

HUSH

SPECIALTY COFFEE

BREAKFAST

LUNCH

COFFEE

BUILD YOUR OWN

TOAST

Choice of Organic Sourdough, Organic Quinoa & Linseed Sourdough, or gluten free. Whipped salted butter, choice of preserves (v)

6

Little Creek pastured egg (1) 2.5

Smashed avocado

4

Organic sourdough or linseed toast (2) 5

Truffle mushroom

6

Crispy 'American Style' maple bacon (3) 5

Jams, relish or pickles

3

Marinated goat's feta 4

PANDAN COCONUT PANNA COTTA GRANOLA

15

Vegan pandan and coconut panna cotta, maple cacao granola, fresh berries, chef selection of dehydrated fruits. Pandan jelly, coconut gel, banana crumb, pineapple sour syrup
(vg)(cg)

JAFFA FRENCH TOAST

15

Buttermilk French toast, poached blood orange, Hush espresso Jaffa soil, blood orange gel, candied citrus peel, whipped Nutella, hazelnut praline, Frangelico caramel
(n)(v)(gfo)

AVOCADO TOAST

10

Smashed avocado on organic sourdough toast
(vg)(cg)(gfo)

POACHED EGGS

12

Pastured poached or fried eggs, toasted organic sourdough
(cg)(gfo)

BACON & EGGS

16

Pastured poached or fried eggs, maple glazed streaky bacon & toasted organic sourdough
(cg)(gfo)

TRUFFLE MUSHROOM

16

Exotic medley of WA grown mushrooms, great southern truffle oil, baby spinach, pan grattata, toasted organic sourdough
(vg)(cg)(gfo)

BEEF BRISKET BENNY

22

48hr slow cooked beef brisket on stacked potato rosti, horseradish golden beetroot cream, rocket, chipotle hollandaise, pastured poached eggs, beetroot dust, smoked beetroot tuile.
(gf)

(v) vegetarian
(vg) vegan
(vo) vegan option
(n) contains nuts
(cg) contains gluten
(gf) gluten free
(gfo) gluten free option

To ensure the quality of dishes, changes to the menu aren't permitted during busy periods. 12.5% surcharge on public holidays

PLEASE NOTE KITCHEN CLOSSES AT 2PM

mon to fri 6.30am - 4pm

hush@hushcoffee.com.au

hushcoffee.com.au

sat 6.30am - 3pm | sun 7am - 3pm |