

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	5.5
Cold Brew	5.5
Cold Drip	5.5
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

TEA BY MALIBU

English Breakfast, Earl Grey, Chamomile, Lemongrass & Ginger Peppermint, Green, Chai	4.5
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Mug	+1.0
Single Origin	+0.5
Decaf	+0.5
Soy/ Almond/ Oat/ Coconut/	+0.7
SYRUPS	
Vanilla, Caramel, Hazelnut	+0.2

ICED DRINKS

Iced Latte	6.0
Iced Coffee w/ Ice Cream	6.5
Iced Chocolate w/ Ice	6.0
Iced Chocolate w/ Ice Cream	6.5
Iced Turmeric Coconut Latte	6.0
Iced Matcha Lat w/ soy milk	6.5
Iced Prana Chai	6.0

SMOOTHIES

Acai & Banana w/ mixed berries and coconut water	10.5
Mango & Turmeric w/ mango, turmeric powder coconut water & honey	10.5

SHAKES

Berry, Caramel, Chocolate, Vanilla	7.0
Kid's Size	5.0

San Pellegrino	4.5
Limonata, Blood Orange, Natural Sparkling	

JUICES

Green Juice	9.0
kale, capsicum, celery, cucumber, cloudy apple, lemon	
Watermelon, Pineapple, Mint	9.0
Cold Pressed OJ	6.5
Cold Pressed Cloudy Apple	6.5
Mango Juice	7.5
Coke, Coke Zero, Lemonade	4

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. • 19

Brioche French Toast • 20

brioche loaf w/ mixed berry compote, lemon custard, fresh berries, mango, edible flowers & hazelnut crumble. (N, VG)
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Chai Spiced Porridge • 19.0

maple glazed figs, rhubarb, toasted almond flakes (VO) (VGO) (DFO)
Add Almond Milk +1

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)
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ALL DAY BRUNCH

Green Brekky Bowl • 20.0

broccoli, green beans, crispy kale, spinach, pomegranate, pumpkin puree, dukkah & a poached egg. (N, VG, GF)
Add haloumi +5.0

Egg & Bacon Roll • 17.50

scrambled eggs, bacon, rocket & chutney on a brioche bun.
Add potato rosti +5.0

Avocado & Feta Smash • 21

w/ beetroot hummus, mixed herbs, spiced pickled onion and dukkah, served on multigrain or sourdough toast. (VG, GFO)
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

Chimichurri Shakshuka • 20.0

baked eggs w/ chickpeas cooked in a chunky tomato sauce w/ chimichurri, labneh & za'atar.
Served w/ toasted turkish bread (VG)
Add haloumi +5.0

Bacon Benny • 21.0

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

SIDES

Chorizo / Bacon	6.0
Garlic & thyme mushrooms	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	6.0
Chutney	3.0
Side/ Bowl of fries	6.0/10

ALL DAY LUNCH

Soup Of The Day • 16.50

served w/ sourdough toast or za'atar toast.

Kaffir Lime Corn Fritters • 21.0

w/ avocado salsa, coriander, spring onion, sour cream & chilli jam topped with a poached egg (VG)
Add smoked salmon +5.0

Miso Mushrooms • 20.0

w/ poached eggs, beetroot hummus, spinach & Japanese seven spice on multigrain or sourdough. (VG)
Add haloumi +5.0

Thai Chicken Salad • 20.0

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

Chicken Burrito Bowl • 21

chipotle chicken, brown rice, quinoa, cucumber, guacamole, mixed corn, black beans, tomato, onion, mint & feta. (GF)
Add a poached egg +2.5
Vegan Option- Spiced Jackfruit instead

Spiced Jackfruit Tacos • 20

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

Southern Chicken Burger • 23.0

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

ALL DAY LUNCH

Okonomiyaki • 21.0

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

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 cumint yoghurt (GF)
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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

10% SURCHARGE ON WEEKENDS

15% SURCHARGE ON PUBLIC HOLIDAYS

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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

