

COFFEE	COL	D		BRUNCH FROM OPENING
ESPRESSO S/L 2.5/3	Rooibos	ED TEA SUGAR FREE s tea, lemon, mint	3.5	SCRAMBLED EGGS 8.5 Served with bread, butter and a side salad
AMERICANO S/L 2.5/3 LONG BLACK 3		ИАТСНА ТЕА	4.5	<ul><li>SAUTEED MUSHROOMS</li><li>SMOKED SALMON</li><li>MAPLE-FRIED BACON</li></ul>
		MATCHA LATTE (V) a green tea, coconut mylk,	5.0 ice	• ROASTED SWEET POTATOES +3.0 EACH GRANOLA BOWL 7.5
CAPPUCCINO S/L 3.0/4	ICED C	ICED CHAI LATTE (V) Assam black tea, oat mylk, cinnamon, ginger, cardamom, ice ICED LATTE Fresh milk, 2 shots of espresso, ice COLD BREW Single origin coffee beans brewed in cold water for 24 hours	5.0	Yogurt, home baked granola, flower honey, banana
LATTE S/M/L 3.0/4.0/5	Assam			NEW COCONUT CHIA PUDDING (V/GF) 6.5 Coconut mylk, chia seeds, mango coulis, pistachios, poppy seeds & goji berries  AÇAÏ BOWL (V) 9.5 Served with home baked granola and:  • KIWI, GOJI BERRIES & COCONUT  • BANANA, COCOA, CHIA & PEANUT BUTTER  SOURDOUGH & SPREADS (V) 5.5
OAT MYLK +C SOY MYLK +C COCONUT MYLK +H EXTRA SHOT +C	5 ICED L 5 Fresh m		4.5 e 3.0	
WEEKDAY ONLY				
TEA	FRESH (	GINGER SHOT	2.0	Fresh rye sourdough bread and:  • CHOCOLATE HAZELNUT SPREAD, RASPBERRY JAM
		GE JUICE	3.8	• GUACAMOLE, HUMMUS + 2.0
LOOSE LEAF TEA  • GREEN SENCHA, JAPAN  • NEW GREEN JASMIN, JAPAN  • BLACK ASSAM, INDIA  • OOLONG DONG DING, TAIWAN		TLED ill or sparkling	2.5	BUDDHA BOWL (V/GF) 13.0 Sautéed mushrooms, roasted sweet potatoes, sliced avocado, quinoa, cilantro, pepitas seeds, toasted almonds, hummus, salad
• WHITE BAI MU DAN, CHINA		INFUSION SPARKLING LEMONADE SPARKLING	4.0 3.5	FROM 10:00
<ul> <li>HERBAL TEA</li> <li>FRESH MINT</li> <li>FRESH GINGER, HONEY, LEMON</li> <li>ROOIBOS, SOUTH AFRICA</li> <li>BUCKWHEAT SOBACHA, JAPAN</li> </ul>	<sup>8</sup> APPLE ROSÉ	APPLE JUICE ROSÉ CIDER BY WIGNAC BEERPROJECT BABYLONE	2.5 4.0 4.0	AVOCADO TOAST (V)  Toasted rye sourdough bread, guacamole, pepitas seeds, toasted almonds, sprouted seeds, cilantro, served with a side salad  • ADD SMOKED SALMON  +3.0
	.5 O			GUACAMOLE & SWEET POTATO TOAST (V) 11.5 Hot sandwich made with rye sourdough bread, hummus, roasted sweet potato, guacamole, served with homemade ketchup and a side salad
SPECIALTY				NEW PESTO & CHEDDAR TOAST 12.0 Hot sandwich made with rye sourdough bread, pesto, cheddar, served with homemade ketchup,
GOLDEN MYLK (V)	.5 r,			a side salad, and filled with a choice of meat:  • BACON FRIED WITH MAPLE SYRUP  • MAPLE & HERB GRILLED CHICKEN
CHAI LATTE (V) S/L 4.0/5 Assam black tea, oat mylk, cinnamon, ginger, cardamom	)			NEW MANGO & PISTACHIOS PANCAKES (V) 12.0 Served with mango coulis, whipped soy cream, crushed pistachios, coconut flakes, maple syrup
MATCHA CHOCOLATE (V) Coconut mylk, dark chocolate, matcha green tea	0			BACON & BANANA FRENCH TOAST WEEKEND ONLY Brioche bread, fresh banana, maple-fried bacon, toasted almonds, maple syrup
HOT CHOCOLATE S/L 3.5/4	0			GLUTEN FREE BREAD +1.0 LAST KITCHEN ORDER 15:00

## WELCOME!

## PLEASE ORDER & PAY AT THE COUNTER

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**.