

All Day Menu

Grill's off at 2, Cabinet & Coffee until 3

V – Vegetarian |

GF – Gluten Free

VG –Vegan | GF Bread available

CRU
DESIGN
& CAFÉ

CIABATTA

- Butter & house jam 6
- Smashed avo topped w seeds & chilli flakes (V) 12
- Poached or fried eggs & bacon 15

FRUIT TOAST

- Date & apricot w butter 8

BURGERS

- Two smoked bacon rashers, free range fried egg, baby spinach, aioli & house relish on milk bun 14
- Halloumi & free range fried egg w avo, baby spinach, aioli & house relish (V) 14

CLASSICS

- Halloumi/zucchini fritters served w house salad & labneh (V) 17
- Potato rosti w Cyprus halloumi, smoked salmon, spinach & Basil pesto 20
- Roast pumpkin soup served w ciabatta & red pesto herbed butter 12
- House salad (VG) 12
- Chips w Cru special seasoning 6
 - o Add spicy avo & labneh 4

BOWLS & CHIA CUPS

- Chia cup w pink coconut panacotta & crunchy house granola (VG) 10
- Chia cup w salted caramel coconut panacotta, house granola & gooey choc peanut sauce 10
- Blended Acai w seasonal fruit, house granola & chocolate peanut sauce 14
- Crunchy house granola w coconut flakes, cinnamon, fresh fruit & orange zest, served w fresh, cold milk (VG) 12

STICKY & SWEET

- Pancakes w maple syrup, cinnamon, fresh oranges & vanilla ice cream topped with chocolate peanut sauce (GF) 16
- Toasted house banana bread with maple pecan butter & vanilla icream 8

EXTRAS

- Rosti 8 | Bacon, Halloumi 5 |
- Avo 4 | Egg 2

THE CABINET

- Veg wrap w smoked paprika & cumin chick peas, roast pumpkin, zucchini, spinach, Labneh, red pesto & cheddar (V) 12
- Leg ham wrap w cherry tomatoes, baby spinach, roast zucchini, sweet sticky soy, kewpie mayo & cheddar 10
- Ham & Cheese Croissant 8
- Croissant w smoked salmon, cream cheese, fried yellow mustard seeds, cherry tomatoes, spinach & sweet sticky soy 10

CARROT CAKE

- topped with cream cheese icing & crushed pecans 7

GOOEY BROWNIE

- Gooey chocolate brownie w crushed nuts, & whipped cream 7
- grab it with ice cream 2

PROTEIN BALLS (GF)

- Coco (original) (VG) 4
- Salted Caramel (VG)
- Ginger (VG)
- Matcha (VG)
- Nutella

DRINKS

COFFEE

Espresso	
Piccolo	
Macchiato	
Long Black	
Flat White	
Latte	
Cappuccino	
Chai Latte	
Hot Chocolate w/marshmallows (Single Origin Premium)	4 5
Babyccino w/marshmallow	2
Mocha	
Matcha	
Turmeric	4.8 5.80
Iced Latte	6
Iced Long Black	5.5
Iced Coffee (Cream & ice cream)	6.5
Iced Mocha	6.5
Iced Chocolate	6.5
Add Whipped Cream	.3
Milks	
Bonsoy Almond Coconut Oat Lactose Free	.8
Syrups	
Vanilla Hazelnut Caramel	.8
Maple	.5

SMOOTHIES

Green Spinach, banana, coconut water, mango	10
Fruit Punch Apple juice, banana, mango, strawberries	10
Banana Banana, milk, ice cream	10
Acai Acai berry, banana, coconut water	12
Dark Side Spinach, Avocado, banana, protein powder, almond milk, cacao	12

SHAKES

Nutella Chocolate (Single Origin Premium Choc) Vanilla Bean Espresso shot	9 .8
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THE FRIDGE

Cold pressed juices and soft drinks

CONTACT

Phone or text (takeaway)

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Email

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Drop in

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 [crucafe.designlounge](https://www.instagram.com/crucafe.designlounge)

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