

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/Almond Butter). \$6

Toast & Poach-  
Toast w/ Poached Eggs, House Herbed Labna, & Butter. \$9.5  
(+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 "Banana-Split" Toast-  
Sweet Spiced & Butter Fried Sourdough. w/ Grilled Banana, Flaked Almonds,  
Chocolate Shavings, Creme Fraiche, & Raspberry Coulis. \$18 (+Add Bacon \$5)

Curried Eggs-  
Slow Cooked Turmeric Spiced Onions Folded through Creamy Eggs. Served w/  
Cucumber & Mint Salad, Nigella. & Seasoned Flatbread. \$18

Mango Chia Pudding -  
Served w/ Coconut yoghurt, Seasonal Fruit, Mango Coulis, Banana Chips,  
Toasted Coconut, Seeds, and Nuts. \$16 >vgn, gf<

Granny's Granola-  
Buckwheat, Coconut, & Almond Granola. w/ Coconut Yoghurt,  
Apple Compot, 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

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  
<veggies can swap ham for Pumpkin>

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

Kim-Chi Savoury Pancakes-  
Gluten-free Housemade Savoury Pancakes w/ Shiso, Coriander & Tatsoi Salad,  
Vegan Mayo, Avocado, & Pickled Red Cabbage. \$18 >vgn, gf< (+Add Poach Egg \$3)

That Eggplant Dish-  
Slow Roasted Eggplant Half, w/ Capsicum Tomato Sauce, Toasted Seeds, Lentil & Grain  
Salad, Tahini Dressing & Smashed Avo (w/ Feta or Vegan Feta). \$18.5 >vgn, gf<

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<



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 rustic recipes, 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	3.5/4.2/4.8
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	4.2/4.8
Housemade Choc	4.2/4.8
Housemade Spiced Choc	4.2/4.8
Filter Batch Brew (Hot/Iced)	4.5
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	5.0
Iced Choc/Chai/Turmeric	5.0
Cold Brew Milk/Black/Oat	6.0
Sparkling Water w/ Lemon	2.0

## EXTRAS

Haloumi	\$4
Hash Brown (New!)	\$2.5
Grilled Ham	\$4
Fried Spec	\$4
Bacon	\$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

Spring has Sprung Menu