

House Blend: "Storekeepers" by Neighbourhood

# GOODFOLK



## ALL-DAY EATS

Simple Toast:  
w/ Butter & Love(Jam/Vegemite/Honey). \$6

Toast & Poach-  
Toast w/ Poached Eggs, House Herbed Labna, & Butter. \$9

Avo on Toast-  
Smashed Avo, Persian Fetta, Savoury Dukkah Crumb,  
& Pickled Red Onions. 1 slice/2 slice \$9/\$16 >vgn on req<

Granny's Granola-  
Buckwheat, Coconut, & Almond Granola. w/ Coconut Yoghurt,  
Passionfruit, Pear, Fresh Seasonal Fruit, & Mint. \$14 >vgn,gf<

Slow Folked Mushies-  
Mushroom Trio in Butter Cream Sauce, w/Poached Egg, Sage, Lemon, Capers,  
& Crunchy Maple Kale. Served on Sourdough & Goats Cheese. \$18.5

Summertime-Sago Pudding-  
Chilled Spiced Sago, Maple Coconut, Candied Cashews, Raspberry Coulis,  
Warm Grilled Banana & Fresh Seasonal Fruit. \$15 >vgn<

Pumpkin Dreams-  
Smashed Pumpkin, Baby Beets, Whipped Tofu 'Feta', Walnuts, Watercress,  
& Salsa Verde on Toasted Sourdough. \$17 >vgn<

GoodFolked Eggs-  
Creamy Folded Eggs, Topped with Slow-Baked Tomato, Speck Ham, Green Salsa,  
& Grated Pecorino. Served on Toasted Sourdough. \$16

Breakfast Curry-  
Chickpea, Lime, Coconut Curry. Served w/ Seasoned Flatbread, Coconut Yoghurt,  
Roast Cashews, & Poached Egg or Pumpkin Slice. \$16 >df,vgn option<

Goey Cheese & Ham Toastie-  
Double Cheese Bechamel, Carrot Pickles, & Leg Ham. Grilled. \$13

## LUNCHTIME EATS(FROM 11AM)

Baba Bowl-  
Roasted Beetroot, Poached Egg, & Avocado on a bed of  
Dressed Quinoa & Rocket, served with Pickled Fennel,  
Creamed Goats Cheese, & Toasted Seeds \$17 >gf<

Garden FolkBowl-  
Roast Veggies, Barley, Sprouts, Smashed Avo, Maple Kale,  
Quinoa Sesame Crumble & Tahini Dressing. \$17 >vgn<

Salad of the Day-  
Check that Blackboard! \$16

Hi There, Welcome! So what's this place all about?  
Well, Goodfolk strives to prepare our food from scratch, using  
locally sourced & garden grown ingredients. We design rustic yet  
delicate flavours, allowing evolution of recipes, with the options  
provided from a modern-day pantry.

But when all is said and done, it's just food.  
Its importance is paired with the company across your table, and  
the precious time we spend with those who we cherish.  
In a nutshell, we're all Goodfolk, gathering for a good time.

## COFFEE

Short/Small/Large	3.5/3.8/4.8
xShot/Decaf	+0.5
Mocha/Dirty	+0.5
Turmeric Latte/Dirty Root	+0.5
House Caramel Syrup	+0.7
Full cream/Skinny	free
Soy/Lactose Free/Oat Milk	+0.5
Housemade Almond	+1.0
Housemade Chai	3.8/4.8
Housemade Choc	3.8/4.8
Housemade Spiced Choc	3.8/4.8
Filter Batch Brew (Hot/Iced)	4.5
Babychino	1.0

(Psst, Free coffee with  
every retail Bag of Beans!)

## COOL DRINKS

We're proudly making all our  
drinks in-house.

Cold-Press Seasonal Juice	7.0
Seasonal Iced Tea	7.0
Iced Long Black/Latte	5.0
Iced Choc/Chai/Turmeric	5.0
Cold Brew Black/White Coffee	5.0
Sparkling Water w/ Lemon	2.0

## TEA

A Selection of Specialty Single Origin Tea Provided by The Steepery Tea Co.	
Araki Breakfast Black (QLD)	\$4.5
Assam Breakfast w/ Milk (India)	\$4.5
Dong Ding "Oolong" (Taiwan)	\$4.5
Genmaicha Green Tea (Japan)	\$4.5
Lemon, Ginger, & Honey (Housemade)	\$4.5

## EXTRAS

Haloumi	\$4
Grilled Ham	\$4
Fried Spec	\$4
Poached Eggs	\$3/\$5
Gluten-free Toast swap	\$1
Pickles	\$1
Roast Pumpkin	\$4
Feta or Tofu "Feta"	\$2.5

## LIGHT EATS

Croissant	\$5
w/ Butter & Jam	
Banana Bread/Fruit Bread	\$5
w/ House Passion Frosting	



@goodfolkcafe

## Early Autumn Menu

