

TWO POINT *Oh*

B R U N C H 7:30-3

Toast 8

Sourdough, cultured butter, house-made raspberry jam

Jaffa Pana Cotta 17.5

Orange and chocolate panacotta, fruit and nut muesli, greek yogurt, choc buckinis & orange blossom syrup

Coconut Bircher 16 v

Overnight soaked coconut bircher, chai spiced poached pear, mixed nuts, fresh apple & coconut ice-cream

Ricotta Hotcake 17

Pistachio ice-cream, toasted coconut, salted caramel popcorn, maple & berries

French Toast 18

White chocolate & cardamom mascarpone, cinnamon, raspberry coulis, cocoa nibs, choc buckinis & berries

Avo Bagel* 18

Toasted bagel, avocado, smoked beetroot hummus, smashed peas, merediths feta & rocket

Roasted Pumpkin 19

Honey & cumin roasted pumpkin, smoked labneh, pearl barley, broccolini, crispy chickpeas & dukkah

Tofu Benny 18.5 v gf

Silken tofu, hollandaise sauce, sautéed asian greens, quinoa & edamame beans

Khichri 18 v gf

Also known as a bowl of pure nourishment; Khichri is the ultimate Ayurvedic detox food found throughout India. It presents the perfect combination of essential amino acids in quinoa and lentils to form a complete protein. Mix in anti-inflammatory aromatic spices and fibre rich vegetables and you have yourself the perfect reason to get out of bed.

The Big OH! 24 v

Scrambled tofu, mixed mushrooms, vegetable koftas, tomato & chilli jam, crispy kale, roasted vine ripened tomatoes

Jackfruit Sliders* 15

Juicy pulled jackfruit, smoky BBQ sauce, asian slaw, swiss cheese, mini bagel // **Add fries: \$3**

Petite Menu (*Kids 12 and under*)

Avocado, ricotta cheese bagel **8**

BBQ slider with fries **10**

French toast, vanilla ice-cream **10**

Ricotta hotcake, vanilla ice-cream, berries **10**

SIDES

Avocado // Meredith's goats fetta // Sourdough // GF sourdough **4**

Mixed mushroom // Haloumi // Vegetable Koftas(x3) **5**

Smoothie Bowls 16 v gf

Yin & Yang

Mango, banana, tapioca, toasted lychee, chia, coconut, macadamia

Berrylicious

Blueberries, banana, dragon fruit, mixed nuts, coconut

EXPRESS MENU 7:30-3

Kofta Wrap* 10 v

Vegetable koftas, cos lettuce, tomato & chilli jam, aioli

Mushrooms on Sourdough* 12

Mixed mushrooms, parmesan, sourdough

Smashed Peas* 12

Smashed peas, haloumi, rocket, sourdough

*****Available Monday-Friday only*****

*****No alterations*****

L U N C H 11-3

Edamame 7 v gf

Sesame oil, salt flakes

Cassava Chips 7 v gf

Paprika, cayenne pepper, aioli

Shepherd's pie 17 gf

Sautéed vegetables and brown lentils, truffled mashed potatoes, garden salad

Gnocchi 18 v

Sweet potato gnocchi, mixed mushrooms, Thai curry sauce, sweet potato crisps

Rainbow Rolls* 14 v gf

Raw vegetables, ginger & soy marinated tempeh, satay sauce

Falafel Bowl 18 v gf

House made falafel, smoked beetroot hummus, roasted cauliflower, pomegranate & greens

Aloo Baigan Paneer* 16

Potato, eggplant & house-made paneer in a spiced tomato curry sauce, wild rice pilaf, flatbread

Humble Bowl 19 v gf

Marinated tempeh, pearl barley, mixed mushroom, pickled vegetables, edamame beans, chilli & ginger soy dressing

*****Any allergies please inform a staff member*****

Kitchen closes:

3pm Monday-Wednesday / 9pm Thursday-Saturday
2pm Sunday

(v) vegan (gf) gluten-free

(*) Available for takeaway

Fun fact: None of our dishes contain onion, garlic or eggs.

TWO POINT Oh

HOT BEVERAGES

Specialty Coffee by Five Senses

Rotating single origins (Please check with our staff)

Black 4
White Blend 4.5
Chai Latte 5
Beetroot and Turmeric Latte 6
Soy & Almond 0.50
Caramel, Hazelnut & Vanilla 0.50

Specialty Chocolate by Mork

Original Hot Chocolate 5
Two Point Oh Hot Chocolate 7

Loose Leaf Tea by Five Senses 4.5

English Breakfast, Earl Grey, Green,
Peppermint, Lemongrass & Ginger,
Chamomile

COLD BEVERAGES

Iced Beetroot & Turmeric Latte 7.5
Iced Chai Latte 8
Iced coffee 5 add Ice-cream 0.50

Mork-Shakes

Mork-Choc shake 9
Mork-Choc shake with salted caramel 9

Milkshakes 8

Chocolate, Caramel or Strawberry

House Made Sodas 6

Pink Grapefruit & Rosemary
Cucumber, Basil & Tonic
Elderflower Lemonade
Pomegranate & Lime
Myrtle & lemonade

Smoothies 10

Berry bliss

Blueberries, banana, orange, cardamom,
coconut milk, chia seeds

Fijian sunset

Mango, lychees, banana, strawberry,
coconut milk

Green coconut

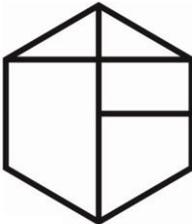
Baby spinach, mango, pineapple, coconut
milk, banana, chia seeds

Fresh Juice

Freshly Squeezed OJ 7
Orange, Carrot, Ginger & Turmeric 9
Apple, Spinach, Pear, Kale & Mint 9
Watermelon, Orange & Mint 9

Oh,hello! Welcome to Two Point Oh, a progressive vegetarian brunch bar and restaurant. We aim to bring a splash of Fiji to you with our tropical flare and Indian flavours.

We want to give you something different and interesting. A place for coffee catch ups, brunch dates & dinner gatherings! So sit back, relax and enjoy this space as much as we do...



#twopointohyeah

Trading:
Mon- Wed 7:30-4
Thurs-Sat 7:30-10
Sunday 8-3
Dinner Menu Available:
www.twopointohcafe.com
Bookings: 0400 794 474