

# SOL & STONE

CAFE

small batch coffee - seasonal food - honest ingredients

## HOUSE NOTE

We roast for sweetness, cook with the seasons, and keep the menu simple, generous and fresh.

## COFFEE

### Espresso **\$4.00**

single origin or house blend, pulled short and clean

### Long Black **\$4.80**

double shot over hot water, bright and balanced

### Flat White **\$5.20**

velvety milk, double ristretto base

### Cappuccino **\$5.20**

classic foam, cocoa dusting, smooth finish

### Latte **\$5.30**

silky steamed milk with a rounded espresso profile

### Mocha **\$5.80**

espresso, cocoa, steamed milk and dark chocolate notes

### Batch Brew **\$5.50**

rotating filter coffee, light and aromatic

### Iced Latte **\$6.20**

espresso over milk and ice, lightly sweet optional

**Extras** oat, almond or soy +\$0.80 | extra shot +\$0.80 | syrup +\$0.60

## BREAKFAST

### Stone Fruit Granola **\$14.50**

house granola, vanilla yoghurt, roasted peach and seeds

### Sourdough Toast **\$9.50**

local sourdough with cultured butter and seasonal jam

### Avocado on Rye **\$17.50**

smashed avocado, lemon, chilli oil, herbs and seeds

### Mushroom Folded Eggs **\$19.00**

soft eggs, roasted mushrooms, pecorino and toast

### Halloumi Breakfast Plate **\$22.00**

grilled halloumi, eggs, tomato, greens and sourdough

### Breakfast Brioche **\$16.50**

fried egg, cheddar, tomato relish and rocket

## PASTRY CABINET

### Almond Croissant **\$8.50**

buttery croissant filled with almond cream

### Cinnamon Morning Bun **\$7.80**

soft laminated bun with cinnamon sugar glaze

### Lemon Poppy Muffin **\$6.50**

bright lemon crumb with poppy seed crunch

### Chocolate Sea Salt Cookie **\$5.50**

dark chocolate chunks and flaky salt

## COLD DRINKS

### Cloudy Apple Spritz **\$7.50**

apple, lemon, soda and mint

### House Iced Tea **\$7.00**

black tea, peach, citrus and rosemary

### Cold Brew Tonic **\$7.80**

cold brew, tonic water and orange peel

### Sparkling Water **\$4.50**

chilled mineral water

10% weekend surcharge applies on public holidays. Please ask our team about allergens.

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*lunch plates - sweets - simple add-ons*

## LUNCH

### Roasted Pumpkin Bowl **\$21.50**

spiced pumpkin, grains, greens, chickpeas, tahini and herbs

### Chicken Pesto Panini **\$19.50**

roast chicken, basil pesto, mozzarella and tomato on ciabatta

### Tuna Conserva Toast **\$18.50**

tuna, white beans, pickled onion, dill and lemon on sourdough

### Garden Greens Salad **\$17.00**

seasonal leaves, cucumber, avocado, seeds and citrus dressing

### Beef Brisket Toastie **\$22.50**

slow brisket, cheddar, caramelised onion and mustard mayo

### Tomato Burrata Plate **\$23.00**

heirloom tomato, burrata, basil oil and toasted focaccia

## SIGNATURE PLATES

### The Sol Plate **\$26.00**

eggs, avocado, mushrooms, halloumi, greens and sourdough

### Stone Benny **\$24.50**

poached eggs, ham, hollandaise and potato hash

### Coastal Fish Roll **\$21.00**

crispy fish, lemon mayo, slaw and soft milk bun

### Market Veg Tartine **\$18.50**

whipped ricotta, roasted vegetables and herb oil

### Kids Toastie **\$10.50**

cheese toastie with fruit on the side

## TEA, MATCHA & SWEETS

### English Breakfast **\$5.20**

bold black tea

### Earl Grey **\$5.20**

bergamot and citrus finish

### Green Sencha **\$5.20**

clean, grassy and soft

### Matcha Latte **\$6.80**

ceremonial matcha with milk

### Basque Cheesecake **\$9.50**

burnished top, creamy centre

### Olive Oil Cake **\$8.80**

orange, almond and light cream

### Tiramisu Cup **\$9.80**

espresso-soaked sponge and mascarpone

### Affogato **\$8.50**

vanilla gelato with espresso

## ADD-ONS

**Egg **\$3.00**      Avocado **\$4.00**      Halloumi **\$5.00****

**Mushrooms **\$4.50**      Smoked ham **\$5.00**      Gluten-free toast **\$2.00****

**Open daily 7:00am - 3:00pm**

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