

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). \$8

Toast & Poach-
Toast w/ Poached Eggs, House Herbed Labna, & Butter. \$12 (+Add your Fav' Extras)

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

Perfect Pear & Rhubarb Frenchie -
Sweet Spiced & Butter Fried Sourdough, Hibiscus Poached Pears,
Maple Poach Rhubarb, Candied Walnuts, Almond Butter, Creme Fraiche. \$19
(+Bacon \$5.5)

Turkish Eggs-
Soft Poached Eggs on a bed of Herbed Yoghurt, House Garlic Chilli Oil, Persian Feta,
Crunchy Falafel, Seeds, Chilli Threads, Spices. Served w/ Toasted Sourdough. \$20

House Porridge-
Housemade Turmeric Porridge topped with Cacao Nibs, Toasted Coconut Flakes,
Candied Walnuts & Hibiscus Poached Pears. \$16 >vgn<

Granny's Granola-
Buckwheat, Coconut, & Almond Granola. w/ Coconut Yoghurt,
Apple Compot, Fresh Seasonal Fruit, & Mint. \$16 vgn,gf

Vegan Smokey Beans-
Slow Cooked Beans in a Smokey Spiced Tomato Sauce, w/ Cashew Cream, Avocado,
Pangrattato & Rocket. Served w/ Toasted Sourdough. \$19.5 >vgn, gf on req<
(+Poached Egg \$3)

Bangin' Folded Eggs-
Creamy Folded Eggs, Topped with Grilled Merguez Lamb Sausage, Tomato Relish,
Persian Feta & Zataar. Served on Toasted Sourdough. \$19.5

Chulo Chorizo-
House-Made Crumbled Chorizo, Romesco Sauce, Goats Cheese, Poached Eggs & Rocket.
Served w/ Toasted Sourdough. \$22 >gf on req<

Goopy Cheese & Ham Toastie-
Double Cheese Bechamel, Carrot Pickles, & Leg Ham. Grilled. \$15

Pumpkin Palace Toastie-
Spiced Roast Pumpkin, Candied Walnut & Cashew Cream Cheese. \$15 >vgn<

LUNCH-TIME (11AM ONWARDS)

Autumn Beans-
Butter Beans with fermented chilli, cream and cherry tomatoes, roasted cauliflower, &
spiced flatbread. \$19 >gf on req<

Asian Tacos(3)-
Black-Bean Tofu & Choy Sum on Toasted Soft Flour Tacos. w/ Pickled Ginger, Red Cabbage
Salsa, Coriander, Fried Shallots, & Vegan Sriracha Mayo. \$19 vgn, gf on req

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

Hi There, Welcome to 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. :)

EXTRAS

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

COFFEE

Short/Small/Large	4.0/4.5/5.5
xShot/Decaf	+0.5
Mocha/Dirty Chai/Matcha	+0.5
Turmeric Latte/Dirty Root	+0.5
Caramel/Hazelnut Syrup	+0.7
House Vanilla Syrup	+0.7
Soy/Almond/Oat Milk	+0.5
Lactose Free	+0.5
Housemade Chai	4.5/5.5
Housemade Choc	4.5/5.5
Housemade Spiced Choc	4.5/5.5
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)	4.8
Assam Breakfast w/ Milk (India)	4.8
Dong Ding "Oolong" (Taiwan)	4.8
Genmaicha Green Tea (Japan)	4.8
Lemon, Ginger, & Honey (Housemade)	4.8

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	5.5
Iced Choc/Chai/Turmeric	5.5
Cold Brew Milk/Black/Oat	6.5
Sparkling Water w/ Lemon	2.0

MILKSHAKES!

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

Feel Free to mix yo' Flavours

- Chocolate Ganache
- Caramel
- Raspberry Coulis
- Double-Malt
- Vanilla



@goodfolkcafe

Autumn-time Menu

15% surcharge on public holidays