

HAY ST ROASTERS

SYDNEY

ORIGIN

BREAKFAST8AM – 11.30AM

| | |
|--|----|
| Avocado on Toast (V,GFO) | 18 |
| Crushed avocado, sheep’s fetta, pickled beetroot, baby tomatoes, basil on house-made sourdough | |
| Add poached egg | 3 |
| Hay St Brekky Burger (GFO) | 16 |
| Fried egg, crispy bacon, hash brown, cheese, smoked tomato relish | |
| Eggs Benedict | 24 |
| Toasted croissant, poached eggs, garden greens, cucumber pickle, hollandaise | |
| Choice of grilled mortadella or house-cured salmon basturma | |
| Chilli Scrambled Eggs (V, GFO) | 20 |
| Soft chilli scrambled eggs, goat’s curd, charred broccolini, house-made sourdough | |
| Crispy Chicken Holstein | 24 |
| Fried egg, anchovy, burnt butter & lemon, white slaw | |
| Ricotta Pancakes (N, V) | 19 |
| Stone fruit, candied pecan, miso caramel, Greek yoghurt | |
| House Granola (VG, GF, N) | 17 |
| Coconut yoghurt parfait, strawberries, roasted pistachio | |
| Seasonal Fruit Plate (VG, DF, GF) | 16 |
| Market fruit, citrus, fresh mint | |

SIDES

| | |
|--|---|
| Hash browns (2) | 5 |
| Crispy bacon | 5 |
| House-cured salmon | 6 |
| Goat’s curd | 5 |
| Smoked tomato relish | 5 |
| Two eggs (poached, fried or scrambled) | 6 |
| House-made sourdough toast | 4 |

BEVERAGES

| | |
|---|------|
| COFFEE | 5.20 |
| Cappuccino, Latte, Flat White, Long Black, Mocha, Hot Chocolate | |
| Espresso, Piccolo, Macchiato | 3.50 |
| MILK ALTERNATIVES | 1 |
| Soy, Oat, Almond, Lactose-free | |
| ICED | |
| Latte, Mocha, Chocolate, Chai | 6.50 |
| Long black | 5.50 |
| Cold brew | 6 |
| MATCHA | 11 |
| Strawberry Rose | |
| Strawberry purée, matcha, milk, rose foam | |
| Taro Banana | 11 |
| Banana milk, matcha, taro foam | |
| Classic Matcha | 8 |
| Matcha foam, milk | |
| TEA BY TEA DROP | |
| English Breakfast, Earl Grey, Peppermint | 5 |
| Camomile, Honey Dew Green | |
| Lemongrass & Ginger | |
| Strawberry & Guava | 6 |

Not all ingredients are listed on the menu, and items may change without notice. Inform your server of any dietary needs before ordering. Be aware that our menu contains allergens and is prepared in a kitchen handling nuts, shellfish, gluten, and eggs. While we make every effort to accommodate dietary needs, we cannot guarantee allergen-free food.



FRESHLY SQUEEZED JUICES

| | |
|---|-------|
| Green Zing | 10.50 |
| Celery, kale, green apple, ginger & lemon | |
| Juicy Jungle | 10.50 |
| Watermelon, mango, pineapple & apple | |
| Sunburst Splash | 10.50 |
| Orange, apple, pineapple & carrot | |
| Red Reboot | 10.50 |
| Beetroot, ginger, lime, carrot & celery | |

SMOOTHIES

| | |
|--|----|
| Green Glow | 12 |
| Kale, spinach, mango, coconut water | |
| Berry Impressive | 12 |
| Blueberry, raspberry, strawberry, coconut water, protein | |
| Going Bananas | 12 |
| Banana, milk, yoghurt & honey | |

COCKTAILS

AVAILABLE AFTER 10AM

| | |
|------------------------------------|----|
| Mimosa | 14 |
| Sparkling wine, fresh orange juice | |
| Bloody Mary | 20 |

- GF** Gluten Free
- GFO** Gluten Free Option available
- DF** Dairy Free
- N** Contains Nuts
- VG** Vegan
- V** Vegetarian

Please note that 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A 15% surcharge applies on public holidays.

PROUDLY SERVING
COFFEE BY

