

OPEN 7 DAYS

Monday to Friday: 7am till 4pm

Saturday: 8am till 4pm

Sunday: 9am till 2pm

Artisan roasters
hand selected
premium coffee



PHONE 8342 2428

219 Main North Rd, Sefton Park

www.thecoffeebarun.com.au

facebook.com/TheCoffeeBarun

Hot Drinks

Check out our boards for daily bean offerings

BREWED SELECTIONS

Syphon Filter	\$7.00
Cold Drip	\$5.50
Batch Brew	\$3.40

ESPRESSO BASED

Single Espresso / Ristretto	\$3.00
Double Espresso / Ristretto	\$3.70
Macchiato, Piccolo Latte	\$3.30
Long Black, Latte, Cap, Flat White, Hot Choc, Chai Latte	\$3.40
Mocha	\$3.90
Belgian Hot Chocolate	\$4.40
Belgian Mocha	\$4.90

Large Upgrade \$1.00 Extra Shot \$0.70 Bonsoy \$0.70

Coffee Duo \$6.00

A unique coffee experience involving
single origin coffee presented simultaneously
to you as an espresso & a 3/4 flat white.

FRESHLY BREWED TEAS

(served in a pot for one) \$4.20

Organic English Breakfast	Earl Grey Ceylon
Irish Breakfast	Chai Marsala
Peppermint	Chamomile
Sencha Green	White Dragon Oolong
Cascara (dried coffee cherry)	

Cold Drinks

ICED COFFEE \$5.90

Fresh espresso over cold milk, icecream

ICED CHOCOLATE \$6.50

Belgian chocolate milk, icecream

ICED MOCHA \$6.50

Fresh espresso, Belgian chocolate milk, icecream

MILKSHAKE \$4.20

Chocolate, vanilla, strawberry, lime, caramel, banana

We proudly support SA owned & operated,
like minded businesses wherever possible.

This is why our bread, free range eggs,
unhomogenised milk, hand cured bacon,
fruit & veggies taste so good.

Hearty Breakfast (all day)

The Big Barun Breakfast \$19.50

Free range eggs (poached, fried or scrambled), bacon
& chorizo with a herb roasted Roma tomato, sautéed
mushrooms, roasted sweet potato & toasted ciabatta

eggs Benedict \$18.50

Soft poached free-range eggs, bacon, baby spinach
& hollandaise sauce on toasted ciabatta

eggs Florentine \$14.50

Soft poached free range eggs, baby spinach
& hollandaise sauce on toasted ciabatta

Spanish omelette \$14.50

Roasted sweet potato with cherry tomatoes,
Spanish onion, mozzarella, chilli & dill

avocado salsa & poached eggs \$15.50

Served on toasted potato & herb bread with
cottage cheese & toasted pepitas

Baked atlantic salmon & steamed asparagus \$18.50

Served with sweet potato wafers,
zesty cherry tomato salsa & a poached egg

Belgian waffle \$15.50

Served with melted Belgian chocolate, chocolate
dipped strawberries & vanilla bean ice-cream

Lighter options

Eggs & Bacon \$13.00

Free range eggs (poached, fried or scrambled)
with bacon on toasted ciabatta

Eggs on Toast \$9.50

Free range eggs (poached, fried or scrambled)
on toasted ciabatta

Egg & Bacon Roll \$8.50

With a choice of tomato or barbecue sauce
Upgrade to a brioche roll \$1.00

Fruit Plate \$9.50

Fresh seasonal fruit served with natural yoghurt

Housemade Granola \$12.50

Served with fresh seasonal fruit & natural yoghurt

Croissant with ham, tomato & cheese \$8.50

Croissant with jam & butter \$4.50

Toasted Fruit Loaf (2 slices) \$5.50

Toasted Ciabatta (2 slices) \$4.50

On The Side

Like what you see but want more? You can add:

Bacon / Chorizo	\$4.50 ea
Smoked salmon	\$5.50
Spinach / Sauteed Mushroom	\$4.00 ea
Roast Tomato	\$3.00
Free-range egg (extra egg)	\$2.50
Hollandaise Sauce	\$3.50

*Gluten free bread is available for all menu items at \$1.50 per serve

Lunch (from 11.30am daily)

THE BARUN BURGER \$17.50

Housemade lamb burger with coleslaw, sliced
beetroot & cucumber ribbons on a lightly toasted
brioche roll served with herbed sweet potato
wedges & a smoked garlic & beetroot aioli

BLT BAGEL \$17.50

Bacon, tomato, lettuce & avocado aioli

FRESH BAKED FRITTATA \$16.50

Sweet potato, cherry tomato, Spanish onion &
spinach frittata served with prosciutto wrapped
asparagus, watercress & pepita plushé

DUO OF CHICKEN & LAMB \$19.50

Tandoori chicken & herb marinated lamb
served in lettuce cups on a quinoa salad bed
with mint raita

SALMON NICOISE \$19.00

Fresh baked Atlantic salmon, flaked & served
with sautéed asparagus, roasted sweet potato,
heirloom tomatoes, green olives & a honey mustard
dressing

ANTIPASTO PLATTER \$19.00

Fresh selection of salami, prosciutto, provolone,
marinated olives, cherry tomatoes, dill gherkins
& seasonal fruit served with chef's selection dip,
dipping oil / balsamic & ciabatta

Upgrade to a brioche roll \$1.00

