

DRINKS

COFFEE

Five Senses

Regular **4**
Large **4.5**
Decaf **+1**
Almond Milk **+1**
Bonsoy **+0.5**
Oat Milk **+1**
Lactose Free **+1**
Cold brew **5**
Coconut cold brew **5**
Filter **6**
Iced **5**
Ice cream **+1**

Soy Chai **5**

Mörk Hot Chocolate **5**
Soy Chilli Hot Chocolate **6**

HEALTH LATTES DF

Golden Latte

Turmeric, ginger, cinnamon,
soy milk, honey **5.5**

Green Latte

Matcha, honey, soy
milk **5.5**

Rose Latte

Pink pitaya, rosewater,
oat milk **5.5**

TEA 5

Breakfast Tea
Detox Tea
Silver Fox
Lemonzilla
Peppermint
Rancho Relaxo
Genmaicha
Thriller in Vanilla

WATER

Still Mineral **4**
Sparkling Mineral **4/6**

Coke, Diet, Sprite **4**

OJ **6**

Coconut Water **5**

COLD PRESSED JUICE

Nectar

Tropi Cool

Pineapple, apple, orange, lemon,
mint **7**

Green With Envy

Spinach, celery, kale, cucumber,
lemon, apple, parsley **7**

Sweet Cheeks

Watermelon, apple, cucumber,
raspberry, lime **7**

SMOOTHIES DF

Strawberry Splice

Mango, strawberry, guava,
coconut cream **10**

Caramello

Banana, peanut butter, mesquite,
cacao, chocolate almond milk **10**

Pink Paradise

Guava, raspberry, mint, chia,
lychee, passionfruit **12**

Green Glow

Passionfruit, spinach, pineapple,
mango, coconut water **10**

Pine Crush

Mango, pineapple, lime, mint
chia seeds **10**

REMEDY

Kombucha 6

Raspberry Lemonade
Ginger Lemon
Passionfruit
Cola

KRÉOL

Sparkling 6

Passionfruit & Orange
Raspberry & Lime
Pineapple & Ginger
Mango, Lime & Turmeric

BREAKFAST ALL DAY

Bircher – Berry compote, fresh apple, berries, toasted coconut,
oat crumble, coconut yoghurt & mixed seeds **15 v**

Fruit Toast – Served with jam & butter **9**

Chilli Scrambled Eggs – Bacon, manchego cheese, fresh chilli,
coriander, fried shallots, crispy enoki, black sesame & chilli oil on
toast **19**

Nourish Bowl – Broccolini, cauliflower, sweet potato, zucchini,
kale, edamame, heirloom tomato, cashew, pumpkin hummus,
wild rice, freekeh, feta, dukkah & poached egg **19**

Smashed Avocado – Persian feta, pomegranate pearls, heirloom
tomatoes, pickled onion & dukkha on two slices of wholegrain
toast **18 (+ egg 3)**

Rueben Benedict – Pastrami, sauerkraut, pickles, 2 poached
eggs, chef's special hollandaise sauce on a toasted rye bagel **21**

Buttermilk Waffle – Vanilla bean mascarpone, lemon curd,
blueberry compote, cookie crumble & seasonal fruits **19**

Free Range Eggs On Toast – Poached/fried **12 (+ Scrambled 2)**

Kids Scrambled Eggs – Grilled bacon & toast **10.5**

Kids Buttermilk Waffle – Served with maple
syrup **10 (+ ice cream 1)**

BAGLES & TOASTIES

Breakfast Bagel – Swiss cheese, tomato relish, spinach, bacon &
a fried egg **15**

Veggie Bagel – Mushroom, halloumi, avocado, spinach & pesto **15**

Smoked Salmon Bagel – Avocado, pickled onion, radish, dill &
caper cream cheese **18**

Chicken Bagel – Pineapple relish, pickled cabbage, avocado &
chipotle aioli **17**

HCT – Toastie OR Croissant **10**

BLAT/HLAT – Free range bacon OR halloumi, lettuce, avocado,
tomato & aioli in a toasted Turkish pide **16.5**

Follow us on:

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GF Gluten Free
V Vegan
DF Dairy Free



VISUAL MENU

Go to mryum.com/touchwood or scan the QR
code with your iPhone camera or Google lens
on Android. No QR app required!

EXTRAS

Gluten Free Bread **+1.5**

Tomato Relish **2**

Pickled Red Onion **2**

Marinated Feta **4**

Roast Tomato/Spinach/Mushroom **4**

Chef's Special Hollandaise **2**

Chef's Hot Sauce **3**

Extra Egg **3**

Bacon/Avocado **5**

Halloumi **4**

House Smoked Salmon **6**

Chilli Dusted Fries **8**

Aioli/Chipotle Aioli **2**

Grilled Chicken **6**

LUNCH FROM 11AM

Californian Superfood Salad – Tri-coloured quinoa, shredded kale, wild
organic rice, coriander, charred corn, salted ricotta, black turtle beans, gojis,
heirloom tomatoes, jalapeños & a spicy lime vinaigrette **17 (+ tuna 2.5) GF**

Summer Chicken Salad – Coconut sambal, chilli, lime, cashew, mint,
coriander, carrot, cabbage **18.5**

Sushi Bowl – Grilled salmon, edamame, cucumber, seaweed salad,
pickled carrot, pickled ginger, lotus chips, radish, pea shoots, brown rice,
wasabi mayo & a chilli honey soy dressing **20**

Sticky Pulled Pork Baos – Three steamed bao buns, pickled cabbage, apple
slaw, spicy mayo & fried shallots **18**

Fish Tacos – Three soft tacos, battered Rockling, avocado, pickled onion,
coriander, jalapeño mayonnaise, cabbage slaw & chef's hot sauce **20**

SWEETS

Please see our cake display for a selection of sweets!

The following surcharges apply:
Saturday - Sunday 10%
Public Holiday 15%

We will try our best to accommodate
changes to the menu. However, during
busy periods, unfortunately this may not
be possible. Thank you for understanding.

