



**Toast** 6.5  
 Courtesy of Phillipa's Bakery  
 Sourdough / Multigrain  
 Strada Gluten Free Bread + 2

**Thick Cut Fig & Apricot Fruit Loaf** 8.5  
 All served with your choice of preserves

**Build Your Own Breakfast** 10  
 Free range eggs poached, scrambled or fried on your choice of toast

**Go On Then**  
 Smashed Avocado / Fresh Avocado 5  
 Salmon / Bacon / Chorizo / Halloumi 5  
 Cheesy Hash / Mushrooms 4.5  
 Spinach / Feta / Tomato 3.5  
 Extra Egg / Chutney / Hollandaise 2.5  
 Truffle Fries 6.5  
 Red Cabbage & Green Chili Slaw 4

**Blueberry & Coconut Smoothie Bowl** 15.5  
 w/ Banana, chia seeds & granola (VG)(GFO)  
*add goji berries & strawberries + 2.5*

**Gravity Waffles** 18.5  
 w/ Vanilla and white chocolate, whipped cream, kiwi fruit, strawberries, salted caramel & popcorn (V)

**Raw Vegan Pad Thai Noodle Salad** 17.5  
 Fresh capsicum, zucchini, cabbage and rice noodles, Vietnamese mint, cashews, coriander w/ a lemongrass, avocado & lime dressing (VG)(GF)(DF)  
*add pulled chicken + 4*

All day menu served until 3.30pm  
 All food is available takeaway

**The No Brainer** 17  
 Smashed avocado w/ feta & fresh herbs on thick cut multigrain, topped w/ toasted seeds (V)(VGO)  
*add a poached egg + 2*  
*add mushrooms + 4*  
*add bacon + 4*

**Sweetcorn & Zucchini Fritters** 19  
 Sweetcorn, cumin seed & zucchini fritters w/ poached egg, sliced avocado, whipped goats cheese, lemongrass & tomato chutney (V)  
*add bacon + 4*

**The Collective Sigh Of Relief** 22  
 Eggs your way on toast w/ bacon, house made beans, cheesy hash, wilted spinach, slow roasted mushrooms & tomatoes (VO)(GFO)  
*add smashed avocado + 4*  
*add halloumi + 4*

**Herb Crumbed Mushrooms** 17.5  
 On English muffins w/ porcini pesto, wilted spinach & trufflenaise (VG)  
*add a poached egg + 2*

**Eggs Benny** 19.5  
 Poached eggs on crispy chipotle pork & potato hash w/ wilted spinach, apple & herb salad, & hollandaise (GF)  
*add avocado + 4*

**Crab & Cotechino Benny** 19.5  
 Crumbed crab croquettes, Italian sausage, wilted spinach, poached eggs & hollandaise  
*add avocado + 4*

**Poké Bowl** 16.5  
 Smoked salmon, turmeric rice, avocado, edamame & corn w/ a citrus soy dressing  
*add a poached egg + 2*  
*add pulled mushrooms + 4*

**The Brekkie Taco** 19.5  
 Smoky pulled pork & jalapenos, poached eggs, charred corn salsa & green chili & lime aioli (DF)  
*add avocado + 4*  
*make it vego w/pulled mushrooms*

**The Double** 20  
 Double beef, double cheese, double pickles, bacon, relish, trufflenaise & lettuce on a brioche bun w/ shoestring fries  
*add another patty + 4*  
*add a chicken patty + 4*

**Southern Fried Chicken Burger** 20  
 w/ Red cabbage & green chili slaw & tasty cheese on a brioche bun w/shoestring fries  
*add bacon + 2*  
*add another patty + 4*

# UNDERCOVER ROASTERS



3/1 Cookson St, Camberwell, VIC, 3125  
www.collectiveespresso.com.au  
@collectiveespresso  
(03) 9882 8995

Staying humble allows us to learn and grow, understanding that coffee is ever-changing and that we owe it to the farmers to ensure that their hard work is reflected in our end product.

We source fresh green bean from origins all over the world, with emphasis on coffee that is ethically grown, hand-picked and carefully processed.

Our master roasters then have the opportunity to roast blends that showcase the beauty of each origin.

Our highly skilled baristas are here to ensure that every golden drop is extracted to perfection. For us, coffee isn't just a drink- it's an experience that the farmer, roaster and barista work together to produce.

So today, when you take a sip of your coffee, we hope you'll find all the hard work and passion reflected in the flavour.

We hope you enjoy drinking our coffee as much as we enjoy making it.

## Hot Drinks

<b>Barista Breakfast</b>	<b>7</b>
An espresso of our rotating single origin & a milk based coffee of your choice	
<b>Espresso</b>	<b>3.5</b>
<b>Long Black / Double Espresso</b>	<b>3.8</b>
<b>Milk Based Coffee</b>	<b>4</b>
<b>Hot Chocolate / Mocha</b>	<b>4</b>
<i>w/ soy + 0.5</i>	
<i>w/ almond + 1</i>	
<b>Prana Loose Leaf Chai Latte</b>	<b>6.5</b>
<b>Prana Chai Tea</b>	<b>4.7</b>
<b>Teas by Larsen and Thompson</b>	<b>4.7</b>
English Breakfast / Lemongrass & Ginger / Earl Grey / Chamomile / Green Sencha / Peppermint / Jasmine	

## Cold Drinks

<b>Cold Brew</b>	<b>5</b>
<b>Cold Drip</b>	<b>4.5</b>
<b>Iced Coffee / Iced Chocolate</b>	<b>6.5</b>
<b>Iced Tea</b>	<b>5</b>
<b>Milkshakes</b>	<b>7.5</b>
Salted Caramel / Choc Fudge / Strawberry / Peanut Butter / Oreo	
<b>BAM</b>	<b>7.5</b>
Blueberry, apple & mint slushie	
<b>Organic Juice</b>	<b>5.5</b>
Orange / Mango / Apple	
<b>Soft Drinks</b>	<b>4</b>
Coke / Diet Coke / Sprite / Fanta	