DRINKS

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.

COFFEE

White

Tamborine Mountain Blend smooth & mild body, dark berry sweetness & pleasant acidity.

Black

Colombia, Huila fermented natural bursting with notes of red berries, wine w/sour acidity

> + alternate milk + extra shot + flavoured syrup 0.5 + mocha + dirty chai

S 4.5 | L 5.5

HOT CHOCOLATE & CHAI LATTE

by Cosecha Organics

S 4.5 | L 5.5

ICED LATTE

1.0 + ice cream 0.5 + cream + flavoured syrup + alternate milk 1.0

LOOSE LEAF TEA English Breakfast

Earl Grey Green Chai Lemongrass & Ginger Peppermint

5.5

BATCH BREW

Filter coffee brewed on our featured single origin of the month (see cover)

5.5

COLD PRESSED JUICES

Classic OJ

Watermelon+

Watermelon, green apple, strawberry, lime

Super Greens

Green apple, spinach, celery, lemon, ginger

9.9 THICKSHAKES

Cookies 'n' Cream

Strawberries 'n' Cream

SMOOTHIES

11.9

Yellow

Mango, pear, apple, coconut

Purple

Mixed berries, coconut, apple

Pineapple, matcha, kale, coconut, apple, mango

WINES

by Witches Falls Winery Up here for the day? Check out their cellar door 79 Main Western Road

WHITE

8.9

2022 Sauvignon Blanc 2021 Chardonnay 2022 Verdelho

G 12 | B 48

RED

6.

2021 Cabernet Sauvignon 2021 Merlot 2021 Shiraz

G 12 | B 48

PINK

2022 Rosé 2022 Moscato

G 11 | B 42

more wines listed on our bar menu

BEER ON TAP

BLACK HODS DALE ALE 4.8% HEADS OF NOOSA LAGER 3.5%

SIGNATURE

COCKTAILS 19.

COFFFF MARGARITA PASSIONFRUIT VANILLA MARTINI

CHILLI MARGARITA LYCHEE SAKE-TINI

BLACK HOPS GINGER CIDER 4.5% SEA LEGS TROPICAL LAGER 4.3%

HOUSE SPECIALTY



10

SINGLE ORIGIN TASTING BOARD

Grown right here on the farm, try our Golden Bean Championship Coffee presented four ways: Espresso, Flat White, Batch Brew, Cascara Spritzer

20.



FOLLOW US ON **INSTAGRAM**

BAR OPEN

10 AM

11AM - 12PM \$5 MIMOSAS TAMBORINE MOUNTAIN COFFEE PLANTATION



COFFEE CHRONICLES



PRODUCE YOUR OWN MICROLOT RETURNS FOR 2024!

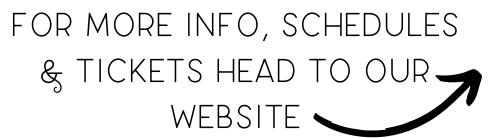
Coffee enthusiasts, mark your calendars! Tamborine
Mountain Coffee Plantation is launching an exclusive event series that promises a one-of-a-kind, immersive experience: the *Coffee Microlot Series*. This unique event offers participants the chance to step into the world of coffee production, from farm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

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



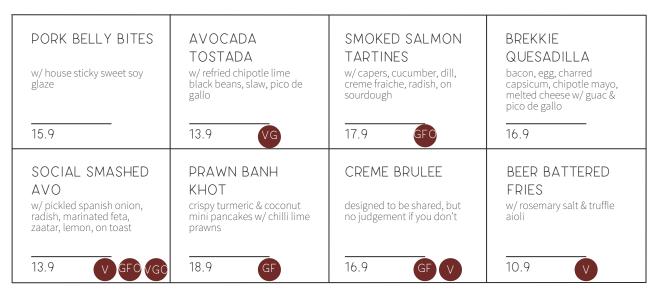
unparalleled opportunity to truly understand the nuances of coffee-making. Guided by expert instructors, you'll not only gain hands-on experience but also join educational classes to learn about the art and science behind coffee production.

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.





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



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!



Complimentary still and sparkling water is available inside next to the counterplease help yourself!

Kids Menu Available to view on our online ordering platform

BIG BREKKIE

keep it 'old school' two eggs, bacon, mushroom, hash brown, cheese kransky chipolatas, cherry tomatoes, spinach; served w/ sourdough

32.9









please inform staff of any allergies or dietary requirements

THURSDAY-MONDAY

7AM -2PM

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

BREKKIE ROLL **BACON BENNY** ZUCCHINI CORN AVO ON TOAST FRITTERS bacon, fried egg, rocket, bacon, poached eggs, w/ grilled haloumi, rocket & tamborine avos w/ pickled smoky relish, mayo, wilted spinach, hollandaise, house made chilli jam spanish onion, radish, maasdam on a toasted milk marinated feta, zaatar, on sourdough lemon 16 9 239 239 239 BAJA BENNY WILD MUSHROOMS KARAAGE CHICKEN JAPANESE RICE ON TOAST BURGER BOWI smoked pork, poached eggs, swiss brown, button & enoki karaage chicken, asian slaw, karaage chicken, edamame. grilled peppers, pickled onion, chilli hollandaise, w/ confit garlic, babaganoush, truffle oil, on pickled ginger, tonkatsu & kewpie, toasted milk bun w/ wakame, shallot omelette w/tonkatsu, sriracha mayo, sourdough sourdough sesame, nori 25.9 24.9 23.9 26.9

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

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

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.