DRINKS

COFFEE

Flower Child proudly uses The Grounds House Roasted Coffee

Seasonal Blends and Single Origins available for Filter and Espresso

Reg	4
Lrg	4.5
Extra Shot	.50c
Decaf	.50c
Soy	.50c
Almond	.50c
Macadamia	.50c
All black coffee	4

Other

Hot Chocolate	4
Chai Latte	4.5
Mocha	4.5
Iced Latte	5
Iced Long Black	5
Iced Mocha	6
Affogato	6
Sticky Masala chai *(Brewed with milk)*	6.5

FILTERED COFFEE

Moccamaster 5

A batch brewed filtered coffee resulting in a clean sweet cup of coffee. An excellent introduction to specialty coffee.

Cold Drip 7

An old Japanese method using the Oji cold drip tower. Cold filter water is set to drip over coffee grounds for up to 8 hours to deliver a brew that is rich in flavor and low in acidity.

ORGANIC TEAS 4.5

English
Earl grey
Peppermint
Reviver tea
Gunpowder green

CHILLED DRINKS

Soft Drinks 4

Kombucha 7
(Peach & Mango, Lemon & Ginger, Raspberry & Lime)

Fresh Lemonade 6

500ml Sparkling water 6

FRESH SQUEEZED JUICE 8

Orange

Green - Kale, spinach, celery & apple

Tropical - Watermelon, Pineapple, Passionfruit

Immunity - Orange, carrot, lemon & ginger

SMOOTHIES & SHAKES 8.5

Nutella Shake

Banana & blueberry

Lychee & Mint

FLOWER CHILD

FLOWER CHILD

BREKKIE

(available all day)

TOAST WITH JAM
Grilled sourdough with your choice of jam 7
with avocado +4

STICKY CHAI PANNACOTTA WITH GRANOLA & BANANA BRULEE
The Grounds house baked granola with sticky chai pannacotta, toasted coconut, banana brulee with cinnamon, tropical summer fruits & agave nectar 19
(gluten free available)

JAFFA WAFFLES
Belgium waffles with an orange chocolate sauce, orange jelly, fresh strawberries and cream served with vanilla ice cream 21

FLOWER CHILD FRUIT SALAD
Seasonal fresh fruits with compressed pineapple, watermelon, strawberries, lychees, pistachio, freeze-dried raspberries & yoghurt sorbet 18

ACAI BOWL
Acai, strawberries, blueberries, banana, chia seeds, almonds, shredded coconut & granola 17
(gluten free available)

FLOWER CHILD FRENCH TOAST
Banana mascarpone, sliced banana, dark chocolate crumb, baked pecans, fresh berries, salted toffee & Canadian maple syrup 21

BACON & EGG BURGER
Soft folded eggs with chives, crispy bacon, caramelised miso onions, cheddar cheese & chipotle mayo 16

BREAKFAST BOWL
Two poached eggs, chorizo, quinoa with baby spinach and raisins, avocado, cherry truss tomatoes, beetroot relish, goat's cheese, charred sweet corn & seeds served with grilled sourdough 22
(ocean trout instead of chorizo + 3)

EGGS ON TOAST
2 free range eggs (poached/scrambled/fried) served on grilled sourdough 13

SIDES

Extra egg 3 / Fresh tomato 3

Goat's curd 4 / Haloumi 4 / Avocado 4

Sauteed mushroom 5 / Crispy bacon 5

Chorizo 7 / Beetroot cured ocean trout 7

French fries 6 / Sweet potato fries 8

Garden salad 6

While we always do our best to accomodate customers wherever possible, we kindly ask that modifications or substitutions are reserved for allergies only.

We apologize for any incovenience & appreciate your understanding!

Surcharge on all public holidays

BRUNCH & LUNCH

(available all day)

PROSCIUTTO AND ASPARAGUS SOLDIERS
Poached egg covered in burnt butter hollandaise with shaved prosciutto, charred asparagus, buffalo mozzarella and tomato dust served with a freshly baked croissant 21

MUSHROOM TOAST
Shimeji and field mushrooms sauteed in truffle oil, edamame pea puree & kale chips served on grilled sourdough with a poached egg & ricotta whipped with honey and thyme 21
(add bacon + 3)
(gluten free available)

THE VEGAN BOWL *(v),(gf)*
House made falafel, quinoa, avocado, truss tomato, baby spinach, sweet potato, crispy chickpeas, roasted Dutch carrots, toasted almonds, beetroot hommus, radish, sesame seeds 21
(add haloumi +4 / egg +3)

FLOWER CHILD TROUT TOAST
Beetroot cured ocean trout with soft boiled egg, avocado, compressed cucumber, dill chevre, target beets, beetroot hommus trout roe & puffed rice on activated charcoal sourdough 22

BARRAMUNDI BURGER
Crumbed barramundi schnitzel, red cabbage slaw, kewpie mayonnaise, spicy sriracha served on a sesame seed milk bun served with fries 22

CLASSIC CHEESE BURGER
Grilled grass-fed beef served medium with caramelised onions, butter lettuce, tomato, cheese, pickles and special sauce served on a sesame seed milk bun served with fries 23
(add bacon +3)

TASMANIAN CRISPY SKIN SALMON
Salmon fillet cooked medium rare, with fennel, freekah, pomegranate, grapefruit, radish salad, dehydrated kalamata olives and a pomegranate molasses dressing 28

12 HOUR LAMB SHOULDER
12 hour slow braised lamb shoulder with tabouleh of shaved zucchini, squash, tomatoes, quinoa, mint, parsley, fetta, pomegranate, mint labneh & dukkah 24
(add haloumi + 3)

BRAISED BEEF CHEEK
Slowly braised beef cheek in red wine, served with roasted heirloom baby beetroots, soft parmesan polenta and persian feta 29

SEE PHOTOS OF ALL DISHES
Go to **mryum.com/flowerchild** *or scan the QR code with your phone camera.*

DAILY SELECTION OF PASTRIES
Baked & delivered daily with love from our friends at The Grounds of Alexandria

Muffin 5 / Danish 6 / Croissant 5 / Tart 7 / Cake 7

with Jam & Butter extra +2

KIDS *(7 YEARS & YOUNGER)*
Chicken nuggets 8
Ham & cheese toastie 8
Kids' OJ 5