

SIMPLE, SEASONAL, MADE TO ORDER

The menu

Forty-one things to eat and drink, all made on site. Order ahead for pick-up, or just walk in.

Coffee

SERVED ALL DAY

Ember Flat White \$5.50

Double ristretto, silky milk and a pinch of toasted cacao.

★ SIGNATURE V

Maple Oat Latte \$6.50

Oat milk, a spoon of dark maple and our rounder, chocolate-forward blend.

VG DF

Single-Origin Pour Over \$9.00

Hand-poured to order from this week's reserve lot. Allow ten minutes; it's worth it.

★ SIGNATURE VG GF DF

Spiced Cacao Mocha \$6.80

Dark chocolate, cinnamon and cardamom with a double shot.

V

Oak Long Black \$5.00

Two shots over hot water. Dark honey, cedar and a clean, quiet finish.

VG GF DF

Cortado \$5.20

Equal parts espresso and warm milk, with nothing to hide behind.

V

Batch Brew Filter \$5.00

This week's house lot, brewed in bulk and refilled until you stop us.

VG GF DF

Tea

LOOSE-LEAF AND BREWED TO ORDER

Loose-Leaf Tea Pot \$7.50

Smoked Earl Grey, jasmine pearl, or fresh mint and ginger.

VG GF DF

Hot Matcha Latte \$6.80

Ceremonial-grade matcha whisked smooth and topped with silky milk.

V GF

Masala Chai \$6.00

Black tea simmered with cardamom, ginger and cinnamon, finished with steamed milk.

V

Ginger & Lemon Infusion \$5.50

Fresh ginger, lemon and mint steeped hot. Gentle, bright and caffeine free.

VG GF DF

Food

BREAKFAST FROM 7:00AM, LUNCH FROM 11:30AM

Whipped Ricotta Toast \$13.00

Thick sourdough, lemony ricotta, roasted figs and thyme honey.

V

Ember Chilli Eggs \$19.00

Eggs baked in smoky tomato and chilli, whipped feta and grilled flatbread.

★ SIGNATURE **V**

Brown Butter Banana Bread \$8.00

Grilled and served with salted butter and cinnamon sugar.

V

Slow-Braised Beef Brioche \$21.00

Eight-hour beef cheek, pickled onion, horseradish cream and a little jus to dip.

★ SIGNATURE

Charred Cauliflower Salad \$19.50

Tahini, pomegranate, herbs, preserved lemon and toasted seeds.

VG GF DF

Wild Mushroom Risotto \$24.00

Arborio, thyme, aged parmesan and a drizzle of truffle oil.

V GF

Smashed Avo & Dukkah \$18.50

Lime, chilli flakes, pickled red onion and hazelnut dukkah on rye.

VG DF

House Granola Bowl \$15.50

Oat-and-seed granola, poached rhubarb, coconut yoghurt and bee pollen.

V

The Long Breakfast \$26.00

Two eggs your way, sourdough, bacon, field mushrooms, roast tomato and crispy hash.

Roast Pumpkin & Feta Toastie \$14.50

Sourdough, burnt-butter pumpkin, whipped feta, sage and caramelised onion.

V

House-Cured Salmon Bagel \$20.00

Dill cream cheese, capers, shaved fennel and a squeeze of lemon.

Soup of the Day \$12.00

Made each morning, served with buttered sourdough. Ask what's simmering.

V

Bakery

BAKED ON SITE FROM 5:00AM

Butter Croissant \$6.00

72-hour laminated dough, baked at six. Gone by ten on weekends.

V

Pain au Chocolat \$6.80

Two batons of dark chocolate in flaky, golden pastry.

V

Burnt Basque Cheesecake \$11.00

Caramelised top, soft centre and seasonal compote.

V GF

Cardamom Morning Bun \$7.20

Spiralled brioche, cardamom sugar and an orange-blossom glaze.

★ SIGNATURE **V**

Almond & Orange Cake \$7.50

Moist, flourless and perfumed with whole-orange syrup.

V GF

Dark Chocolate Tart \$11.50

Salted caramel, cocoa crumb and a spoon of crème fraîche.

V

Cold drinks

SERVED ALL DAY

Cold Brew Tonic \$7.00

Sixteen-hour cold brew over ice, premium tonic and a strip of grapefruit peel.

★ SIGNATURE VG GF DF

Sparkling Blood Orange \$6.00

Fresh-pressed blood orange, mint and soda. Bright, bitter, very refreshing.

VG GF DF

Affogato \$9.00

Vanilla bean gelato drowned in a double espresso.

V GF

Iced Caramel Oak Latte \$6.50

House caramel, a double shot and cold milk over big, slow-melting cubes.

V

Iced Coconut Matcha \$7.20

Ceremonial-grade matcha whisked with coconut milk and a touch of agave.

VG GF DF

Green Press \$9.50

Apple, cucumber, celery, lime and mint, pressed to order.

VG GF DF

Evening

THU – SAT FROM 4:00PM

Oak-Aged Negroni \$20.00

Gin, vermouth and bitters rested in a small oak barrel for six weeks.

★ SIGNATURE VG GF DF

Ember Old Fashioned \$21.00

Bourbon, smoked maple and orange oils, stirred over one large cube.

VG GF DF

Natural Wine, by the glass \$15.00

A rotating small-producer pour. Ask what's open tonight.

VG GF

Espresso Martini \$19.00

Vodka, fresh espresso and vanilla, shaken hard until it foams.

VG GF DF

Zero-Proof Spritz \$11.00

Bitter orange, rosemary and tonic, with a long finish and no regrets.

VG GF DF

Sparkling, by the glass \$14.00

Crisp, dry and local, served very cold.

VG GF

★ SIGNATURE house favourite V Vegetarian VG Vegan GF Gluten free

DF Dairy free

Add items with the + buttons to build a pick-up order (demo). Please tell us about any allergies. We handle nuts, gluten, eggs and dairy in a shared kitchen. A 10% surcharge applies on public holidays.

WEEKENDS ONLY

The Long Table breakfast

A shared feast for the whole table: eggs, sourdough, house-cured salmon, roasted mushrooms, a pastry basket and bottomless filter coffee.

\$58

per person, min. 2 guests

Photo credits: Photo: Unsplash (Hero interior, Roastery, Flat white, Ethiopia pour-over, Cardamom bun, Latte cup, Beans, Espresso shot, Barista pour, Espresso machine, Chemex pour, Espresso flat lay, Latte strip)

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