5

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