

BREAKFAST

BREADS

Toast organic sourdough / rye / organic fruit loaf
gluten free option +1.0
w/ house preserve, honey, peanut butter or vegemite

Bruschetta on your choice of toasted bread
Mixed heirloom tomatoes, byron mozzarella,
green olive tapenade, soft herbs VG

Fresh Avocado, pickled chilli, romesco sauce,
toasted seeds V

Cured salmon, beetroot pickled egg, fennel,
creme fraiche, salmon roe GFO

Our bruschetta's are great as a light meal.
Add some sides for something more substantial.

Brekky Roll fried egg, bacon, cheddar, greens,
tomato relish on milk bun GFO

Zucchini & Haloumi Fritter Bun
fried egg, cheddar, greens, tomato relish VG

CLASSICS

Eggs on your choice of bread
poached / fried / scrambled +1.5
GF quinoa loaf +1.0 or croissant +1.5

Croque Madame w/ fried egg, locally smoked ham,
bechamel, gruyere, soft herbs

Eggs Florentine baby spinach, mustard hollandaise,
poached eggs, toast GFO
GF quinoa loaf +1.0 or croissant +1.5

Add ham/bacon +5.0

Add house cured salmon +6.0

SIGNATURE

6.0 Coconutty Granola coco yogurt & local fruit V, GFO

12.5 Summer Coconut and Chia Porridge
w/ fresh mango, scorched coconut, passionfruit, panela sugar

13.0 French Toast macerated stone fruits, thyme
and walnut ice cream, biscuit crumble

13.0 Harvest Bowl greens, ginger carrots, avocado,
sauerkraut, pumpkin hummus, pickled zucchini
black sesame V, GF

15.0 Fried Polenta confit cherry tomatoes, pecorino,
rocket pesto, zucchini, salsa verde VG, GFO
add 1 egg + 2.0

10.5 Blue Spanner Crab Omelette lemon and dill cream,
chilli herb salad, toasted sourdough GFO

12.5 Zucchini & Haloumi Fritters raw slaw, harissa &
toasted seeds VG
add 2 eggs + 4.0

Breakfast dreams become reality when
you get crafty with our sides below.

SIDES

16.0 bacon | local ham +5.0^{ea}

house cured salmon +6.0

13.5 fresh avocado | zucchini & haloumi fritters (2) +4.5^{ea}

eggs (2) | haloumi | sauteed greens +4.0^{ea}

zucchini pickles | sauerkraut +3.0^{ea}

LUNCH

MAINS

16.5 Zucchini & Haloumi Fritters VG
w/ raw slaw, harissa & seeds

Fried Polenta VG GF
w/ confit cherry tomatoes, pecorino, rocket pesto,
zucchini, salsa verde

Blue Spanner Crab Omelette GFO
w/ lemon & dill cream, chilli herb salad,
toasted sourdough

21.0 Tagliatelle
w/ zucchini, peas, confit garlic and tomatoes,
smoked almonds, goats cheese, herbs

22.5 Chargrilled Chilli Braised Octopus
paprika mayo, roasted chats, fennel and corn

CHARGRILL

see todays selections
all served with crispy fried potatoes, seasonal salad,
condiments

SALADS

16.5 Harvest Bowl V GF
greens, ginger carrot, avocado, sauerkraut,
pumpkin hummus, pickles, black sesame

17.5 'Not So' Caesar Salad
w/ charred cos heart, beetroot pickled egg, crispy pancetta,
white anchovies, sourdough croutons, smokey mayo, pecorino

17.5 Harissa Baked Pumpkin VG GF
w/ pepita cream, pickled onion salad, toasted seeds

17.5 Smoked Beetroot Salad VG GF
w/ confit onion, cashew cream, local rocket, fried quinoa

BRUSCHETTA

13.0 Mixed Heirloom Tomatoes VG, GFO
Byron Bay mozzarella, green olive tapenade, fresh herbs

13.0 Fresh Avocado V, GFO
chilli, romesco sauce, seeds

15.0 Bellingen Smoked Trout
pickled cherry tomatoes, dill cream, garden herbs

Bruschetta's served on your choice of sourdough / rye / quinoa loaf (GF +1)
Our bruschetta's are designed as a light meal to keep you moving.
If you're feeling more peckish, we suggest you add your favourite sides.

SANDWICHES & BURGERS

14.5 Rubeen Sandwich GFO
slow cooked salted beef, sauerkraut, pickles,
cheddar, Russian sauce

15.5 Fried Chicken Burger
w/ onion pickle, cos, lime pepper mayo

19.5 Steak Sandwich GFO
on toasted sourdough w pecorino, local rocket, mustard aioli

14.5 Mushroom Burger VG GFO
w/ field mushroom, radicchio, gruyere, horseradish mayo
Add a side of chips +2.5

ADD-ONS & SIDES

bacon | local ham +5.0^{ea} | chargrilled chicken +6.0^{ea}

house cured salmon | spiced calamari +6.0^{ea}

Bowl of Chips **7.0**

Sweet Potato Chips **7.0**

KIDS MEALS

BREAKY

8.5 Pancake organic maple syrup, ice cream, banana

6.5 Toastie ham and cheese on sourdough

9.5 Bacon + Egg fried on sourdough

8.5 Bacon Roll grilled bacon + tomato sauce

LUNCH

8.5 Fish & Chips

6.5 Calamari & Chips

9.5 Crumbed Chicken & Chips

8.5 All served with aioli or tomato sauce.

DRINKS

9.5 Moo Shakes choc, strawberry, caramel, vanilla,
banana w/ ice cream & milk **5.0**

9.5 Fruit Juice apple, orange **5.0**

9.5 Babychino warm milk, choc sprinkle **2.0**

Welcome to **Supply**, home of **Supply Coffee Roasters**
and **Mother Lover Raw Kitchen**. We proudly use
certified organic free range eggs from Yamstick Farm
in Missabotti. Any further dietary requirements?
Please chat with our team members.

V vegan VG vegetarian
GF gluten free GFO gluten free option



supplycoffee.co

Please note a Public Holiday
premium of 10% applies