

THE
POPULUS
COFFEE & FOOD CO.

WEEKEND MENU

THE POPULUS Scramble (AM)

signature soft creamy scrambled eggs, fresh herb melange, marinated feta, streaky bacon, toasted croissant / 18.5

Populus All Day Big Brekky 

soft poached eggs, aerated hollandaise, potato rosti, frankische sausage, smoked salmon, homemade baked beans, L&P mushrooms, mixed salad / 26

Avocado SUPERFOOD Green Platter (AM)(V)

kale, charred broccoli, avocado, spinach, cottage cheese, marinated feta, pumpkin seeds, dukkah, grains, multigrain bread, sous vide egg / 21

Additional + Crab Meat +5 Additional + Sous Vide Egg +2

Tuscan Lamb Harissa Baked Eggs (~20min) (AM)

rich chunky homemade tomato sauce, slow roasted Tuscan Lamb, soft eggs, greek yoghurt, sumac, fresh lime, turkish bread / 21

with Spicy Harissa Chicken Sausage & Multigrain Toast / 19

Spring Pancake & Fried Chicken (~20min) 

spring onion & corn pancake, signature crispy succulent fried chicken thigh fillet, hint of cumin, house special ranch dressing / 23

Buckwheat Pancakes (V) (~20min) 

soft & fluffy buckwheat pancake, berry fruit compote, passionfruit curd, cornflake crumb, thyme infused maple syrup, flowers / 20.5

Butter Rum Bananas French Toast (V) (AM)

baked vanilla brioche, butter rum bananas, pistachio crumb, scented natural greek yogurt, flowers / 19

Summer Ramen Noodle Salad


poached chicken thigh, organic ramen, L&P mushrooms, edamame, egg chiffonade, kimchi, mixed greens, lemon soy dressing (served chilled) / 18.5

Beef 'Bulgogi' & Quinoa Salad

korean 'bulgogi-style' grass fed slow cooked beef, quinoa, L&P mushrooms, edamame, cherry tomato, kimchi, mixed greens, sesame (served warm) / 21

Roasted Cod & Soba Noodle Salad 

roasted cod loin, soba noodles, marinated mushrooms, lightly pickled vegetables, broad beans, lime & sesame dressing / 24

'Heirloom Rendang' Donburi | LIMITED EDITION 

homemade heirloom recipe grass fed beef rendang, peranakan archar, daikon, carrot & zuke pickles, seasoned japanese rice / 20


Fried Chicken Burger

signature crispy succulent fried chicken thigh fillet, back bacon, apple & red cabbage slaw, shoestring fries / 18.5

Beef Ragu Pappardelle

slow cooked hand pulled grass fed beef, rich spiced tomato sauce, parmesan / 21

Extra + Beef Ragu + 5

Seafood Linguine 

linguine braised in homemade seafood bisque, crab meat, scallops / 26.5

Deluxe + Butter poached Boston Lobster tail +12

Roast Chicken Stew

slow roasted chicken leg in a light Thai inspired red curry & parmesan stew, roasted chat potatoes & carrots, edamame beans, cherry tomatoes, lightly pickled cucumber, turkish bread, fresh lime / 20

Grass Fed Beef Burger (~20min)

150g Australia grass fed beef, gruyere cheese, housemade chilli & coriander jam, mustard mayo, pickles, fresh salad, shoestring fries / 21

Cod & Leek

roasted cod fillet, braised leek with bacon, rustic crushed potatoes, creamy roasted garlic sauce, dill / 25

Slow Cooked Beef Cheek

slow cooked tender beef cheek, crushed baby potatoes, kale, spinach, toasted breadcrumbs / 26.5

Steak & Mash

200g grain fed Angus sirloin, creamy mash potato, asparagus, braised red cabbage, herb butter / 29

| **GRAIN BOWLS** |

Roast Chicken Grain Bowl

juicy slow roasted chicken, wild & brown rice salad / 19.5

Extra + Roast Chicken +5

Pulled Pork Grain Bowl

slow cooked pulled pork, quinoa, bulgar wheat & pearl barley / 19.5

Extra + Pulled Pork +5

Wagyu Beef Grain Bowl 

thyme seared wagyu beef, quinoa, bulgar wheat & pearl barley / 24

Extra + Wagyu Beef +7

All grain bowls served with furikake baby corn, red cabbage & apple slaw, roasted zucchini, roasted butternut squash, sautéed cherry tomatoes, L&P mixed mushrooms

SMALL BITES

Truffle Fries with Parmesan cheese / 12

Shoestring Fries / 7

Sweet Potato Fries / 7

Crispy Chicken Chunks / 8.5

Crab & Grains Morsels / 8.5

Populus 'Veggie' Bowl / 8

EXTRAS

+ Smoked salmon / 5

+ Harissa chicken sausage / 4

+ Chunky Avocado / 4

+ Mixed Mushrooms / 4

+ Streaky Bacon / 5

+ Eggs / 6

+ Extra toast / 5

'THE FINE PRINT'

Items marked (AM) are available from 9am - 6pm; Minimum \$50 spend for payment by VISA or MASTERCARD; All prices exclude GST; no service charge; No changes to the menu, thank you; No outside food/drink permitted; ~30 min wait during peak times; \$2 surcharge to pack leftover food; All food/drink is served once prepared, kindly request for any items to be served at a later time

THE
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DRINKS & DESSERTS MENU

**THE POPULUS SPECIAL
EDITIONS**

Mörk Cold Chocolate / 7.5
White Brew Coffee / Small 5.5 / Large / 7.5
NITRO Single Origin Cold Brew / 6.5

ESPRESSO COFFEE

MONOLITH Comforting & Reassuring
CALDERA Uplifting & Refreshing
DUXTON VICE Cheeky & Adventurous

Espresso / 4.5
Single Origin Espresso / 4.5
Macchiato / 4.5
Long Black / 5
'Magic' / 5.5
Caffé Latte / 5.5
Gibraltar / 5
Cappuccino / 5.5
Flat White / 5.5
Caffé Mocha / 6
+ Iced / +1
+ Soy Milk / +1
+ French Vanilla; Toffeenut; Hazelnut, Caramel / + 0.5

FILTER COFFEE

ETHIOPIA DUMERSO G1 . Natural / 6.5
COLOMBIA FINCA MICAY . Fully Washed / 6.5
KENYA KANGUNU AB . Fully Washed / 6.5
PANAMA GRAN DE VAL . Fully Washed / 6.5
COSTA RICA LA PASTORA . White Honey / 6.5
MERIDIAN : ETHIOPIA AREKA . Natural / 7.5
HONDURAS CUP OF EXCELLENCE #17 . Fully Washed / 7.5
COLD DRIP COFFEE / 6

**FRESHLY ROASTED SPECIALITY COFFEE BEANS
AVAILABLE FOR SALE**

TEA (BY THE POT)

Momo in Black / 7.5
Straight Earl / 7.5
Lemongrass & Jasmine / 7.5
Four Seasons Green / 7.5
French Rose Buds / 7.5
Lychee Oolong / 7.5
Strawberry Green / 7.5
Camomile / 7.5
Fresh Mint / 7.5
Artisanal 'Lemongrass & Jasmine' Iced Tea / 7
Artisanal 'Strawberry Green' Iced Tea / 7
Artisanal 'Apple Oolong' Iced Tea / 7
Matcha 'Latte' / 5
Chai Tea 'Latte' / 6

CHOCOLATE

Iced Valrhona Hot Chocolate / 7
Speciality Mörk Hot Chocolate 70% / 7.5

COLD DRINKS

Freshly Squeezed Juice (No Ice) : Orange; Apple; Carrot / 7
Fentimans Rose Lemonade / 6.5
Fentimans Ginger Beer / 6.5
Fentimans English Elderflower / 6.5
Fentimans Curiosity Cola / 6.5

SMOOTHIES

Berry fruit, yogurt, maldon / 7.5
Coconut, lemon & lime / 7.5
Mango, yogurt, fresh mint / 7.5

APÉRITIFS

GERANIUM PREMIUM LONDON DRY GIN

Geranium Gin X Fentimans Tonic / 11
Geranium Gin X Fentimans Rose Lemonade / 11
Geranium X Fentimans English Elderflower / 11

CRAFT BEER

Magic Hat #9 Not Quite Pale Ale, U.S.A / 11
Praire STANDARD Farmhouse Ale, U.S.A / 13
Lindemans Pecheresse (Peach) Beer, Belgium / 10

WINE

Zardetto Prosecco BRUT / 55 (Btl)

D.O.C, Italy, 2014
Grapefruit, pears and peaches

Scanavino Moscato D'Asti / 52 (Btl)

Italy, 2014
Honey, nectarine, rose, sweet

Infamous Goose Sauvignon Blanc / 58 (Btl); 13 (Gls)

Marlborough, New Zealand, 2014
Refreshing, passionfruit, elderflower, gooseberry

Bliss Family Vineyards Merlot / 58 (Btl); 13 (Gls)

California, U.S.A, 2013
Rich cherry, hint of oak, smooth

SWEETS  FROM 1130AM

'Black Forest' Sundae | LIMITED EDITION

Dark Chocolate & Tahitian vanilla ice cream twist, French dark cherry & kirsch compote, blackcurrant coulis, mocha sauce, rich dark chocolate cake, chocolate popping candy / 18

Lemon & White Chocolate Sundae

Tahitian vanilla ice cream, fresh lemon jelly, white chocolate sauce, cornflake crumble, honey citron / 14

Dark Chocolate Sundae

Dark Chocolate ice cream, passionfruit curd, raspberry coulis, hazelnut crumb, honeycomb, chocolate crumb / 14

Strawberry & Elderflower Sundae

Tahitian vanilla ice cream, strawberry sauce, elderflower jelly, fresh strawberries, pistachio crumb, sumac, pomegranate / 14

+ BUTTERMILK WAFFLES (~15 MIN) / +5

'Cookies & Cream' Affogato

with a double shot of espresso / 7.5

Sticky Date Pudding

with de luche sauce, vanilla bean ice cream, cornflake crumb / 13

Rocky Road Dark Chocolate Cake

with vanilla bean ice cream, raspberry coulis / 13

Homemade Tarts at counter display

Dark Chocolate & Passionfruit; Key Lime Pie; Tangy Lemon / 7.5