

NEVER LET YOUR CUP RUN DRY

DRINKS MENU

ASK YOUR BARISTAS
FOR SEASONAL
BLENDS AND SINGLE
ORIGIN OPTIONS!

Coffee

Black	4
White	4
+ Make it large 1	
Espresso	3.2
Piccolo	3.7
One plus one	6
Batch brew	6
v60	6
+ Alternative milk 6oz & 12oz	0.8
+ Alternative milk cold & 16oz	1
+ Syrups, Extra shot, mocha, 0.5	
dirty chai	

Hot Drinks

Hot Chocolate	4
Chai Latte	4
Masala Chai Latte	6
Matcha Latte	4
Red Velvet	4
Turmeric Latte	4
Babycino (for kiddos)	2
Puppucino (for doggos)	2

Tea

English Breakfast	5
Earl Grey	5
Peppermint	5
Green	5
Lemongrass and Ginger	5

Iced Drinks

Iced Lattes	5.5
Iced Long black	5.5
Iced Batch brew	5.5
HRVST	6
Orange, Apple, Green mix,	
Watermelon & pear,	
Pineapple & lemon or Pear	

Classic Shakes

Chocolate	9
Caramel	9
Vanilla	9
Strawbery	9
+ Make it thicc 2	

Smoothies

Summer Breeze	9
Mango, pineapple, banana,	
strawberry, coconut milk	
Super Green	9
Avocado, spinach, kale,	
apple, coconut water	
+ Protein powder 2	

CUPS & WELLS

ABOUT US

our values

We were inspired by the culture in the olden days where the locals would socialise around the wells as they draw water for their vital sustenance and nourishment.

The cups, for us, represent our passion for serving excellent, honest, and strong cups of specialty coffee, through which stories are told, burdens are halved, and friendship are strengthened.

We frequently use our tagline: **#neverletyourcuprundry** to be a constant reminder to never stop sharing life with one another.

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**A L L D A Y
M E N U**

KITCHEN OPEN
EVERYDAY
7AM-1.30PM

Big Brekky VG, GFO **22**
Eggs your way, bacon, bratwurst, halloumi, hash browns, smashed avocado, spinach, roast tomato & tomato relish
+ Mushrooms/ Salmon 5

The Avocuddle VG, GFO **16**
Avocado, spiced hummus, house-made pickled onion, pistachio dukkha & roasted chickpea on toasted sourdough
+ Eggs/ Bacon/ Halloumi 5

Truffle Fungalicous VGO, GFO **17**
Truffle mushrooms, sauteed kale, poached egg, pistachio dukkha & kale salsa verde on toasted sourdough
+ Bacon/ Halloumi/ Avocado 5

Savoury Mince Croffle **18.5**
Wagyu beef savoury mince, spinach, house-made pickled onions, dill, sliced cucumber on croffle

BAE Roll GFO **16**
Bacon, smashed avocado, fried egg, American cheese, green on brioche bun with aioli
+ Add side of chips 5

Croffle Benedict VGO, GFO **18**
Croffle, poached eggs, choice of bacon/ smoked salmon/ halloumi, spinach, onion jam, spicy hollandaise
+ Add Avo/ Mushy 5

Corn-Spinach Fritter VO, GF **19**
House-made corn-spinach fritter, choice of smoky bacon/halloumi, salsa verde, smashed avocado, charred lemon & roasted cherry tomatoes
+ Add Poached eggs 5

Ask our staff about our weekly specials!

(V) = Vegetarian (VG) = Vegan
(GF) = Gluten Free

Morning Glory Bircher VG **15**
Minty bircher muesli, house-made granola, lemony stewed rhubarb, seasonal fresh fruits, biscoff crumb

Biscoff Waffle V **15**
Vanilla Belgian waffle, seasonal fruits, biscoff sauce & ice cream, topped with biscoff crumbs

Toast
Sourdough / Fruit Toast **7**
Gluten Free **8**

w/ choice of spreads

S I D E S

Bacon **5**
Halloumi
Avo
Eggs your way
Mushy
Smoked salmon

Bratwurst **7**

Sauces **2**

Toast **3.5**

Our kitchen has tree nuts, seeds & other potential allergens. Any questions ask us, ok? :)

Eggs Your Way VO, GFO **12**
Free-range eggs your way on toasted thick cut sourdough, served with tomato relish
+ Add Bacon/ Halloumi/ Mushy 5

KIDS
Bacon & Egg **7**
on white bread

Ham & Cheese toastie **7**

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S W E E T S

House made Banana Bread GF **7**
w/ Butter

Croissants **4.5/5.5**
Plain, Almond, Pistachio or choc

Check out what's in the pastry cabinet!

Gluten free and vegan options available

Public holiday 15% surcharge applies