

CODE FIVE

COFFEE BY INGLEWOOD COFFEE ROASTERS

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

FILTER COFFEE

| | |
|------------|-----|
| Batch Brew | 5.0 |
| Cold Brew | 5.0 |
| Cold Drip | 5.0 |

| | |
|--------------------------|-----|
| Hot Chocolate (GF) | 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 |

Tea By Malibu

| | |
|--|-----|
| English Breakfast, Earl Grey, Chamomile, Lemongrass & Ginger Peppermint, Green, Chai | 4.5 |
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| | |
|----------------------------|------|
| Mug | +1.0 |
| Single Origin | +0.5 |
| Decaf | +0.5 |
| Soy/ Almond/ Oat/ Coconut/ | +0.7 |

SYRUPS

| | |
|----------------------------|------|
| Vanilla, Caramel, Hazelnut | +0.2 |
|----------------------------|------|

ICED DRINKS

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|-------------------------------|-----|
| 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 |

SMOOTHIES

| | |
|---|----|
| Acai & Banana w/ mixed berries and coconut water | 10 |
| Mango & Turmeric w/ coconut water & honey | 10 |

SHAKES

| | |
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| Berry, Caramel, Chocolate, Vanilla Kid's Size | 5.0 |
| San Pellegrino Limonata, Blood Orange, Natural Sparkling | 4.5 |

JUICES

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|---|-----|
| Green Juice | 8.0 |
| kale, capsicum, celery, cos lettuce, cucumber, cloudy apple, lemon | |
| Watermelon, Pineapple, Mint | 8.0 |
| Cold Pressed OJ | 6.5 |
| Cold Pressed Cloudy Apple | 6.5 |
| Mango Juice | 6.5 |

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|---------------------------|---|
| Coke, Coke Zero, Lemonade | 4 |
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ALL DAY BREAKFAST

Toast - 8.5

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

Free Range Eggs Your Way

served with sourdough or
multigrain. • 12.0
Gluten Free +1.0

Coconut & Ricotta Hotcakes

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

Brioche French Toast - 18.0

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

Granola Bowl - 17.5

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

Bircher Muesli - 17.0

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

ALL DAY BREAKFAST

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 - 19.0

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.

SIDES

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|---------------------------|---------|
| 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 |

ALL DAY LUNCH

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

Miso Mushrooms - 19.5

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

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)

Chicken Burrito Bowl - 19.5

chipotle chicken, brown rice,
cucumber, guacamole, mixed corn,
black beans, tomato, onion, mint &
feta. (GF) (VO)
Add a poached egg +2.5
Vegan Option - Spiced Jackfruit
Instead

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.

Spiced Jackfruit Tacos - 18.5

five spice marinated jackfruit,
chili mango salsa, vegan mayo,
coriander, pickled cabbage, &
avocado in corn tortillas.
(V) (VG) (GF)
Chipotle Chicken Instead +3.0

ALL DAY LUNCH

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

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

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