

Espresso

The standard brew in Sydney cafés, espresso is made by forcing nearly boiling water under high pressure through finely ground, compacted coffee. Add some silky steamed milk and the variety of beverages is endless...

Cold Drip

A far cry from iced coffee, Cold Drip is a 6 to 12 hour process of running distilled cold water, drip by drip, over coarsely ground beans. The end result is a complex mixture of sugars and acidity, with a light and long lasting flavour.

Trifecta

Taking the standard cuppa joe to the nth degree. The Trifecta has three brewing phases – Wetting, Extraction and Hydrolysis – allowing each brew profile to yield an entirely unique cup of coffee.

Antidote

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AnTiDoTe

Our Brewing Techniques

Siphon

The Siphon uses vapour pressure and vacuum force to produce a delicate and versatile cup, with a clean, rich and smooth flavour. Originally from Berlin, this method has travelled 181 years to sit proudly on our Bonmac halogen heater.

Pour Over

The method is all in the name. This elegant coffee is produced by slowly pouring boiling water over a large cone of coarsely ground, lightly roasted coffee beans. A purist's delight, the beauty is in the simplicity.

Coffee

Espresso

Espresso	3.0
Ristretto	3.0
Long Black	3.5
Macchiato	3.5
Long Macchiato	3.5
Piccolo Latte	3.5
Café Latte	3.5
Flat White	3.5
Cappuccino	3.5
Mocha	3.5
Iced Coffee	5.5

Extra

Large	add 50c
Extra Shot	add 50c
Flavour Shot	add 50c
<i>Hazelnut, Caramel</i>	
<i>Vanilla, Irish Crème</i>	

Siphon

Single Region Beans	6.0
Single Region Beans - Large	7.0

Pour Over

Single Region Beans	6.0
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Cold Drip

Single Region Beans	7.0
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Trifecta

Single Region Beans	6.0
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Hot Chocolate

Regular Hot Chocolate	4.0
Barry's Signature Recipes	5.0
Iced Chocolate	5.5

Extra

Large	add 50c
Flavour Shot	add 50c
<i>Hazelnut, Caramel</i>	
<i>Vanilla, Irish Crème</i>	

Tea

English Breakfast (Good Morning)	3.5
Earl Grey (Blue Flower)	3.5
Camomile (Peace & Quiet)	3.5
Peppermint (Digestif)	3.5
Green Tea (Cloud & Mist)	3.5
Chai Tea (Masala Chai)	3.5

Iced Tea

Green Tea with Rose Petals	5.5
Classic Iced Tea	5.5

Extra

Large	add 50c
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Cold Drinks

Freshly Squeezed Juice	5.0
Fruit Smoothies with Real Fruit and Natural Yoghurt	5.5

Extra

Large	add 50c
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Snacks

All Day Every Day

Whole Market Fruit	2.0
Freshly Baked Pastries	3.5
Assorted Desserts	5.5
Gourmet Chocolate Bars	from 5.5
Home Style Muesli Bars	4.0
House Made Cookies	each 3.0 3 for 7.0
Biscotti	each 3.0 3 for 7.0

High Tea from 11am

House Made Scones with Jam + Tea	6.5
Assorted Finger Sandwiches + Tea	6.5

Breakfast 6 - 11am Daily

Fresh & Healthy

Yoghurt	3.5
Fresh Fruit Salad	5.5
- add Small Yoghurt	6.5
Quinoa Bircher Muesli with Seasonal Berries	5.5
- add Small Yoghurt	6.5

Hot from the Oven

Bacon & Egg Brekkie Wrap	6.0
Serrano Ham & Cheese Croissant	6.0

Lunch from 11am Daily

Sandwiches

Ham, Cheese & Tomato on Ciabatta Roll	6.5
Roast Chicken Breast & Avocado on Focaccia Roll	6.5
Roast Vegetable & Pecorino Cheese on Kalamata Olive Sourdough	5.5

Hot from the Oven

Braised Beef in Red Wine Short Crust Pie	5.5
Berkshire Pork Sausage Rolls	5.5
Roast Chicken Short Crust Pie	5.5
Smoked Salmon Quiches	5.5

Lunch Combo

Choose any sandwich or hot food option	
+ 250ml still or sparkling water	
+ Regular sized tea or coffee	12.0