

Breakfast all day

Sourdough or wholegrain toast, housemade preserves, crunchy peanut butter or vegemite	8
Fruit toast, lemon and orange ricotta, blackcurrant chutney	12.5
Crunchy peanut butter, tomatoes, salt and pepper peanuts on toast (trust us) (V)	14.5
Activated charcoal porridge, poached pear, raspberries, hazelnut praline, maple (V)	16
Ricotta hotcake, strawberry compote, vanilla cream, crumble (please allow approximately 20 minutes)	20
Omelette, lemon crushed pea, fine herbs and goats cheese (+house-cured salmon 5.5)	18.5
Raw broccolini, kale, avocado, lentils, chilli, basil, activated almonds, coriander, pepitas, soft boiled egg (GF)	19
Crushed avocado, feta cheese, hazelnut dukkah, pomegranate, soft herbs, char grilled pumpkin bread (+bacon 5)	18.5
Scrambled chilli eggs, bacon, spring onion, parsley, parmesan, toast	17.5
Mix of seasonal mushrooms, thyme infused butter, pickled onion, poached egg, porcini salt, toast	17.5
Eggs Benedict, slow braised free range ham hock, apple cider hollandaise, Granny Smith apples, potato hash (GF)	19.5
Free range eggs on toast, poached, fried, or scrambled	9.5

Coffee and Food

Extras

Gluten free bread (dish add-on)	2
Extra egg / apple cider hollandaise	2ea
Roasted mushrooms / wilted kale / Oven dried tomatoes	4ea
Bacon / crushed avocado / Meredith goats cheese / cashew cheese (V)	5ea
House-cured salmon / chorizo	5.5ea
Potato hash (GF)	6

Something for the kids

Cheese and vegemite toastie	8
Coco-pops and milk	7.5

GF = Gluten free V = Vegan DF = Dairy free

Ask us about daily coffee and food specials

We will try our best to accommodate changes to the menu, however during busy periods unfortunately this may not be possible. We hope you understand.

Lunch from 11:30am

Daily tart, bitter leaves	14
Californian superfood salad, quinoa, shredded kale, wild rice, coriander, corn, salted ricotta, black turtle beans, tomatoes, jalapeño, goji berries, spicy lime vinaigrette (+tuna 2.5, +poached egg 2, +avocado 5, +house-cured salmon 5.5) (GF)	17.5
Salt & pepper calamari, shredded green papaya salad, chilli jam, lime, Vietnamese mint, coriander (GF)	18
Wagyu beef burger, dirty yellow cheese, bacon, pickled beetroot, lettuce, mustard mayonnaise, chips	23
Nourishing bowl with marinated organic tofu, roasted five-spice pumpkin, soba noodles, beetroot purée, edamame, pickled radish, fine herbs (V)	19
Prosciutto & sage chicken Schnitzel, herb salad, green goddess sauce	23
Lamb shoulder, roasted cauliflower, cumin labna, pickled cabbage, chimichurri, chilli, soft herbs (GF)	21.5
Barramundi, sautéed greens, crispy polenta and salsa verde (GF)	24.5
Potato Chips, aioli	10
Sweet Potato Chips, chipotle mayo (GF)	12

BARRY.

Coffee

House espresso blend	4.2
+ Bonsoy	+1.50
+ Almond milk	+1
(MILKLAB or Almond Milk Co.)	
+ Coconut milk	+1
Single origin espresso	4
Batch brew	5
Cold drip	4.5
Coconut cold brew	5.5
Iced Coffee with honey	6
Iced Chocolate	6
Hot Chocolate	4
Chai Boy Chai Latte (made with Bonsoy)	4.5
Organic Matcha or Turmeric Latte (made with Bonsoy)	4.5

Tea

Black – breakfast tea, earl grey	4.5
Green – Yunnan Biluo Chun	4.5
Herbal – peppermint, chamomile, lemongrass and ginger	4.5
Chai Boy brewed tea – served with soy	4.5

coffee and food

Cold Drinks

OJ	6
Blended drink #1 Banana, peanut butter, cacao nibs, honey, almond milk, ice	10.5
Blended drink #2 Spinach, kale, avocado, pineapple, dates coconut water, ice	10.5
Coconut Water	6
Coke, Diet Coke, Coke Zero, Lemonade, organic local ginger beer	4.5
Sparkling mineral water	5.5
Virgin Mary with a side of jerky	8
Kombucha Original, Lemon and Coconut, Plum and Ginger, or Pomegranate	5.5
Healthy Humans (no added sugar) Living Peppermint, Pressed Apples, Gorgeous Green, Living Ginger Beer or Living Lemon Soda	5.5
Cold Pressed juices Summer Greens, Sunny Side Up, Green Ninja, or Jack Rose	6
Noah's creative juices See display fridge for various flavours	5.5

Alcohol

Bloody Mary with a side of jerky	13
Espresso martini	14
Melbourne Bitter long neck, Victoria	14
Sample Golden Ale, Collingwood	9
Sample ¾ IPA, Collingwood	9
Kelly Brothers apple cider, Yarra Valley (GF, V)	9
Piccolo sparkling wine	11
Pinot Gris, Rosé, Shiraz	10/40

Sweets

Please see display for daily selection
of pastries and cakes

Cake variations (GF)	6
Fruit, muesli & nut bar	4.5
Raw bliss balls (GF, V)	4
Caramel slice	4.5
Fig & grain bar (GF)	5
Pistachio and coconut bar (GF)	5

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BARRY.