

Available All Day Until Sold Out

Get Ready For Toast...

Green Tangerine sourdough, with a choice of Vegemite, cashew-nut butter, berry vanilla jam or ricotta & **Urban Beehive Redfern** honey | **\$7.5**
Bread: plain, soy linseed, rye, pumpkin or gluten free

New Morning

Green Tangerine butter croissant with Gruyere cheese & free range ham off the bone | **\$7.5**

Honey Bee

Green Tangerine honey, almond & sultana sourdough served with ricotta, mixed berry coulis, fresh strawberries & **Urban Beehive Redfern** honey | **\$14**

Where The Wild Roses Grow

Cinnamon & ricotta pancakes with caramelised banana, maple syrup & seasonal fruits + ice cream (optional) | **\$17**

Catherine

Black sticky rice porridge with coconut cream & **Urban Beehive Redfern** honey, kiwi fruit, yellow peaches & house-made rhubarb sesame coconut crumble | **\$16**

Henry's Dream

Green Tangerine sourdough topped with house pesto, avocado, roma tomato, pickled radish, lemon zest, whipped ricotta, hazelnut dukkah | **\$18**

Love Henry

Caramelised onion & thyme stuffed field mushrooms on **Green Tangerine** sourdough with house-made beetroot hummus, mozzarella & poached egg | **\$20**

Nature Boy

Warm beetroot soup with house-made mushroom, cabbage & shallot ravioli | **\$17**

King Kong Kitchee Kitchee Ki-Mi-o

Roasted pork neck sandwich with pickled cauliflower & béchamel sauce served with a fried egg & side of salad served on **Green Tangerine** sourdough | **\$18**

Stagger Lee

Soy & coriander marinated rump steak with daikon & carrot pickle, romesco sauce on a **Green Tangerine** sourdough roll with a side of salad | **\$19**

Kamikaze

Grilled eggplant wraps, roasted tomato, kale, romesco, with sweet corn, preserved lemon, cannellini beans, spanish onion, jalapeño salsa & crispy prosciutto | **\$18**

The Proud Girl

House-made meatballs atop **Green Tangerine** sourdough with pesto, scrambled egg, tomato salsa & ricotta | **\$19**

The Immaculate Consumptive

Crispy pork belly served with sauerkraut, apple purée & a soft egg | **\$20**

Stories From The City

Quinoa & zucchini sweet potato fritters with parmesan & danish fetta served with a poached egg, avocado, caramelised onion & thyme stuffed field mushrooms and house-made hummus | **\$21**

Electric Light

Autumn salad of pearled couscous, roasted brussel sprouts, pumpkin, radish, house-made beetroot hummus and house marinated danish fetta | **\$19**

The Proposition

Warm, sticky, organic, free-range pork belly salad, with bean sprouts, green papaya, asian herbs, aromatic brown rice, crisp shallot, nam jhim dressing & pink grapefruit | **\$16**

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**

Stories From The Sea

Crispy soft shell crab burger on a **Green Tangerine** squid ink brioche with romesco sauce, pickled coleslaw with coriander & wasabi aioli | **\$21**

Add-Ons

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

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

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

Sides

Paprika salted fries & house aioli | **\$8**

Sweet potato wedges & house aioli | **\$8**

Sea salt mushroom chips | **\$7**

Sticky sesame cauliflower bites with house-made sweet chilli sauce | **\$8**

Coffee & Chocolate

The Little Marionette 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: St. Ali Coffee Roasters

Sourced from 100% female only owned Peruvian farms. Cup Characteristics: Candied orange, ripe stone fruit, red apple and jersey caramels. Sparkling lemon acidity.

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

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

Cold Brew

Little Marionette cold brew coffee served over ice with fresh mint | **\$5**

Iced Coffee

Little Marionette coffee, served over ice with ice cream, milk & *Urban Beehive Redfern* Honey | **\$7**

Iced Latte

Double ristretto *Little Marionette* coffee served over ice & milk | **\$4.5**

Affogato

Chocolate sauce, vanilla bean ice cream, double espresso *Little Marionette* coffee & hazelnut coffee syrup with crushed hazelnuts & chocolate quills | **\$8**

White Lavender Hot Chocolate

White chocolate, your choice of milk & lavender buds | **\$8**

Aztec Hot Chocolate

Chocolate, your choice of milk, cayenne powder & ground cinnamon, topped with cinnamon quills & chilli | **\$8**

Tippity Teas

\$4.5

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

Wabi Sabi Green Tea

A richly mellow palette that's striking but not obvious. Earthy yet vibrant. Complex and refined.

Lemongrass & Ginger | Rooibos | Agua De Jamaica

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

Spiced Chai Latte / Dirty Spiced Chai Latte

Brewed chai, your choice of milk with cardamom, ground cinnamon & *Urban Beehive Redfern* honey with a garnish of cinnamon quills

Make it dirty: add coffee shot | 50c

Chilled

Na-Na Smoothie

Ice cream, Dutch cocoa & milk blended with ice and caramel | **\$8.5**

Iced Chocolate

Ice cream, dutch cocoa & milk blended with ice & caramel | **\$7**

Iced Tippity Tea

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

Prodjuice Cold Pressed Juice [Sydney] | \$8

Orange

Mango orange passionfruit

Watermelon, raspberry & lime

Kale, spinach, celery, cucumber, parsley & apple

Strangelove Organic Elixir [Sydney] | \$7

Ginger Beer | Bitter Grapefruit | Lemon Squash | Smoked Cola |

Coconut Water

Michelberger Fountain Of Youth [Berlin]

Organic Coconut Water served over ice | **\$8**

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

Featured Producers

Studio Enti Plateware | Prodjuice Cold Pressed | Little

Marionette House Coffee | The Urban Beehive Honey

| St.All Coffee Roasters | Poor Tom's Gin | Tippity Teas

& Tisanes | Strangelove Organic Elixirs Michelberger

Fountain Of Youth Coconut Water | Beautiful Pages

Reading Material | Green Tangerine Bakery |

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