

# CODE FIVE

## COFFEE BY INGLEWOOD COFFEE ROASTERS

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

## FILTER COFFEE

Batch Brew	6.0
Cold Brew	6.0
Cold Drip	6.0
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	1.5/2.0

## TEA BY MALIBU

English Breakfast, Earl Grey, Chamomile, Lemon + Ginger Peppermint, Green, Chai	4.5
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Mug	+1.0
Single Origin	+0.5
Decaf	+0.5
Soy/Alm/Oat/Coco/Lact Free	+0.7
SYRUPS	
Vanilla, Caramel, Hazelnut	+0.2

## ICED DRINKS

Iced Latte / Iced Long Black	6.0
Iced Coffee w/ Ice Cream	6.5
Iced Mocha w/ Ice Cream	6.5
Iced Chocolate w/ Ice Cream	6.5
Iced Turmeric Coconut Latte	6.5
Iced Matcha Lat w/ soy milk	6.5
Iced Prana Chai	6.5
Iced Berry Matcha	7.5
Affogato	6.0

## SMOOTHIES

Acai & Banana	11.5
w/ mixed berries and coconut water	
Mango & Turmeric	11.5
w/ mango, turmeric powder coconut water & honey	

## SHAKES

Berry, Caramel, Chocolate, Vanilla	7.0
Kid's Size	5.0

San Pellegrino Sparkling	5.0
Limonata, Blood Orange, Natural	

## JUICES

Green Juice	9.5
kale, capsicum, celery, cucumber, cloudy apple, lemon	
Watermelon, Pineapple, Mint	9.5
Cold Pressed OJ / Apple	6.5
Mango Juice	7.5
Coke, Coke Zero, Lemonade	4.5
Lemon Lime Bitters	5.5

## ALL DAY BREAKFAST

### Toast • 8.5

Sourdough or multigrain with  
your choice of conserve.  
Fruit Toast +1.0 Gluten Free +1.0

### Eggs Your Way • 13.5

served with sourdough or  
multigrain.  
Gluten Free +1.0

### Orange Vanilla Hotcakes 20

w/ toffee sauce, blueberry  
compote, vanilla mascarpone  
and hazelnut crumble. (VG)  
(N)

### Tiramisu French Toast • 22

brioche loaf served with  
fresh berries, maple, coffee,  
vanilla mascarpone and  
hazelnut crumble. (N, VG)

### Cardamon Spiced Porridge 17.5

w/ poached apricots, raisins,  
chia, coconut and cashew crumb.  
(N, VG)

Add Alternative Milk + 1

### Egg & Bacon Roll • 17.50

scrambled eggs, bacon, rocket &  
relish on a toasted brioche bun.  
Add potato rosti +5.0 (GFO)

### Avocado & Feta Smash • 22

w/ medley tomato, pickled onion,  
herb oil, dukkah and whipped  
feta on sourdough or multigrain.  
Add Poached Eggs | Bacon + 5  
(GFO, DFO, VO)

## ALL DAY BRUNCH

### Chilli Scrambled Eggs • 23.0

w/ bacon, cherry tomatoes,  
parmesan, coriander & crispy  
shallots on multigrain or  
sourdough.  
Add potato rosti +5.0

### Moroccan Green Breaky • 24.0

sauteed seasonal greens,  
Moroccan roasted pumpkin, baby  
carrot, fried Brussel sprouts,  
pomegranate, poached egg  
served with hummus (VG) (VO)  
(GF)

### Chimichurri Shakshuka • 23.0

baked eggs w chickpeas in a  
chunky tomato sauce w/  
chimichurri, labneh & za'atar.  
Served w/ toasted Turkish bread  
(VG) (GFO)  
Add haloumi +5.0

### Bacon Benny • 23.0

bacon, avocado, poached eggs &  
chipotle hollandaise on house  
made potato rosti.  
Add mushroom medley +5.0

### Prawn Omelette • 24.50

w/ cherry tomatoes, tasty  
cheese, crispy chilli oil, kewpie  
mayo served on sourdough.  
(GFO)

Add potato rosti +5.0

## SIDES

Chorizo / Bacon	6.0
Mushroom Medley	6.0
Roasted tomatoes	5.0
Haloumi	6.0
Potato rosti	6.0
Avocado & feta smash	5.5
Hollandaise / Extra Egg	3.0
Sautéed spinach / Feta	4.0
Smoked salmon	7.0
Side/ Bowl of fries	6.0/10
Aioli / Chilli	.50
Chilli Oil / Relish	2.0

## ALL DAY LUNCH

### Zucchini Corn Fritters • 23.0

w/ sour cream, smashed  
avocado, tomato salsa, chilli  
jam topped with poached egg.  
Add smoked salmon +5.0

### Mushroom Medley • 24.0

sundried tomato ricotta,  
herb oil, poached eggs,  
enoki, served on  
sourdough or multigrain  
(VG) (GFO)  
Add haloumi +5.0

### Thai Chicken Salad • 21

Lemongrass poached shredded  
chicken w/ Asian slaw, kale,  
green beans, bean shoots, cherry  
tomatoes, cashew nuts, Nam Jim  
dressing topped with black  
sesame seeds (N)(GF)

### Chicken Burrito Bowl • 24

chipotle chicken, basmati rice,  
cucumber, guacamole, grilled  
corn, pico de gallo, black beans  
and sour cream (GF)  
Add a poached egg +2.5  
Vegan Option- Spiced Jackfruit  
instead

### Spiced Jackfruit Tacos • 21

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

### Okonomiyaki • 22

(Japanese Pancake)  
cabbage, carrot, broccoli &  
potato grilled pattie,  
okonomiyaki sauce & kewpie  
mayo w/ a fried egg, fresh chilli,  
bean shoots & fried shallots.  
(VG)  
Add extra egg +2.5  
Add bacon +5

## ALL DAY LUNCH

### Korean Chicken Burger • 24.5

sweet chilli coated chicken,  
pickled cucumber, kimchi slaw,  
kewpie mayo served on toasted  
milk bun, served w/ fries.

### Steak Sandwich • 26

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

### Slow Cooked Beef Rib • 28.0

served with hummus, cous cous,  
pickled turkish chilli, grilled  
asparagus and carrot, hot honey  
butter, pomegranate  
(N)

### Soup of the Day • 16.0

served with your choice of toast.

## KIDS

Strawberry Nutella Toast	• 9
Kids Eggs on Toast.	• 8.5
Chicken Tenders & chips	
served w/ ketchup	• 12.5
Ham, cheese toastie	• 10.5
Bowl of fries	• 10.0
served w/ ketchup	

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

10% SURCHARGE ON WEEKENDS

15% SURCHARGE ON PUBLIC  
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