

CODE FIVE

COFFEE BY INGLEWOOD COFFEE ROASTERS

Single Origin Espresso	4.0
Single Origin Long Black	4.5
House Blend with milk	4.5

FILTER COFFEE

Batch Brew	6.0
Cold Brew	6.0
Cold Drip	6.0
Hot Chocolate (GF)	4.5
Mocha	4.7
Brewed Prana Chai	5.5
Dirty Chai	6.0
Soy Matcha Latte	5.0
Turmeric Coconut Latte	5.0
Babyccino/Baby Hot Choc	1.5/2.0

TEA BY MALIBU

English Breakfast, Earl Grey, Chamomile, Lemon + Ginger	4.5
Peppermint, Green, Chai	

Mug	+1.0
Single Origin	+0.5
Decaf	+0.5
Soy/Alm/Oat/Coco/Lact Free	+0.7
SYRUPS	
Vanilla, Caramel, Hazelnut	+0.2

ICED DRINKS

Iced Latte / Iced Long Black	6.0
Iced Coffee w/ Ice Cream	6.5
Iced Mocha w/ Ice Cream	6.5
Iced Chocolate w/ Ice Cream	6.5
Iced Turmeric Coconut Latte	6.5
Iced Matcha Lat w/ soy milk	6.5
Iced Prana Chai	6.5
Iced Berry Matcha	7.5
Affogato	6.0

SMOOTHIES

Acai & Banana	11.5
w/ mixed berries and coconut water	
Mango & Turmeric	11.5
w/ mango, turmeric powder	
coconut water & honey	

SHAKES

Berry, Caramel, Chocolate, Vanilla	7.0
Kid's Size	5.0
San Pellegrino Sparkling	5.0
Limonata, Blood Orange, Natural	

JUICES

Green Juice	9.5
kale, capsicum, celery, cucumber, cloudy apple, lemon	
Watermelon, Pineapple, Mint	9.5
Cold Pressed OJ / Apple	6.5
Mango Juice	7.5
Coke, Coke Zero, Lemonade	4.5
Lemon Lime Bitters	5.5

ALL DAY BREAKFAST

Toast • 8.5

Sourdough or multigrain with your choice of conserve.
Fruit Toast +1.0
Gluten Free +1.0

Free Range Egg Your Way • 12.50

served with sourdough or multigrain.
Gluten Free +1.0

Orange and Vanilla Hotcakes

w/ toffee sauce, blueberry compote, vanilla mascarpone and hazelnut crumb. (VG) (N) • 20

Chocolate Kataifi French Toast

brioche loaf w/ topped with chocolate filled kataifi, pistachio crumble, vanilla mascarpone and fresh berries. (N, VG) • 22

Granola Bowl • 18.50

acai, mango & blueberry blend, homemade granola, vanilla yoghurt, strawberries, banana, kiwi fruit, chia seeds & toasted hazelnuts. (N, VG)

Bircher Muesli • 17.5

w/ fresh & dried fruit, vanilla, honey, almonds, natural yoghurt and shredded apple. (N, VG)

Egg & Bacon Roll • 17.50

scrambled eggs, bacon, rocket & relish on a toasted brioche bun.
Add potato rosti +5.0 (GFO)

ALL DAY BRUNCH

Avocado & Feta Smash • 21
w/ beetroot hummus, mixed herbs, spiced pickled onion and dukkah, served on multigrain or sourdough toast. (VG, GFO, VO)
Add poached eggs + 5.0
Add bacon +5.0

Chilli Scrambled Eggs • 22.0

w/ bacon, cherry tomatoes, parmesan, coriander & crispy shallots on multigrain or sourdough.
Add potato rosti +5.0

Summer Breaky Bowl • 24.0

crispy haloumi, hummus, summer greens, buckwheat, dukkah, pepitas, poached egg with a house made tangy dressing. (VG) (VO) (GF) (N)

Turkish Eggs • 22.0

Spiced yoghurt, roasted capsicum, crispy chilli oil, poached eggs, served with toasted pita bread. (VG)(GFO)
Add haloumi +5.0

Bacon Benny • 22.0

bacon, avocado, poached eggs & chipotle hollandaise on potato rosti w/ pork floss
Add mushroom medley +5.0

Prawn Omelette • 24.0

w/ cherry tomatoes, tasty cheese, crispy chilli oil, kewpie mayo served on sourdough. (GFO) Add potato rosti +5.0

SIDES

Chorizo / Bacon	6.0
Mushroom Medley	6.0
Roasted tomatoes	5.0
Haloumi	6.0
Potato rosti	6.0
Avocado & feta smash	5.5
Hollandaise / Extra Egg	3.0
Sautéed spinach / Feta	4.0
Smoked salmon	7.0
Side/ Bowl of fries	6.0/10
Aioli / Chilli	.50
Chilli Oil / Relish	2.0

ALL DAY LUNCH

Kaffir Lime Corn Fritters • 22.0
w/ avocado salsa, coriander, sour cream & chilli jam topped with a poached egg (VG)
Add smoked salmon +5.0

Mushroom Medley • 22.0

medley of roasted mushrooms, poached eggs, pesto, served on ricotta toast. (V) (GFO) (N)
Add haloumi +5.0

Thai Chicken Salad • 20.50

Lemongrass poached shredded chicken w/ Asian slaw, kale, green beans, bean shoots, cherry tomatoes, cashew nuts, Nam Jim dressing topped with black sesame seeds (N)(GF)

Chicken Burrito Bowl • 22

chipotle chicken, brown rice, cucumber, guacamole, corn salsa, black beans and sour cream (GF)
Add a poached egg +2.5
Vegan Option- Spiced Jackfruit instead

Spiced Jackfruit Tacos • 21

five spice marinated jackfruit, avocado salsa, vegan mayo, coriander, pickled cabbage on corn tortillas. (V) (VG) (GF)
Chipotle Chicken Instead +3.0

Okonomiyaki • 21.50

(Japanese Pancake)
cabbage, carrot, broccoli & potato grilled pattie, okonomiyaki sauce & kewpie mayo w/ a fried egg, fresh chilli, beanshoots & fried shallots. (GF) (V)
Add extra egg +2.5
Add bacon +5

ALL DAY LUNCH

Southern Chicken Burger • 24.0
cajun spiced buttermilk chicken, asian slaw mix, cheese & comeback sauce on a brioche bun. Served w/ fries.

Steak Sandwich • 26

porterhouse beef, horseradish aioli, smoked caramelized onion, rocket & cheese on ciabatta.
Served w/ fries

Moroccan Lamb Shank • 28.0

served with quinoa tabouleh, hummus, crispy chickpeas, pomegranate and spiced yoghurt (GF)

KIDS

Banana Nutella Toast • 9

Chicken Tenders & chips served w/ ketchup • 12.50

Ham, cheese & tomato toastie • 10.50

Bowl of fries served w/ ketchup • 10.0

Please let staff know of any allergies.

(GF) Gluten Free (V) Vegan (GFO) Gluten Free Option (VG) Vegetarian (VGO) Vegetarian Option (VO) Vegan Option (N) Contains Nuts

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