

House Blend: "Storekeepers" by Neighbourhood
Kitchen Open 7am-2pm Coffee 7am-2:30pm

GOODFOLK



ALL-DAY EATS

Simple Toast:
w/ Butter & Love(Jam/Vegemite/Honey/House Almond Butter). \$7

Toast & Poach-
Toast w/ Poached Eggs, House Herbed Labna, & Butter. \$11
(+Add your Fav' Extras>>>)

Avo on Toast-
Smashed Avo, Persian Feta, Savoury Dukkah Crumb,
& Pickled Red Onions. 1 slice/2 slice \$11/\$18.5 >vgn on req<

French Kiss Frenchie-
Sweet Spiced & Butter Fried Sourdough w/ Poached Rhubarb, Raspberry Coulis,
Freeze-dried Strawberries, Mint, Almond Butter, Creme Fraiche. \$18 (+Bacon \$5.5)

Yemini Eggs-
Yemini Herbal Zhug "Pesto" & Grated Pecorino, Folded through Creamy Eggs.
Served w/ Cucumber & Mint Salad, Labna, Nigella, & Seasoned Flatbread. \$18

Mango Chia Pudding -
Served w/ Coconut Yoghurt, Seasonal Fruit, Mango Coulis, Almond Butter,
Toasted Coconut, Seeds, & Nuts. \$16 >vgn, gf<

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

Vegan Mushroom Bruschetta-
Slow Cooked Mushroom, w/Tarragon, Green Chilli, & Roasted Cashew Salad.
w/ Side of Avo. Served on Cashew Cream & Toasted Sourdough. \$18.5 >vgn<
(+Poached Egg \$3)

GoodFolked Eggs-
Creamy Folded Eggs, Topped with Slow-Baked Tomato, Speck Ham, Green Salsa,
& Grated Pecorino. Served on Toasted Sourdough. \$18

Portuguese Tinned Sardines on Toast-
Accompanied w/ Fennel Pickle, Caperberries, Rocket, Lemon, &
Slow Cooked Tomato Sauce. Served w/ Dark Rye, Butter, Sea Salt. \$18

Goey Cheese & Ham Toastie-
Double Cheese Bechamel, Carrot Pickles, & Leg Ham. Grilled. \$14

Vegan Toastie-
Slow Cooked Mushroom, Spicy Zhug, Roasted Walnuts & Cashew Cream Cheese. \$15 >vgn<

LUNCH-TIME (11AM ONWARDS)

Pumpkin Palace-
Slow Roasted, Softly Spiced Pumpkin on a bed of Whipped Tofu, Served with Candied
Walnuts, Cherry Tomatoes & a Soy, Ginger, & Watercress Salad \$17

Asian Tacos(3)-
Black-Bean Tofu & Choy Sum on Toasted Soft Tacos. w/ Pickled Ginger,
Red Cabbage Salsa, Coriander, Fried Shallots, & Vegan Sriracha Mayo. \$17 >vgn<

Salad of the Day -
Check that Blackboard! Or take a risk & try it. We promise we do real good Salad. \$17

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 devote ourselves
to a rustic nature, but allow an 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	3.8/4.3/5.3
xShot/Decaf	+0.5
Mocha/Dirty Chai	+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	4.3/5.3
Housemade Choc	4.3/5.3
Housemade Spiced Choc	4.3/5.3
Filter Batch Brew (Hot/Iced)	5.0
Babychino	1.0
(Psst, Free coffee with every retail Bag of Beans!)	

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

COOL DRINKS

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

Cold-Press Seasonal Juice	7.5
Seasonal Iced Tea	6.0
Seasonal Smoothie	8.5
Iced Long Black/Latte	5.3
Iced Choc/Chai/Turmeric	5.3
Cold Brew Milk/Black/Oat	6.0
Sparkling Water w/ Lemon	2.0

EXTRAS

Haloumi	\$4.5
Hash Brown	\$3
Grilled Ham	\$4.5
Fried Spec	\$4.5
Bacon	\$5.5
Poached Eggs	\$3/\$5
Gluten-free Toast swap	\$1
Pickles	\$2
House Relish	\$2
Capsicum Jam	\$2
Roast Pumpkin	\$4
Feta or Tofu "Feta"	\$2.5
Almond Butter	\$2.0

MILKSHAKES!

Adult: \$8 Kids: \$5 (Vegan +\$1)

Feel Free to mix yo' Flavours!

→Chocolate Ganache

→House Salted Caramel

→Raspberry Coulis

→Double-Malt

→Vanilla



@goodfolkcafe

Autumn-Time Menu