

DRINKS



CODE BLACK COFFEE

black	3.5
white	3.8
hot choc mocha	4.0
chai choc chai matcha latte	4.0
large bonsoy decaf almond milk	0.5
affogato	4.5

TEAS BY TEADROP

english breakfast earl grey jasmine green	4.5
peppermint lemongrass & ginger	

COLD DRINKS

iced coffee iced choc iced mocha	6.5
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VIC MARKET FRESH JUICES

apple orange beetroot, apple & ginger	6.0
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COLD PRESSED JUICES

- orange, pineapple, passionfruit, coconut water	6.0
- spinach, pineapple, kale, apple, cucumber, celery	

THICKSHAKES

· vanilla bean	7.0
· dark chocolate	
· green mint	
· salted caramel	

SMOOTHIE OF THE DAY

FRAPPES	8.5
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latte | chocolate | matcha

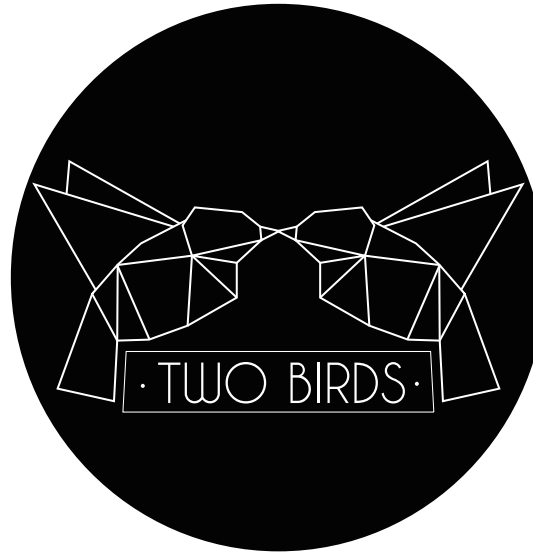
BOTTLED WATER

HEPBURN SPARKLING WATER	4.0
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HEPBURN FRUIT & MINERAL WATER SODAS	4.5
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pink grapefruit | blood orange

COKE COKE ZERO LEMONADE	3.0
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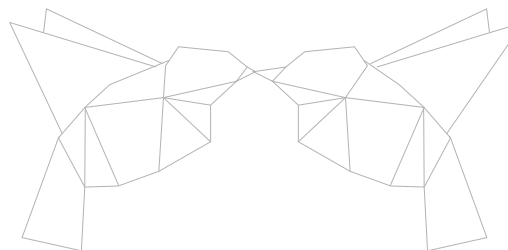


SPRING/SUMMER MENU 2019

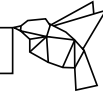
At TWO BIRDS, we aim to provide the best artisan produce from the most ethical and sustainable producers around, so that you can enjoy our delicious food guilt-free, perfectly paired with a cup of our amazing roast from Code Black Coffee.

* please inform our staff of any allergies, intolerances or dietary requirements, even if you think you are ordering something that you think should be ok.

V = vegetarian | GF = gluten free | DF = dairy free



LITTLE MENU



LITTLE PANCAKES

w vanilla ice cream & maple syrup
10.5

LITTLE AVO SMASH ON TOAST

7.0

HAM + CHEESE TOASTIE

(add tomato, avocado 2)
7.5

FISH + CHIPS

w tomato sauce
11.5

CHIPPIES

w house-made seasoning
smoked eggplant relish
7.5

also available are a delicious selection of cakes, pastries & slices

Public Holidays - 10% surcharge on all items

twobirdscafe
collingwood



@tbcfe

31 PEEL ST, COLLINGWOOD VIC 3066

www.twobirdscafe.com.au

ALL DAY BRUNCH



SIMPLY TOAST

seeded, sourdough, gluten free or fruit w one spread
(add extra toast 3.0)
7.0

EGGS MY WAY ON TOAST (GF on request)

fried, poached or scrambled
9.5

TWO BIRDS BIRCHER MUESLI (V)

w strawberries, blueberries, poached pear, butterfly pea flower
jelly pudding, toasted pumpkin seeds, walnuts, honey & coconut
17.0

NOURISH BOWL (GF, V)

w kale, roasted walnuts, wild rocket, smoked cherry tomatoes,
pepita dukkha, beetroot relish, red quinoa, pickled fennel &
roasted sesame dressing
18.0

EGGS BENEDICT

w slow braised smoked ham hock, apple cider hollandaise
& home-made potato hash
19.5

TWO BIRDS MORNING GLORY (GF on request)

w two poached eggs, chorizo, smoked cherry tomatoes, bacon,
sauteed mushrooms, spinach, home-made potato hash &
eggplant relish on sourdough
24.0

THE MELBOURNE CLASSIC (V, GF on request)

w smashed avocado, goats cheese, lemon & soft herbs on
seeded toast w roast corn & heirloom tomato salsa
(add poached egg 2.5) (add bacon, smoked salmon 4.5)
17.5

KAFFIR LIME CRUMBED EGGS (V)

w house made chilli sambal, smashed minted peas
& marinated goats cheese on seeded toast
18.0

OMELETTE (V)

w smashed minted peas, fine herbs & goats cheese
16.0

ANGEL HAIR PASTA

w ocean prawn, mussel, cherry tomato, confit onion, garlic
& saffron bisque
21.0

CRISPY FISH BURRITO

w crispy rockling fillet, coleslaw, salsa verde, black beans
& house made sriracha mayo wrapped in a flour tortilla
(w chips or salad)
19.5

BBQ BEEF BURGER

w homemade bbq sauce, tasty cheese, pickled cucumber &
crispy shallots
(w chips or salad)
19.5

SPICY KOREAN CHICKEN BURGER

w fresh tomato, coleslaw, pickled gherkin & korean hot
pepper sauce
(w chips or salad)
19.5

SEASONAL MUSHROOMS (V)

w goats cheese, beetroot relish, pepita dukkah & crispy polenta
(add poached egg 2.5) (add bacon, smoked salmon 4.5)
17.5

CORN + JALAPENO KOREAN PANCAKE (V)

w sliced avocado, mexican salsa, sriracha mayo
& grilled baby corn
(add bacon, smoked salmon 4.5)
18.0

POKE BOWL

w mirin brown rice, smoked salmon, avocado, toasted corn,
edamame, dried wasabi nori, spring onion & soy honey dressing
20.0

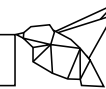
GARDEN FRENCH TOAST (V)

w cinnamon nut crumble, marshmallows, mixed berries, cookie
crumble, banana, marscarpone, raspberry compote &
maple syrup
19.0

DUKKAH CHICKEN SALAD (DF)

w freekah, red quinoa, chai-soaked raisins, wild rocket
& lemon honey vinaigrette
14.5

SIDES



- egg
- sriracha mayo
- chilli sambal
- salsa verde

2.5

- baby spinach
- smoked eggplant relish
- corn & heirloom tomato salsa
- goats cheese
- grilled tomatoes

3.5

- bacon
- smoked salmon
- roasted mushrooms
- smashed avo/half an avo

4.5

- chorizo
- grilled chicken thighs
- house potato hash

5.5