

# DRINK MENU



## COFFEE

White	3.80
Black	3.80
Matcha /Turmeric Latte	4.50
Hot Choc/Nutella	4.50
Soy, Almond, Oat	0.70
Large/Decaf/syrup	0.50

## TEA

4.00

English Breakfast  
Earl grey  
Chamomile, lavender, rose  
Silver jasmine green tea  
Peppermint, spearmint, fennel seeds, lavender  
Lemon grass, ginger, calendula, fennel seeds  
Rose, hibiscus, jasmine  
Masala Chai, black tea, crushed spices

## COLD DRINK

Cold brew	6.00
Iced coffee	6.00
Iced Chocolate	6.00
Iced Mocha	6.50
Iced Matcha latte	6.50
Soy, Almond, Oat, Lrg	1.00

## SMOOTHIES

7.00  
Lrg+2.00

Mixberry, spearmint, lemon,  
honey, jersey milk  
  
Nuttty banana, walnut, almond,  
honey, jersey milk  
  
Natural protein, 23 Grains & nuts,  
honey, organic coconut yogurt, jersey milk

## COLD PRESS JUICE

6.00  
Lrg+2.00

Orange  
Green apple  
Orange, apple, ginger  
Green Juice, kale, spinach, cucumber,  
parsley, mint, ginger, lemon, green apple  
\*Or combination of above

## JERSEY MILK SHAKES

Chocolate	6.00
Strawberry	Lrg+2.00
Vanilla	
Caramel	

## PURE JERSEY MILK W MILO

4.00

## Chef's Special

### Blueberry Hotcakes 21.00

- Fresh seasonal fruits, mixberry compote, shaved almonds & coconut,  
blueberry mascarpone w matcha infused maple syrup

### Chicken Fajitas 16.00

Spicy grilled chicken w cabbage slaw, crispy shallots & house sriracha aioli  
on soft flour tortillas Add Avo +3

### Homemade Labneh 18.00 (GF available)

- Herb labneh served with poached eggs, heirloom tomatoes, kimchi, grilled  
chorizo. Topped with chimichurri and paprika oil with a side of sourdough

### Croque madam 15.00

Shaved double smoked ham, béchamel, Swiss gruyere, Dijon, fried free  
rang egg

### Pan Grilled Sardines 16.00

Fluffy scrambled eggs topped w fresh grilled sardines, chilli tomato sauce,  
fresh herbs, grated parmigiano reggiano



#5Loaves2Fish  
@5L2F.cafe