

Altura Café

23 Douglas Alexander Parade

altura

coffee co.

Beverages

COFFEE

| | | |
|----------------------------------------------------------------------------------|-------------------|---------------------|
| Black / White | Reg \$4.20 | Large \$4.70 |
| Batch Brew (Bottomless) | | Mug \$4.20 |
| Cold Drip | Reg \$4.70 | |
| Nitro Coffee | Reg \$5.50 | |
| Mocha | Reg \$5.00 | Large \$5.50 |
| Hot Chocolate | Reg \$4.70 | Large \$5.20 |
| Chai Latte (sweet or spiced) | Reg \$4.70 | Large \$5.20 |
| Turmeric Latte | Reg \$4.70 | Large \$5.20 |
| Kids Fluffy | \$1.50 | |
| Extra stuff: | 60c | |
| Syrup shots, decafe, soy milk, almond milk, coconut milk, rice milk, extra shots | | |

Bring your own refillable cup for a 20c discount

SMOOTHIES

| | |
|------------------------------------------------------------------|---------------|
| Blended with vanilla base and ice | \$7.00 |
| Feijoa & Apple - blend of rich feijoa and juicy apple | |
| Lemon & Lime - refreshingly full of zest | |
| Mango - seriously juicy mango | |
| Summer Berry - boysenberry, strawberry, raspberry | |
| Tropical - tempting mix of tropical fruits | |
| Add vanilla ice cream | \$2.00 |

TEA

A gorgeous range of fresh leaves served in a unique silk pouch to create the perfect extraction.
All \$4.50

English Breakfast (classic blend)
Steep 2 to 3 mins - medium strength black tea

Supreme Earl Grey (classic blend)
Steep 2 to 3 mins - black tea marigold flowers, citrus peel and oil of bergamot

Honeydew Green (signature blend)
Steep 1 min - green tea, honeydew pieces and natural apricot flavours

Malabar Chai (signature blend)
Steep +5 mins - pure black tea with flavours of cardamom, cinnamon and ginger

Chamomile Blossom (herbal infusions)
Steep +5 mins - chamomile flowers, rose petals and lavender buds

Peppermint Leaves (herbal infusions)
Steep +5 mins - aromatic and soothing peppermint herbal infusion

Fruits of Eden Tisane (herbal infusions)
Steep +5 mins - blend of hibiscus flowers, rose hips, hawthorn berry, cranberry, lemon peel and natural cherry flavour

Lemongrass and Ginger (herbal infusions)
Steep + 5 mins - blend of lemongrass, ginger, rose hips and hibiscus flower

Spring Green (herbal infusions)
Steep 2-3 mins - pure green tea, rose petals, cornflowers, marigold petals, citrus peel

Beverages

JUICES & SODAS

Cold Pressed **\$7.50**

Orange
Strawberry, Mint and Apple
Pineapple, Apple and added Berry Sorbet
Spinach, Apple, Cucumber

Juice & Soda **\$4.50**

Karma Cola
Karma Cola sugar free
Lemmy Lemonade
Gingerella Ginger Ale
Summer Orangeade

Almighty Juices **\$5.00**

Apple
Orange Apple
Beetroot, Blackcurrant, Ginger
Guava, Lime, Basil
Carrot, Turmeric, Orange, Apple
Remedy Kombucha (Original)

FRAPPES

Perfectly blended with ice \$7.00

Iced Coffee - made from the finest Arabica coffee

Iced Chocolate - for chocolate lovers

Iced Mocha - blend of cocoa and coffee

Iced Chai Latte - blend of Indian spices

Caramel Latte - Slip into this rich, creamy favourite, a sweet caramel flavour with a hint of coffee. (Gluten free, contains coffee)

White Chocolate Symphony - Smooth, gourmet white chocolate makes this the perfect coffee-free sweet reward! (Gluten free, lactose free, coffee & tea free)

Double Fudge Mocha - Enjoy the rich flavour of sweet fudge complemented with coffee. (Gluten free, lactose free, contains coffee)

Lemon Velvet - For anyone who loves rich velvety lemon cake, this sweet decadent beverage will be their newest favourite. (Gluten free, no hydrogenated oils, coffee & tea free)

Matcha Green Tea Latte - Genuine Japanese matcha green tea is the key to tea latte bliss. (Gluten free, lactose free)

Add vanilla ice cream \$2.00

Beverages

WINES

| | Glass | Bottle |
|-------------------------------------------------------|----------------|----------------|
| Sauvignon Blanc Squealing Pig - Marlborough | \$10.00 | \$39.50 |
| Rosé Squealing Pig - Central Otago | \$10.00 | \$39.50 |
| Pinot Noir Squealing Pig - Central Otago | \$10.00 | \$39.50 |
| Lindauer 200ml | | \$10.00 |
| Prosecco DOC 200ml | | \$10.00 |

BEERS

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|--------------|---------------|
| Beers | \$8.00 |
| Asahi | |
| Peroni | |

| | |
|----------------------------------------------------------------|---------------|
| Craft Beers & Cider from Boundary Road Brewery: | \$8.00 |
| The Chosen One Golden Lager | |
| Bouncing Czech Pilsner | |
| Thomas Edison Light Beer | |
| Somersby Apple Cider | |

Menu

Granola Garden, V **\$14.50**

With fresh fruit, tropical panna cotta, meringue, raspberry yoghurt.

Bacon Bagel, GF **\$14.50**

Bacon, herbed cream cheese, rocket fuel sauce, avocado, pumpkin seeds, sunflower seeds, roquette.

Omelette, GF **\$16.50**

Chorizo, courgettes, red peppers, onion, spinach, feta cheese, toasted sourdough.

Benny

English muffin, poached eggs, wilted spinach or hash brown, lime and sriracha hollandaise, watercress.

Avocado, GF, V **\$18.50**

Streaky bacon(2), GF **\$19.50**

Smoked salmon, GF **\$21.50**

Smashed Avocado, GF, V **\$17.50**

Smashed avocado, Danish feta, fresh tomato, sumac, lemon, mint, poached egg, sourdough.

The Biggie, GF, V **\$22.50**

Two eggs, streaky bacon, chipotle mushrooms, kransky sausage, grilled tomato, cheese croquettes, tomato apricot chutney, toasted multigrain or sourdough, watercress.

Mini Biggie - half portion **\$17.00**

Early Bird* **\$17.50**

Two eggs anyway, streaky bacon, on multigrain or sourdough, includes your choice of a regular tea or coffee.

Eggs Your Way, GF, V **\$10.00**

On toast (multigrain or sourdough), watercress.

French Toast **\$18.00**

Lemon and coconut brioche, summer fruits, white choc, meringue, berry sorbet, wafer cone, maple syrup.

Corn Fritter, V **\$18.50**

With crème fraiche, avocado, bacon crumbs, baby beetroot, pickled courgettes, chimichurri sauce.

Catch Of The Day **\$22.50**

Pan fried market fish, Tuscan roasted potato, courgettes, green beans, cherry tomato, crispy chorizo, chimichurri sauce.

Beef Burger **\$19.50**

Juicy beef patties, fried bacon, jalapeno, southwestern sauce, crispy onion, smoked cheddar, gherkins in a buttery brioche bun, served with fries or salad.

Korean BBQ Burger **\$19.50**

Chicken thigh, Korean style bbq sauce, spicy kimchi slaw, sriracha aioli in a charcoal burger bun, served with fries or salad.

Moroccan Lamb Salad **\$21.50**

Marinated lamb loin, Tuscan courgettes, cherry tomato, red onion, baby spinach, mesclun, red pepper, grilled halloumi, citrus dressing, black bean & coriander hummus.

Teriyaki Chicken Bowl **\$21.50**

Shredded red cabbage, carrot, cucumber, red capsicums, sesame dressing, edamame, nori, red rice, mung beans, avocado.

* Early Bird - Extras & larger sizes incur extra cost. Only available until 10.30am.

For more option please view our cabinet selection

GF - Gluten Free option available **V** - Vegetarian option available

Sides

ADD ONS

| | | | |
|-----------------------------|---------------|-------------------------------------------|----------------|
| Smoked salmon | \$7.00 | Hash brown (2) | \$5.00 |
| Streaky bacon (2) | \$6.00 | Grilled halloumi | \$5.50 |
| Kransky sausage (2) | \$6.00 | Avocado | \$5.00 |
| Grilled chicken | \$6.00 | Grilled tomato, spinach | \$4.00 |
| Pan- fried mushrooms | \$5.50 | Dairy | \$ 2.50 |
| Eggs anyway (2) | \$5.00 | Yoghurt, cheddar, cream cheese. | |
| Toast (2) | \$5.00 | Sauces | \$2.00 |
| Croquettes | \$6.00 | Aioli, jams, hollandaise, chutney, maple. | |

Snacks

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|----------------------------------------------------------------------------------|----------------|
| Fries and aioli | \$8.00 |
| Small fries and aioli | \$4.00 |
| Side salad with balsamic dressing | \$6.00 |
| Small seasoned wedges and sour cream | \$8.00 |
| Seasoned wedges, bacon, cheese, sweet chilli sauce and sour cream | \$12.50 |

