



COFFEE

ESPRESSO S/D	2.5/3.0
AMERICANO M/L	2.5/3.0
LONG BLACK	3.0
ESPRESSO MACCHIATO	2.8
FLAT WHITE	3.5
CAPPUCCINO M/L	3.0/4.0
LATTE S/M/L	3.0/4.0/5.0
OAT MYLK	+0.0
SOY OR COCONUT MYLK	+0.5
EXTRA SHOT	+0.5
FILTER SINGLE ORIGIN WEEKDAY ONLY	4.0

TEA

LOOSE LEAF TEA	3.5
• GREEN SENCHA, JAPAN	
• BLACK CEYLON, SRI-LANKA	
• OOLONG DONG DING, TAIWAN	
• WHITE BAI MU DAN, CHINA	
HERBAL TEA	3.5
• FRESH MINT	
• FRESH GINGER, HONEY, LEMON	
• ROOIBOS, SOUTH AFRICA	
• BUCKWHEAT SOBACHA, JAPAN	
MATCHA	
• TEA	4.5
• COCONUT LATTE (V)	5.0

BOTTLED

BRU STILL OR SPARKLING	2.5
MATE INFUSION SPARKLING	4.0
LIME LEMONADE SPARKLING	3.5
APPLE JUICE	2.5
ROSÉ CIDER BY WIGNAC	4.0
KOMBUCHA	4.0
BEERPROJECT BABYLONE	4.0

SPECIALTY

GOLDEN MYLK (V)	4.5
Coconut mylk, turmeric, black pepper, ginger, cinnamon	
CHAI LATTE (V) M/L	4.0/5.0
Assam black tea, coconut mylk, cinnamon, ginger, cardamom	
NEW LONDON FOG (V) M/L	4.0
Earl Grey tea, oat mylk, vanilla	
NEW MOCHA MINT LATTE	4.5
Espresso, dark chocolate, fresh milk, hint of peppermint	
MATCHA CHOCOLATE (V)	6.0
Coconut mylk, dark chocolate, matcha green tea	
HOT CHOCOLATE S/M	3.0/3.5

COLD

NEW ICED TEA SUGAR FREE	3.5
Rooibos tea, orange, lemon	
FRESH GINGER SHOT	2.5
FRESH ORANGE JUICE	3.8

BRUNCH

FROM OPENING

SCRAMBLED EGGS	8.0
Served with bread, butter and a side salad	
• MARINATED FETA	• ROASTED SWEET POTATOES +2.0
• SLICED AVOCADO	• SMOKED SALMON +3.0
• MAPLE-FRIED BACON	+3.0
NEW COCONUT CHIA PUDDING (V/GF)	6.5
Coconut mylk, chia seeds, seasonal compote, cocoa, goji berries	
GRANOLA BOWL	6.5
Yogurt, home baked granola, flower honey, banana	
AÇAÏ BOWL (V)	9.0
Served with home baked granola and:	
• KIWI, GOJI BERRIES & COCONUT	
• BANANA, COCOA, CHIA & PEANUT BUTTER	
SOURDOUGH & SPREADS (V)	5.5
Fresh rye sourdough bread and:	
• GUACAMOLE, PINK BEETROOT HUMMUS	
• CHOCOLATE HAZELNUT SPREAD, RASPBERRY JAM	
TOASTED BANANA BREAD (V)	11.0
Served with sliced banana, maple sirup, seasonal compote, toasted almonds	
	FROM 10:00
AVOCADO & SWEET POTATO TOASTIE (V)	9.5
Hot sandwich made with rye sourdough bread, pink beetroot hummus, roasted sweet potato, avocado, served with homemade ketchup and a side salad	
AVOCADO & CHEDDAR TOASTIE	9.5
Hot sandwich made with rye sourdough bread, avocado, cheddar, served with homemade ketchup, a side salad, and filled with a choice of meat:	
• BACON FRIED WITH MAPLE SYRUP	
• GRILLED CHICKEN INFUSED WITH GINGER & HONEY	
NEW CHOCOLATE & PEAR PANCAKES	12.0
Served with whipped vanilla mascarpone, crushed pistachios, seasonal compote, maple syrup	
BACON & BANANA FRENCH TOAST	13.0
WEEKEND ONLY	
Brioche bread, fresh banana, maple fried bacon, toasted almonds, maple sirup	
GLUTEN FREE BREAD	+1.0
LAST KITCHEN ORDER	15:00

WELCOME!

At Hinterland, we are proud to be working with the best quality seasonal ingredients, freshly delivered from local farms twice a week. Absolutely **everything on the menu is made from scratch in our kitchen**. Please keep this in mind if your order is taking longer than expected, especially when we're busy. Kindly let us know should you have any allergies and don't hesitate to ask for a doggy bag on your way out. Hinterland is a **laptop-free area on weekends between 11:00 and 15:00**.

PLEASE ORDER & PAY AT THE COUNTER