

CODE FIVE

SMOOTHIES

Cacao & Peanut Butter w/ banana, dates & almond milk	10
Mango, Turmeric & Honey w/ coconut water cinnamon & ginger	10

SHAKES

Berry	6.5
Caramel	6.5
Chocolate	6.5
Vanilla	6.5
Kid's Size	5.0

JUICES

Cold Pressed OJ	6.5
Cold Pressed Cloudy Apple	
Mango Juice	

San Pellegrino	4.5
Limonata, Blood Orange, Natural Sparkling	

Coke, Coke Zero, Lemonade	4.0
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Chamellia Tea	4.5
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English Breakfast	
Earl Grey	
Chamomile	
Lemongrass & Ginger	
Peppermint	
Green	
Chai	

10% SURCHARGE ON WEEKENDS
15% SURCHARGE ON PUBLIC HOLIDAYS

@CODEFIVECAFE
INFO@CODEFIVECAFE.COM

Please let staff know of any allergies.
(GF) Gluten Free (V) Vegan
(GFO) Gluten Free Option (VG)
Vegetarian (VGO) Vegetarian Option
(VO) Vegan Option (N) Contains Nuts

COFFEE

BY INGLEWOOD COFFEE ROASTERS

Single Origin Espresso	4.0
Single Origin Long Black	4.5
House blend with milk	4.5

Hot Chocolate (GF, V)	4.5
Mocha	4.7
Brewed Prana Chai	5.5
Dirty Chai	6.0
Soy Matcha Latte	5.0
Turmeric Coconut Latte	5.0
Babyccino, Baby Hot Choc	1.5

Mug	+1.0
Single Origin	+0.5
Decaf	+0.5
Soy	+0.7
Almond Milk	+0.7
Oat Milk	+0.7
Coconut Milk	+0.7
Lactose Free	+0.7

SYRUPS

Vanilla, Caramel, Hazelnut	+0.2
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FILTER COFFEE

Batch Brew	5.0
Cold Brew	5.0
Cold Drip	5.0

ICED DRINKS

Iced Latte	6.0
Iced Coffee w/ Ice Cream	6.5
Iced Chocolate w/ Ice	6.0
Iced Chocolate w/ Ice Cream	6.5
Iced Turmeric Coconut Latte	6.0
Iced Matcha Latte w/ soy milk	6.0
Iced Prana Chai	6.0

SCAN ME TO SIGN IN



Open the camera on your phone and hover over the QR code, you will then be prompted to fill in your details.

ALL DAY BREAKFAST

Toast - 8.5
sourdough, multigrain or fruit toast with homemade conserve.
Gluten free +1.0

Coconut & Ricotta Hotcakes - 18.5
w/ coffee mascarpone, toasted pistachios, maple syrup, seasonal berries & edible flowers.
(N, VG)

Brioche French Toast - 18.0
brioche loaf w/ mixed berry compote, lemon custard, fresh berries, mango, edible flowers & hazelnut crumble.
(N, VG)

Passionfruit Vanilla Pana Cotta-18
with house-made toasted granola, passionfruit coulis, brownie crumble, mango jelly & seasonal fruits
(VG, N)

Bircher Muesli - 16.0
w/ fresh & dried fruit, vanilla, honey, almonds & yoghurt.
(N, VG)

Granola Bowl - 17.5
acai, mango & blueberry blend, homemade granola, vanilla yoghurt, strawberries, banana, kiwi fruit, chia seeds & toasted hazelnuts.
(N, VG)

Green Brekky Bowl - 19.0
broccoli, green beans, snow peas, crispy kale, spinach, pomegranate, pumpkin puree, dukkah & a poached egg.
(N, VG, GF)
Add haloumi +4.0

Avocado & Feta Smash - 19.5
w/ beetroot puree, sliced chilli and black sesame seeds served on multigrain or sourdough toast.
(VG, GFO)
Add poached eggs +5.0
Add bacon +4.0

Egg & Bacon Roll - 15.0
scrambled eggs, bacon, rocket & chutney on a brioche bun.
Add potato rosti +4.0

Chilli Scrambled Eggs - 18.0
w/ bacon, cherry tomatoes, parmesan, coriander & crispy shallots on multigrain or sourdough.
Add potato rosti +4.0

Chimichuri Shakshuka - 19.5
baked eggs w/ chickpeas cooked in a chunky tomato sauce w/ chimichuri, labneh & za'atar. Served w/ toasted turkish bread (VG)
Add haloumi +4.0

Bacon Benny - 19.5
bacon, avocado, poached eggs & chipotle hollandaise on homemade potato rosti.
Add mushrooms +4.

ALL DAY LUNCH

Corn & Cauliflower Fritters - 19.5
w/ goat's cheese, home-made chutney, corn puree, avocado & a poached egg. (VG)
Add smoked salmon +5.0

Miso Mushrooms - 18.5
w/ poached eggs, beetroot hummus, spinach & Japanese seven spice on multigrain or sourdough. (VG)
Add haloumi +4.0

Chicken Burrito Bowl - 19.5
chipotle chicken, brown rice, quinoa, cucumber, avo yoghurt, mixed corn, black beans, tomato, onion, mint & goat's cheese. (GF)
Add a poached egg +2.5

Steak Sandwich - 22.0
porterhouse beef, horseradish aioli, smoked caramelized onion, rocket & cheese on ciabatta.
Served w/ fries

Southern Chicken Burger - 22.0
cajun spiced buttermilk chicken, asian slaw mix, cheese & comeback sauce on a brioche bun. Served w/ fries.

Tempura Soft Shell Crab Burger
tempura battered crab, asian slaw & wasabi mayo on a charcoal bun.
Served w/ fries. - 25.0

Okonomiyaki - 19.5
(Japanese Pancake)
cabbage, carrot, broccoli & potato grilled pattie, okonomiyaki sauce & kewpie mayo w/ a fried egg, fresh chilli, beanshoots, gomasio & fried shallots.
Add extra egg +2.5
Add bacon +4.0

Moroccan Pressed Lamb - 24.5
slow cooked marinated lamb shoulder served w/ enriched pan juices on quinoa, roasted sweet potato, feta, pomegranate, pickled marble beetroot, sweet potato hummus, dukkha & cumin yoghurt.
(N)

Thai Chicken Salad - 19.5
Lemongrass poached shredded chicken w/ Asian slaw, kale, snow peas, green beans, bean shoots, cherry tomatoes, cashew nuts, Nam Jim dressing topped w/ coriander, fresh chilli & black sesame seeds.
(N)

Free Range Eggs Your Way - 12.0
served with sourdough or multigrain.
Gluten Free +1.0

SIDES

Chorizo / Bacon	5.0
Garlic & thyme mushrooms	5.0
Roasted tomatoes/ Haloumi	5.0
Potato rosti	5.0
Avocado & feta smash	5.5
Extra egg / Hollandaise	3.0
Sautéed spinach / Feta	4.0
Smoked salmon	6.0
Chutney	3.0
Side/ Bowl of fries	6.0/9.5

KIDS

Banana Nutella Toast	8.5
Chicken Tenders & chips	11.0
served w/ ketchup	
Ham, cheese & tomato toastie	9.5

Bowl of fries - 9.5
served w/ ketchup

