

## Available All Day until Sold Out

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### Get Ready For Toast...

**Green Tangerine** Sourdough served with a choice of Vegemite, House Cashew-Nut Butter, House Berry Vanilla Jam or Ricotta & **Redfern Urban Beehive** Honey | **\$7.5**

**Bread Available** | Plain, Soy Linseed, Rye, Pumpkin or Gluten Free

### Bring It On

Toasted **Brooklyn Boy** Cinnamon Raisin Bagel Served with Ricotta, Blueberry Coulis, Fresh Strawberries & **Redfern Urban Beehive** Honey | **\$13**

### Lazarus

Toasted **Brooklyn Boy** 'Everything' Plain Bagel, with Warm Pastrami, Mozzarella Cheese & Seeded Mustard | **\$12**

### Ham In Glove

**Green Tangerine** Toasted Baguette filled with Double Smoked Organic Free Range Ham Off The Bone, Fresh Tomato, Gruyere Cheese, Seeded Mustard & House Pickles | **\$12**

### New Morning

**Green Tangerine** Butter Croissant with Gruyere Cheese & Free Range Ham Off The Bone | **\$7.5**

### The Farmer

**Farmer Jo** Burnt Fig & Almond Granola with Fresh Seasonal Fruit, Greek Natural Yoghurt Panna Cotta, **Urban Beehive Redfern** Honey, Vanilla Poached Pear, Za'atar & Milk | **\$17**

### Henry's Dream

**Green Tangerine** Sourdough topped with House Pesto, Avocado, Heirloom Tomato, Pickled Radish, Lemon Zest, Whipped Ricotta, Hazelnut Dukkah | **\$18**

### The Ripper

Mushrooms Roasted in Balsamic & Rosemary served with **Brooklyn Boy** New York Rye Toast with Hummus, Goats Curd, Poached Egg & Dried Gremolata | **\$19**

### The Higgs Bacon Blues Burger

Organic Free Range Bacon, Maple, Coffee Infused Bacon Jam, Poached Egg, Smoked Paprika & Kohlrabi Remoulade & Cucumber Pickle on a **Green Tangerine** Brioche Roll | **\$16**

### The Polly Jean

Line-Caught Beetroot & **Poor Tom's Gin** Cured Salmon served with **Green Tangerine** Plain Sourdough, Poached Egg, Hazelnut Dukkah, Beetroot Puree, Fennel, Apple, Radish & Labna | **\$20**

### Club Veg Paradiso

Organic Grain, Seed & Nut Salad served with **Green Tangerine** Pumpkin Sourdough, Roast Mushroom, Avocado, Artichoke Puree, Marinated Danish Fetta, Hummus, Soft Egg, Kale & Pink Grapefruit | **\$20**

### The Proposition

Warm Sticky Organic Free Range Pork Belly Salad, with Green Mango, Green Papaya, Asian Herbs, Aromatic Brown Rice, Crisp Shallot, Nam Jhim Dressing & Pink Grapefruit | **\$20**

### Into the Sea

Tasmanian Smoked Salmon Terrine with Poached Egg, Pickled Beetroot, Nori, Mascarpone, Goats Cheese & warm Sourdough Toast | **\$19**

### Road to Banyon

Organic Haloumi Salad with Roasted Mushroom, Dukkah, Lentils, Citrus, Kale, Aioli, Roast Pumpkin & Hummus | **\$18**

### The Warren

Smoked Ocean Trout, Potato & Spicy Chorizo Hash, with Poached Eggs, House Pickled Fennel, Aioli, Kale & Fresh Tomato | **\$21**

### The Carny

Roast Free-Range Chicken Sandwich on **Green Tangerine** Sourdough with Tarragon Mayo, Sweet Corn, Dill, Walnuts & Cucumber Radish Salad | **\$16**

### Tender Prey

Braised Beef Sandwich on **Green Tangerine** Sourdough with House BBQ Sauce, Cheddar Cheese, Red Cabbage, Radish & Kimichi | **\$16**

### The Pork Of Gibraltar

Sticky Pork Belly on **Green Tangerine** Baguette with Gruyere Cheese, Pickled Cucumber, Daikon, Coriander & Mint | **\$16**

## Add-Ons

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Poached Egg | Fresh Tomato | **\$3**

Bacon | Chorizo | Avocado | **\$5**

Beetroot & Gin Cured Salmon | **\$6**

## Sides

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Salad of Watercress, Beetroot, Radish, Caramelised Onion, Mixed Nuts & Avocado | **\$8**

Paprika Salted Fries with House Aioli | **\$8**

Sweet Potato Wedges & House Spicy BBQ Sauce | **\$8**

Deep Fried Korean Chicken Wings with Asian Dipping Sauce & Nuts | **\$8**

Sea Salt Mushroom Chips | **\$7**

10% Surcharge on Sundays and Public Holidays

## Coffee

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**The Little Marionette** [Sydney] **Blend: 7 Sanchez**  
Cup Characteristics: The darkest of our blends, a full body with earthy overtones, rich Chocolate with notes of Pepper and Spice

**Special Guest Blend: Proud Mary's** [Melbourne]  
**Ghost Rider** Cup Characteristics: big buttery & creamy body, syrupy and thick, jammy, red grape, stewed apricot. Brazil / Ethiopia

| Flat White | Cappucino | Long Black | Espresso |  
| Piccolo | Latte | Mocha | Hot Chocolate |

Small | **\$3.8**  
Large | **\$4.2**

Extra Shot | Soy, Coconut or Almond Milk | **50C**

## Iced

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### Affogato

A Scoop Of **Serendipity Ice Cream** (flavor of the week) with a shot of **Little Marionette Coffee**, served with Chocolate and Pistachio Praline | **\$8**

### Iced Coffee

**Little Marionette** Coffee, served over ice with Ice Cream, Milk & **Urban Beehive Redfern** Honey | **\$7**

### Iced Chocolate

Ice Cream, Dutch Cocoa & Milk blended with ice & Caramel | **\$7**

### Iced Tippy Tea

Please enquire with staff for details | **\$7**

## Tippy Teas

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**\$4.50**

### English Breakfast

Traditional Bold Blend of Ceylon & Keemun Black Teas

### Balmain Breakfast

High Grade Assam, Ceylon and Keemun Black Teas

### Jane The Queen

Earl Grey brightened with Zesty Lemon Peel and Lavender

### Ceremonial Grade Matcha

The most tender First Flush leaves stone ground as per Ancient Japanese tradition. This Matcha is of the highest order

Lemongrass & Ginger | Rooibos | Wabi Sabi | Agua De Jamaica

## Chai

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**\$4.50**

### Liquorice Karha

Black Tea with Organic Calabrian Liquorice Root

### Chai Chai Chai

Assam & Ceylon teas combined with ground Masala Spices & soaked in locally sourced Raw Honey

### Red Chai Chai Chai

Indulgent and delicious caffeine-free blend of chai spices and five aromatic herbs: Hibiscus, Rooibos, Honeybush, Rose & Rosehips. All soaked in locally sourced Honey

### Native Chai

Vibrant & quintessentially Australian blend of Native Herbs & Spices, locally-grown Rainforest Black Tea & Ginger

### Masala Chai

Traditional West Bengali blend of Black Tea & Spices

## Cold Drinks

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### Blueberry Bang Smoothie | **\$7**

Blueberries, Milk, Greek Natural Yoghurt, Ice, Fresh Mint & The **Urban Beehive Redfern** Honey

### Na-Na Smoothie | **\$7**

Banana, Greek Natural Yoghurt, Crunchy Peanut Butter, Cinnamon & The **Urban Beehive Redfern** Honey

### Prodjuice Cold Pressed Juice [Sydney] | **\$8**

Watermelon, Raspberry & Lime  
Kale, Spinach, Celery, Cucumber, Parsley and Apple  
Orange  
Mango Orange Passionfruit

### Strangelove Organic Elixir [Sydney] | **\$7**

Ginger Beer  
Bitter Grapefruit  
Smoked Cola  
Lemon Squash

### Coconut Water | **\$8**

**Michelberger Fountain Of Youth** [Berlin]  
Organic Coconut Water served over ice

Complimentary chilled still or sparkling water with ice is provided to all patrons

## Featured Producers

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Farmer Jo Granola | Studio Enti Plateware | The Little Marionette House Coffee | The Urban Beehive Honey | Prodjuice Cold Pressed | Proud Mary's Coffee | Poor Tom's Gin | Tippy Teas & Tisanes | Strangelove Organic Elixirs | Michelberger Fountain Of Youth Coconut Water | Serendipity Ice Cream | Beautiful Pages Reading Material | Green Tangerine Bakery |

Share your moments using the **#henrylees** hashtag and follow us **@henryleesredfern**