



## Coffee

Black	4
White	4
Cold Drip	4.5
Pour over	5.5
Iced Latte	4
Iced Coffee	5.5
+ Single Origin / Decaf	0.5
+ Soy / Almond / Lactose Free	0.5
+ Extra Shot	0.5

## Caffeine free

Hot Chocolate	4
Chai Latte	4.5
Turmeric Latte	4.5
Matcha Latte	4.5

## Organic Teas

English Breakfast	4.2
Earl Grey	4.2
Peppermint	4.2
Yunnan Green	4.2
Jasmine Pearl	4.2
Lemongrass & Ginger	4.2

## Cold Drinks

Freshly Squeezed orange juice 7

**Smoothies** 9

### High Cherry

Cherry, almond milk, whey protein powder, coconut milk

### Sweet Berry

Organic berries, banana, coconut milk, honey with coconut water

**Milkshakes** 6.5

Chocolate, caramel, vanilla, strawberry

**Cold Press Juice** 7.5

### Ginger Ninja

Carrot, apple, ginger and turmeric.

### Summer Greens

Apple, cucumber, mint, spinach, kale, pineapple and celery.

**Kombucha** 5.5

Coke, Coke no sugar, Diet Coke, Sprite 4

 @tamperfoodandcoffee

## Beer 330ml

Stone & Wood Pacific Ale	8
Hawthorn Pale Ale	8

## Wine

**Sparkling** 10

NV Ca'di Alte Prosecco, Veneto, Italy

### White

2016 The Pass Sauvignon Blanc 12

Marlborough, NZ

2016 Prima Alta Pinot Grigio, Sicily, Italy 10

### Rose

2016 Mesta Rose Organic, Ucles, Spain 9

### Red

2016 Pike & Joyce Rapide Pinot Noir, 10

Adelaide Hills

2015 Bluemark Shiraz, Barossa Valley 12

## Cocktails








**Bloody Mary** 14

vodka, tomato juice, citrus and a housemade kimchi kick.

**Tamper Spice** 18

Coconut water, tequila, fresh lemonade, Jalapeno

## Breakfast *All Day*

-  **Fruit Toast** 8  
Served with butter and preserves.
-  **Granola** 15  
Honey roasted granola with strawberry coconut yogurt, fresh berries, strawberry syrup.
-  **Berry Chia Pudding** 14  
Blueberry, strawberry, fresh peach, candied almonds and raspberries.
-  **Waffle Ice Cream Sandwich** 19.5  
Belgium waffle with black sesame ice cream mango, strawberry purée with peanut praline.
-  **Eggs on Toast** 10.5  
Free range eggs(poached, scrambled or fried) served on your choice of sourdough, multigrain(gf option + \$1)
-  **Eggs Benedict** 17  
Poached eggs, hollandaise sauce, Berkshire thick cut smoked bacon steak on sourdough.
-  **Corn & Chorizo Hash** 18.5  
Grilled corn and chorizo, roasted baby peppers, fresh tomato, potato hash, paprika and a fried egg.



## Lunch *from 11 AM*

-  **Smashed Avocado** 18.5  
Goats cheese, toasted seeds and nuts, crispy kale, dill and poached eggs on sourdough.  
Add cured salmon + \$5
-  **Pumpkin Fritters** 18.5  
Spiced pumpkin and pea fritters with mint and pea smash, roast almonds, whipped goats cheese, fresh herbs and poached eggs.
-  **Scrambled Eggs** 17  
Sundried tomatoes and chilli, heirloom tomato, fresh basil with capsicum puree on sourdough.  
Add goats cheese + \$5
-  **Big Breakfast** 22  
Poached eggs with potato hash, roast tomato and mushroom, grilled chorizo, bacon and tomato chutney on sourdough.
- Sides**
- Free range egg or house-made chutney 2
- Roasted mushrooms, grilled tomato or sautéed spinach 4
- Bacon, potato hash, avocado, goats cheese, chorizo, haloumi or cured salmon 5
-  **Cured Tasmanian Salmon** 18  
House cured Tasmanian salmon, grilled beetroot salad with goats cheese, pumpkin seeds, walnuts and lemon.
-  **Grilled Chicken** 18  
Spiced grilled chicken, salad of grains, smoked almonds, fresh peas, baby cos and saffron yoghurt.
-  **Fish Burger** 20  
Herb Crusted Local rockling fillet, tartare sauce, lemon, avocado and dill on a brioche bun with sweet potato fries.
-  **Pork Belly** 22  
12 hour slow cooked crispy skin pork belly flavoured with rosemary and fennel apple, balsamic and hazelnuts.
-  **Sandwich of the day** 12  
Freshly made sandwich, speak to our friendly staff for today's ingredients.
- Sweet potato fries with aioli 8