

FOOD .

CLASSICS .

Classic Avocado (P,V,GFO) 15.0

Organic White Sourdough w/ Crushed Seasoned Avocado, Lemon and sprinkled in Dukkah and Zaatar salt.

· Add Poached Egg +3.5 · Add Meredith Goats Feta +5.0

Reformed Avocado (P,V,GFO) 26.5

Organic White Sourdough w/ Crushed Seasoned Avocado, Vine Ripened Tomatoes, Goats Chèvre and Quinoa Herb Tabbouleh, topped with a soft poached Pasture-Raised Egg

· Swap to Nonnies GF bread +2.0 · Add Poached Egg +3.5
· Add Double Smoked Bacon +6.0 · Add Roasted Mushrooms +6.0

Small Dog Big Breakfast 29.5

Organic White Sourdough w/ two soft poached Pasture-Raised Eggs, Double Smoked Bacon, Avocado, Hashbrown, Fresh Tomato, Roasted Mushrooms and Seasonal Greens, Pickles and Chipotle Mayo

· Add Grilled Halloumi +6.0 · Swap to Nonnies GF Bread +2.0
· Add Extra Hash Brown +3.5

Eggs Benedict (GFO) 24.0

Organic Sourdough w/ your choice of Ham, Bacon or Mushrooms, Baby Spinach, Two soft Poached eggs and house hollandaise.

· Swap to Nonnies GF Bread +2.0 · Swap to Seed Bagel +2.0

Poached Eggs (GFO) 14.0

Organic White Sourdough w/ Cultured Butter and Two Soft Poached Pasture-Raised Eggs (Add your choice of SIDES)

· Swap to Nonnies GF Bread +2.0

BAE Roll (GFO) 13.5

Fried Pasture-Raised Egg, Double Smoked Bacon and a mix of House Spicy BBQ Relish and Chipotle Mayo between a soft Milk Bun

· Swap Bacon for Halloumi +2.0 · Add Crushed Avocado +3.5
· Add Hash Brown +3.5 · Doubled Down (Bacon & Egg)+ 5.5

The OG Toasties (GFO) 13.5

OG Toastie w/ your choice of House Made Tomato Relish Or Pineapple Jalopeno Relish, Smoked Ham & Aged Cheddar

· Add House Made Pickles +3.0 · Add Fresh Tomato +2.0

Toast Your Way w/ Butter (Add condiment) (GFO) 8.5

(White & Soy linseed Sourdough, Activiate Charcol (GF) , Seeded Bagels)

· Honey, Vegemite, Peanut Butter, Nutella · Cream cheese & chive +4.0.
· House Made Cashew Nut Butter +3.5
· Swap to Nonnies Gluten Free Bread +2.0

Breakfast Roll (V, GFO) 16.5

Fried pasture-raised egg, grilled halloumi and seasonal greens, w/ house chipolte mayo and relish served on milk bunn

· Add Double Smoked Bacon +3.5 · Add Crushed Avocado +3.5
· Add Hash Brown +3.5 · Swap to Seeded Bagel +2.0

BOWLS .

Golden Granola bowl (P,DFO,V) 22.5

A blend of Kombucha Activated Nuts and Seeds, Coconut Chips, Oats and Raw Macadamias infused w/ Turmeric, Vanilla, Myrtle and Chai, topped w/ Sweet Vanilla Bean Coconut Yoghurt, Mango Passionfruit Compote, Blueberries, Fresh Banana, Dried Fruit, drizzled w/ Honey on top & your choice of Milk

· Add Pic's Peanut Butter +1.5

Rainbow Bowl (P,G,DFO) 27.0

House Mixed Super Greens and Zucchini Noodles w/ Spiced Pumpkin, Baked Turmeric Cauliflower Florets, Seasonal Steamed Veg, Spiced Seeds and Pickles. Garnished w/ Traditional Hummus

Green Goodness (P,G,DFO) 27.0

House Mixed Super Greens & Organic Black Rice w/ a soft poached Pasture-Raised Organic Egg, Charred Grilled Greens, Zucchini Noodles, Pea Mint Mash and Crushed Seasoned Avocado. Topped w/ Toasted Almonds, Lemon and Zaatar Salt

Bowl Extras

· Add Activated Charcoal Bread +4.0 · Add Grilled Chicken Breast +7.0
· Add Roasted Garlic Mushrooms +6.0 · Add Goats Feta +5.0 .
· Add Smoked Salmon +8.0.

CHALLENGE BOWLS .

Breakfast Op 1 19.0

Two Poached Eggs served w/ Mushy peas, Broccolini, Baby Spinach, Spiced Seeds and Viniagrette Zoodles
Macros : 380cals (Protein 22g , Fat 24g, Carbs 13g)

Breakfast Op 2 19.0

Two Poached Eggs served w/ Black Rice, Garlic Infused Olive Oil Dressed Blanched Seasonal Greens and Spiced Seeds
Macros: 485cals (Protein 24g, Fat 35g, Carbs 26g)

Lunch Op 1 22.0

130g Marinated Chicken Breast served w/ Roasted Spiced Pumpkin, Baked Turmeric Cauliflower, Red Cabbage and Spiced Seeds
Macros : 550cals (Protein 39g, Fat 22g, Carbs 50g)

DOGGY MENU .

DOGLATO "Dog Gelato" - Honey, Coconut, Mango, Carrot & Carob 7.0


DOGLATO "Health Bars" - Peanut Butter Carob bars 6.5

Puppycino 4.0

Paw Treats - by Pawsitively Awesome 5.5

SURCHARGES .

10% on Sundays / 20% on Public Holidays

 dachshundcoffee  dachshundcoffeesydney  9879 4619

TWO HANDS ONLY .

(Seeded Bagels by Brickfields Bakery, all sandwiches can be done on bagels, sourdough, milk buns or Nonies gluten free +2.0)

The New Yorker Bagel 18.0

Sauerkraut and House Pickles w/ New York deli Pastrami, Swiss Cheese and Special Sauce.

Add a side of Chips +6.0

Smoked Salmon Bagel 18.0

Cream Cheese and Chives w/ Smoked Salmon, Pickles, Avocado

Southern Bird Burger 24.0

Fried Chicken w/ House Slaw dressed in Sweet Mayo, Pineapple & Jalopeno Relish, Fresh Tomato on a soft Milk Bun w/ a side of Fries

· Add a Fried Egg +3.5 · Add Crushed Avocado +3.5

The Portuguese Wrap 19.0

Wheat Tortilla Wrap w/ Shredded Cabbage, Spinach w/ Grilled Portuguese Chicken, Crushed Avocado, Chilli Mayo.

· Add a side of Chips +6.0 · Add a Fried Egg +3.5

The Cauli Bagel (P,DFO,V) 17.0

House Roasted Cauliflower, Beetroot Relish, Alfalfa Sprouts, Baby Spinach and house Hummus. Served between a Seeded Bagel.

· Add a side of Chips +6.0 · Add a Fried Egg +3.5

SMALLS .

Fresh Pastry supplied by Brickfields Bakery Marrickville.

Croissant w/ Butter and Jam 6.0

Almond Croissant twice baked 8.0

Muffin of the Day 6.0

Banana Bread toasted w/ Butter 7.0

Burnt Fig and Almond Fruit Toast w/ butter (G) 12.0

· House Made Cashew Nut Butter +3.5

H/C Croissant w/ Tasty Cheese on a Fresh Croissant 12.0

SIDES . Create Your Own Bowl.

HUNTED .

Pasture-Raised Egg 3.5

Goats Feta 5.0

Double-Smoked Bacon 6.0

Grilled Halloumi 6.0

Smoked Salmon 8.0

Grilled Chicken Breast 7.0

Panko-Crumbed Chicken 7.0

GLUTEN FREE .

Activated Charcoal Loaf (GF) 4.0

GATHERED .

Crushed Seasoned Avocado 5.0

Roasted Tahini Pumpkin 6.0

Fresh or Grilled Tomato 5.0

Roasted Turmeric Cauliflower 6.0

Mushy Peas 5.0

Super Greens 6.0

Roasted Mushrooms 6.0

Hash Browns 3.5

DRINKS .

COFFEE .

- Black coffee
- Milk coffee
- Filter Coffee (Available Fri - Sun)

Extras

- Decaf, Strong, Syrups
- Almond (Milk Labs) , Oat Milk, Soy, Lactose Free
- Large, Nutty Bruce Almond Milk

COLD COFFEE .

- Iced Latte
- Iced Coffee
- Cold Brew
- Cold Brew with Almond & Date milk
- Cold Brew with Coconut & Choc milk

HOT DRINKS .

- Hot Chocolate
- Mocha
- Chai Latte
- Dirty Chai

HEALTH DRINKS .

- Golden Latte (Turmeric Latte)
- Red Velvet Latte (Beetroot & Acia)
- Energise Latte (Cocoa & Mushroom)
- Bullet Coffee (Organic Ghee and Brain Octane Oil)
- Mushroom Proof (Organic Ghee and Brain Octane Oil, Energise)

COLD DRINKS .

- Beloka Australian Mineral Water (Still & Sparkling) 500ml
- Coconut Water 200ml
- Pereza Bottled Mineral Water - Still & Sparkling
- Good Happy Organic Kombucha
 - Berry Good - Blueberry, Schizandra & Vanilla
 - Magic Mind - Ginger, Turmeric, Lavender, Rosemary & Lion's Mane
- Easy Ice Tea
 - Raspberry & Basil OR Green Tea and Elderflower
- Milkshakes
 - Dark Chocolate, Oreo Cookies, Chocolate, Vanilla, Caramel and Strawberry
- Kids-Shakes - Flavours as above
- Soft drinks
 - Coke Cola, Coke No Sugar, Lemon Squash, Ginger Beer

COLD DRINKS .

- 5.0 Simon Says Fresh Cold Pressed Juice - Subject to availability**
 - * Dont throw jars out. All jars are sent back to Simon for recycling.
- 5.0 OJ - Orange juice**
- 5.0 Green - Seasonal Greens, Apple, Celery & Lemon**
- 5.0 Gold - Carrot, Apple, Ginger, Tumeric & Lemon**
- 0.8 Red - Beetroot, Carrots, Apple, Ginger**
- 0.8 Pink - Pink Lady Apple, Grape, Raspberries**
- 1.0**

SMOOTHIES .

- 6.0 Playoffs**
 - Avocado, Dates, Oats, Coconut Milk, Cacao Powder, Plant Protein. with Cacao Nibs on top
- 7.5**
- 5.0 Longevity**
 - Banana, Blueberries, Beetroot, Acia, Oats, Dates, Oat Milk, Plant Protein and Granola on top.
- 6.5**
- 7.5 Classic Banana - dusted in Cinnamon**
 - Two whole Bananas w/ Ice, Cinamon, Honey and Oat Milk.
- 11.0**

TEA

- 5.0 Good Morning**
 - A luxurious take on the Traditional Breakfast Tea. It is deliberately complex, with multiple layers in its taste profile. For those wanting more from a Breakfast Tea
- 5.0**
- 5.8 Masala Chai - Assam, Ginger, Cardamon, Cinnamon, Cloves, Nutmeg**
 - This is an uncompromised Masala Chai. What makes this recipe authentic is not just in the spice selection which indeed, packs heat, but most importantly the choice of a proper tea base. Masala Chai is to be brewed with at least 50% Milk (or milk alternative)
- 5.0**
- 5.0 Earl Grey**
 - Layers of Ceylon Orthodox Leaf are carefully laid out and infused with oils extracted from the Bergamot fruit to create this historic tea
- 7.5**
- 8.5 Digestive OG+ - Lavender, Fennel Seeds, Peppermint, Spearmint**
 - Ingredients in this blend relax the stomach muscles to ease digestion and cramps. Rich in Antioxidants, Vitamins and Anti-Inflammatory propertie
- 5.5**
- 4.5 Heal OG+ - Lemongrass & Ginger, Calendula Petals, Fennel Seeds**
 - A bold Lemon-Zest Bouquet is brought to the fore in this revitalising infusion. Citrus abounds bolstered by Mint and Anise high notes. Ginger adds a warming balance
- 5.0**
- 7.5 Upper OG+ - Gingseng, Schisandra, Ashwangandha, Peppermint, Astragalus**
 - Up and at 'em the natural way. This one's for those who need a sustained energy boost to help them through the whole day. Supports blood flow and your adrenals
- 7.0**
- 5.5 Peace & Quite - Chamomile, Lavender, Rose**
 - A calming tonic to relax the body and allow restfulness
- 6.0**
- 6.0 Genmaciaha Green**
 - Roasted Rice, White Rice Puffs and Sencha form the components of this beloved Japanese classic, it has a sufficient body and vigour to be enjoyed with food or on its own
- 7.0**
- 7.0 Silver Jasmine OG+**
 - Plenty of Silver Tips, this is a Green Tea that should be recognised not only for its Jasmine infused scent, but the quality of the Tea Leaves themselves. Silver Tips are

About.

Dachshund Coffee believes that relationships, not transactions, are the foundation of how we connect with one another.

We're committed to energising and inspiring movement, change and transformation in peoples lives, by creating awareness, conversation and thought around farming, agriculture, food, nutrition and health.

Our mission is to grow a community of Whole Food Plant-Based Eaters, who lead happier and healthier lifestyles. We're about the future of food and reconnecting the eater with the grower.

Our philosophy is simple - serve food that uses quality local ingredients, ethically and sustainably sourced, and make it accessible to the community.

Whole Food Plant-Based.

A Whole Food diet promotes inclusivity & variety over exclusivity & restriction, and focuses on foods that are as close to their original natural state as possible.

A Plant-Based diet, consists mostly or entirely of foods derived from plants, including Vegetables, Grains, Nuts, Seeds, Legumes and Fruits, and with few or no animal aroducts.

It also steers clear of most refined White Flours and Grains, Refined Sugars and Processed oils. The carbon foot print is minimized by buying organically grown produce sourced as locally as possible.

"Eat food, not too much, mostly plants"
M. Pollan

COME.
SIT.
STAY.

BRING YOUR DACHSHUND?
We love meeting fellow Dachshund Fans. Let us know when you bring our **Favourite Four Legged Friends** and **you'll get 10% off your bill!**

KEY .

- P** - Plant Primary **G** - Gluten Free **DF** - Dairy Free
- V** - Vegetarian **GFO** - Gluten Free Option available
- *We have Vegan friendly Mayo available upon request
- *Cold Pressed Extra Virgin Olive Oil & Coconut Oil are our primary cooking oils
- *Cold Pressed Natural Plant Based Milks by Nutty Bruce available on request