

DRINKS MENU

SPECIALTY COFFEE

Specialty coffee refers to high-quality coffee that is grown and processed with a focus on flavour and quality. Unlike commodity coffee, which is usually grown for quantity and mass production, specialty coffee is carefully cultivated and harvested to ensure that the coffee beans are at their best. Specialty coffee often comes from smaller farms and cooperatives that prioritise sustainable and ethical practices. We only use specialty coffee here at TMCP. We roast our beans in small batches to bring out their unique flavours and characteristics, resulting in a more complex and enjoyable cup of coffee. We hope you enjoy our craft.

<p>COFFEE</p> <p>White Tamborine Mountain Blend smooth & mild body, dark berry sweetness & pleasant acidity.</p> <p>Black Colombia, Huila fermented natural bursting with notes of red berries, wine w/ sour acidity</p> <p>+ alternate milk 1.0 + extra shot 0.5 + flavoured syrup 0.5 + mocha 1.0 + dirty chai 1.0</p> <hr/> <p>S 4.5 L 5.5</p>	<p>HOT CHOCOLATE & CHAI LATTE by Cosecha Organics</p> <hr/> <p>S 4.5 L 5.5</p>	<p>LOOSE LEAF TEA English Breakfast Earl Grey Green Chai Lemongrass & Ginger Peppermint</p> <hr/> <p>5.5</p>
	<p>ICED LATTE</p> <p>+ ice cream 1.0 + cream 0.5 + flavoured syrup 0.5 + alternate milk 1.0</p> <hr/> <p>6.</p>	<p>BATCH BREW Filter coffee brewed on our featured single origin of the month (see cover)</p> <hr/> <p>5.5</p>

<p>COLD PRESSED JUICES 8.9</p> <p>Classic OJ</p> <p>Watermelon+ Watermelon, green apple, strawberry, lime</p> <p>Super Greens Green apple, spinach, celery, lemon, ginger</p>	<p>THICKSHAKES 9.9</p> <p>Cookies 'n' Cream</p> <p>Strawberries 'n' Cream</p>	<p>SMOOTHIES 11.9</p> <p>Yellow Mango, pear, apple, coconut</p> <p>Purple Mixed berries, coconut, apple</p> <p>Green Pineapple, matcha, kale, coconut, apple, mango</p>
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<p>WINES by Witches Falls Winery Up here for the day? Check out their cellar door - 79 Main Western Road</p> <p>more wines listed on our bar menu</p>	<p>WHITE 2022 Sauvignon Blanc 2021 Chardonnay 2022 Verdelho</p> <hr/> <p>G 12 B 48</p>	<p>RED 2021 Cabernet Sauvignon 2021 Merlot 2021 Shiraz</p> <hr/> <p>G 12 B 48</p>	<p>PINK 2022 Rosé 2022 Moscato</p> <hr/> <p>G 11 B 42</p>
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<p>BEER ON TAP 10.</p> <p>BLACK HOPS PALE ALE 4.8% HEADS OF NOOSA LAGER 3.5% BLACK HOPS GINGER CIDER 4.5% SEA LEGS TROPICAL LAGER 4.3%</p>	<p>SIGNATURE COCKTAILS 19.</p> <p>COFFEE MARGARITA PASSIONFRUIT VANILLA MARTINI CHILLI MARGARITA LYCHEE SAKE-TINI</p>
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<p>HAPPY HOUR </p> <p>11AM - 12PM \$5 MIMOSAS</p>	<p>HOUSE SPECIALTY</p> <p> SINGLE ORIGIN TASTING BOARD</p> <p>Grown right here on the farm, try our Golden Bean Championship Coffee presented four ways: Espresso, Flat White, Batch Brew, Cascara Spritzer 20.</p>	<p> FOLLOW US ON INSTAGRAM</p>
	<p>BAR OPEN</p>	<p>10 AM</p>



TAMBORINE MOUNTAIN COFFEE PLANTATION

COFFEE CHRONICLES

September 2024



PRODUCE YOUR OWN MICROLOT RETURNS FOR 2024!

Coffee enthusiasts, mark your calendars! Tamborine Mountain Coffee Plantation is launching an exclusive event series that promises a one-of-a-kind, immersive experience: the *Coffee Microlot Series*. This unique event offers participants the chance to step into the world of coffee production, from farm to cup.



At this event, attendees will harvest, process, and roast their very own single-origin microlot of coffee—an

unparalleled opportunity to truly understand the nuances of coffee-making. Guided by expert instructors, you'll not only gain hands-on experience but also join educational classes to learn about the art and science behind coffee production.

Perfect for coffee lovers, budding baristas, and anyone looking for a memorable day out, this event blends education, socialising, and the joy of creating something special. With limited spots available, the *Coffee Microlot Series* offers an unforgettable journey through the world of coffee, ending with a bag of your personally harvested, processed and roasted beans to take home and savour.

FOR MORE INFO, SCHEDULES
& TICKETS HEAD TO OUR
WEBSITE



<p>GRANOLA CUPS</p> <p>made in house w/ toasted seeds & nuts, mixed berry compote, chia, coconut yoghurt</p> <p>15.9 </p>	<p>VANILLA WAFFLES</p> <p>w/ berry compote, macadamia praline, preserved lemon labneh, bourbon maple</p> <p>14.9 </p>	<p>HALOUMI CHIPS</p> <p>w/ lemon & aioli</p> <p>13.9 </p>	<p>HASH BROWN SOLDIERS</p> <p>our famous potato hash, served up dipping style w/ hollandaise</p> <p>14.9 </p>
<p>BREKKIE BAOS</p> <p>steamed sweet buns w/ bacon, egg, slaw, sriracha mayo, tonkatsu sauce</p> <p>14.9</p>	<p>SOCIAL SHROOMS</p> <p>mushroom medley w/ confit garlic, babaganoush, truffle oil, pecorino, on sourdough</p> <p>13.9 </p>	<p>CHORIZO CHIPPIES</p> <p>w/ guacamole & chipotle mayo</p> <p>14.9 </p>	<p>THAI PRAWN OMELETTE</p> <p>southeast asian inspired prawn omelette w/ nahm jim & sprout salad</p> <p>25.9 </p>

<p>PORK BELLY BITES</p> <p>w/ house sticky sweet soy glaze</p> <p>15.9</p>	<p>AVOCADA TOSTADA</p> <p>w/ refried chipotle lime black beans, slaw, pico de gallo</p> <p>13.9 </p>	<p>SMOKED SALMON TARTINES</p> <p>w/ capers, cucumber, dill, creme fraiche, radish, on sourdough</p> <p>17.9 </p>	<p>BREKKIE QUESADILLA</p> <p>bacon, egg, charred capsicum, chipotle mayo, melted cheese w/ guac & pico de gallo</p> <p>16.9</p>
<p>SOCIAL SMASHED AVO</p> <p>w/ pickled spanish onion, radish, marinated feta, zaatar, lemon, on toast</p> <p>13.9 </p>	<p>PRAWN BANH KHOT</p> <p>crispy turmeric & coconut mini pancakes w/ chilli lime prawns</p> <p>18.9 </p>	<p>CREME BRULEE</p> <p>designed to be shared, but no judgement if you don't</p> <p>16.9 </p>	<p>BEER BATTERED FRIES</p> <p>w/ rosemary salt & truffle aioli</p> <p>10.9 </p>

SOCIAL BRUNCH

Designed for sharing with some friends over some laughs, coffee and maybe even a couple of cheeky mimosas; our social brunch menu is served up 'market style' with all items being delivered from the kitchen as soon as they're ready! Order a few to share to have a taste of what our culinary team has created. Sit back, relax and enjoy as everything comes out progressively throughout your time with us today!

FOOD MENU

<p>Complimentary still and sparkling water is available inside next to the counter - please help yourself!</p>	<p>BIG BREKKIE</p> <p>keep it 'old school' two eggs, bacon, mushroom, hash brown, cheese kransky chipolatas, cherry tomatoes, spinach; served w/ sourdough</p> <p>32.9 </p>	<p> gluten free vegetarian vegan option</p> <p> vegan gluten free option</p> <p>please inform staff of any allergies or dietary requirements</p>
<p>Kids Menu Available to view on our online ordering platform</p>		<p>THURSDAY-MONDAY 7AM - 2PM</p>

The best way to order is through the QR code on your table.
If you'd like to order at the counter, please have your table number ready

CLASSIC BRUNCH

Our tried and true TMCP menu items that seem to have stood the test of time. Served up together for those non-sharers out there

<p>BREKKIE ROLL</p> <p>bacon, fried egg, rocket, smoky relish, mayo, maasdam on a toasted milk bun</p> <p>16.9 </p>	<p>BACON BENNY</p> <p>bacon, poached eggs, wilted spinach, hollandaise, on sourdough</p> <p>23.9 </p>	<p>ZUCCHINI CORN FRITTERS</p> <p>w/ grilled haloumi, rocket & house made chilli jam</p> <p>23.9 </p>	<p>AVO ON TOAST</p> <p>tamborine avos w/ pickled spanish onion, radish, marinated feta, zaatar, lemon</p> <p>23.9 </p>
<p>BAJA BENNY</p> <p>smoked pork, poached eggs, grilled peppers, pickled onion, chilli hollandaise, sourdough</p> <p>25.9 </p>	<p>WILD MUSHROOMS ON TOAST</p> <p>swiss brown, button & enoki w/ confit garlic, babaganoush, truffle oil, on sourdough</p> <p>23.9 </p>	<p>KARAAGE CHICKEN BURGER</p> <p>karaage chicken, asian slaw, pickled ginger, tonkatsu & kewpie, toasted milk bun w/ fries</p> <p>24.9</p>	<p>JAPANESE RICE BOWL</p> <p>karaage chicken, edamame, wakame, shallot omelette w/ tonkatsu, sriracha mayo, sesame, nori</p> <p>26.9 </p>

EXTRAS

potato hash 6. bacon 6. eggs (2) 7. haloumi 6. avo 6. mushrooms 6.

Created in-house by our resident pastry chef - all of our cakes, pastries and desserts are made with love (aw.) Not much more to say really, treat yourself.

SWEETS

<p>NY BAKED CHEESECAKE</p> <p>dense, rich and baked to perfection, served w/ berry coulis & cream</p> <p>11.9 </p>	<p>TIRAMISU</p> <p>a coffee classic; made with our award winning house blend and served w/ cream & chocolate ganache</p> <p>11.9 </p>	<p>CHOCOLATE MOUSSE</p> <p>a house favourite; light and fluffy served w/ a chocolate shard</p> <p>8.9 </p>	<p>LEMON MERINGUE GATEAU</p> <p>lemon sponge, lemon curd w/ torched meringue frosting, served w/ berry coulis & cream</p> <p>11.9 </p>
<p>CHOC HAZELNUT CAKE</p> <p>chocolate sponge, hazelnut ganache & frosting, served w/ cream</p> <p>10.9 </p>	<p>APPLE BUTTER CAKE</p> <p>light and fluffy, served w/ cream</p> <p>9.9 </p>	<p>BERRY TRIFLE</p> <p>sponge, custard, berry coulis & cream</p> <p>11.9 </p>	<p>APPLE STRUDEL</p> <p>spiced stewed apples inside a flaky crust; served w/ cream</p> <p>11.9 </p>

We also have a whole range of sweet and savoury options available in our cabinet, so check on our ordering website or come in and take a look!

All menu items are available from 7am until last orders at 2pm, but of course everything is subject to availability. To see up-to-the-minute availability of items, check out our ordering website through the QR code on your table.

Please alert our staff to any food allergies & intolerances and we will do our best to accommodate.