



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

SPECIALTY

MATCHA CHOCOLATE (V)	6.0
Coconut milk, dark chocolate, matcha green tea	
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	
HOT CHOCOLATE S/M	3.0/3.5

COLD

NEW ICED TEA SUGAR FREE	3.5
Green sencha tea, fresh mint, lemon	
ICED MATCHA TEA	4.5
ICED MATCHA LATTE (V)	5.0
Matcha green tea, coconut mylk, ice	
ICED CHAI LATTE (V)	5.0
Assam black tea, coconut mylk, cinnamon, ginger, cardamom, ice	
ICED LATTE	4.0
Fresh milk, espresso, ice	
COLD BREW	3.0
Single origin coffee beans brewed in cold water for 24 hours	

FRESH GINGER SHOT

FRESH ORANGE JUICE	3.8
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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
BEERPROJECT BABYLONE	4.0

BRUNCH

FROM OPENING

SCRAMBLED EGGS	8.0
Served with bread, butter and a side salad	
• NEW MARINATED FETA	+2.0
• SLICED AVOCADO	+3.0
• MAPLE-FRIED BACON	+3.0
• ROAST SWEET POTATOES	
• SMOKED SALMON	
COCONUT CHIA PUDDING (V/GF)	6.5
Coconut mylk, chia seeds, mirabelle plum & lemon compote, fresh 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	
NEW TOASTED BANANA BREAD (V)	11.0
Served with fresh banana, maple sirup, mirabelle plum & lemon compote, pecan nuts	
	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	
BLUEBERRY BUTTERMILK PANCAKES	12.0
Served with whipped vanilla mascarpone, crushed pistachios, seasonal compote, maple syrup	
NEW BACON & BANANA FRENCH TOAST	13.0
WEEKEND ONLY	
Brioche bread, fresh banana, maple fried bacon, pecan nuts, 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