

Coffee First



ESPRESSO	4.20	
MACCHIATO	4.20	
PICCOLO	4.20	
LONG BLACK	4.50	5.50
CAPPUCCINO	5.20	6.20
FLAT WHITE	5.20	6.20
LATTE	5.20	6.20
MATCHA LATTE	5.20	6.20
AFFOGATO	5.20	6.20
MOCHA	5.50	6.50
HOT CHOCOLATE	5.50	6.50
STICKY PRANA CHAI		6.50
DECAF COFFEE	+1.00	
EXTRA SHOT	+1.00	
ALTERNATIVE MILK	+1.00	
Oat, almond, soy or lactose-free milk		

Iced Coffees

COLD BREW (Seasonal)	7.00
Filtered coffee, cold water & ice	
ICED LONG BLACK	7.00
Espresso & ice	
ICED LATTE	7.50
Espresso, milk & ice	
ICED COFFEE	7.00
Espresso, milk & ice	
Add ice cream +\$3	
ICED MOCHA	8.00
Chocolate, espresso & ice	
Add ice cream +\$3	
ICED CHOCOLATE	8.00
Vanilla gelato, chocolate syrup, milk & ice	

Organic Teas

LEMONGRASS & GINGER	6.50
PEPPERMINT - GREEN SENCHA	
ENGLISH BREAKFAST - EARL GREY	

Gelato Milkshakes 10.00

CHOCOLATE	CARAMEL
STRAWBERRY	VANILLA

10% SURCHARGE APPLIES ON WEEKENDS

Smoothies & Frappes

12.00

MANGO Smoothie

Queensland KP mango, banana & vanilla yoghurt

AÇAÍ Smoothie (DF)

100% certified organic Brazilian acai berries, banana & guarana

BANANA Smoothie

Banana, vanilla yoghurt & Australian honey

STRAWBERRY Smoothie

Premium strawberries, vanilla yoghurt & banana

MATCHA Smoothie

Japanese matcha green tea, coconut yoghurt & mango

GREEN Smoothie

Fresh spinach, avocado, celery, apple, banana & coconut water

ADD PROTEIN +\$1

TROPICAL Frappe (DF)

Australian pineapple, mango & passionfruit

SUNRISE Frappe (DF)

Australian pineapple, premium strawberries, mango & kiwifruit

WATERMELON Frappe (DF)

100% Australian sweet seedless watermelon

STRAWBERRY MINT Frappe (DF)

Premium strawberries & mint

MANGO Frappe (DF)

Queensland KP mango & banana



Fresh Juices

12.50

MAKE YOUR OWN JUICE - CHOOSE 5 INGREDIENTS

APPLE ORANGE CARROT WATERMELON
PINEAPPLE CUCUMBER CELERY SPINACH
KALE BEETROOT MINT GINGER LEMON

Soft Drinks

750 mL TAP SPARKLING WATER	8.00
500 mL TAP SPARKLING WATER	6.00
COCA-COLA	5.00
COKE NO SUGAR	5.00
LEMONADE	5.00
LEMON, LIME & BITTERS	5.00



(V) Vegetarian (Vg) Vegan (GF) Gluten-Free (GFO) Gluten-Free Optionn

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Bloom Breakfast

BREADS & SPREADS (Choice of 2 spreads) 10.50

Selection of sourdough, harvest grain, wholemeal rye, Turkish bread, gluten-free bread & fruit toast with jam & preserves

FROM THE CABINET

CROISSANTS, PASTRIES, GLUTEN-FREE MINI CAKES, TURKISH BAKLAVA, BANANA BREAD, CHICKEN WRAPS, FALAFEL WRAPS, SALMON BAGELS & DAILY BAKED MUFFINS

Prices are displayed in the cabinet



Bloom Classics

MAPLE BAKED GRANOLA (GFO, V, Vg)

Vanilla / coconut yoghurt, seasonal berries, rhubarb compote & pepitas

OVERNIGHT OATS (GFO, V, Vg)

Strawberries, poached pear, passionfruit, coconut yoghurt, golden raisins & crushed almonds

THREE GRAIN PORRIDGE (V, Vg)

Soy milk, oats, goji berries, pecans, chia seeds, pepitas, coconut sugar, agave, coconut cream, banana & toasted coconut

AÇAÍ SMOOTHIE BOWL (GFO, V, Vg)

Granola, grated macadamia, seasonal berries & banana
Add peanut butter +\$1

EGGS ON TOAST (GFO, V)

Poached, scrambled, fried or boiled eggs on toasted bread
Add sides (refer to Bloom Sides)

EGG SOLDIERS (GFO, V)

Soft-boiled eggs served with Vegemite toast

AVOCADO TOAST (GFO, V)

Crushed avocado, marinated heirloom cherry tomatoes, eschalot, poached eggs, feta & lemon

BREAKFAST ROLL (GFO)

Grilled smoked bacon, cheddar, fried eggs, tomato relish & aioli on a toasted milk bun



20.00

19.00

18.00

21.00

17.00

17.00

24.00

18.00

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Bloom Signatures

BAKED EGGS (GFO, V)

Free-range eggs, tomato & capsicum fondue, feta, basil, chives, pea tendrils & eschalots, served in a cast-iron pan with a side of toasted sourdough

GREEN BREAKFAST (GFO, V)

Poached eggs on smashed avocado & kale with mashed peas, cucumber, fennel & pea tendrils, topped with toasted sesame seeds & sesame dressing, served with a side of sourdough

PEA & ZUCCHINI PANCAKE FRITTERS

Zucchini, pea, halloumi & feta fritters served with poached eggs, chilli jam and a pea tendril & cucumber salad with citrus vinaigrette

CHILLI SCRAMBLED EGGS (GFO)

Soft-folded eggs with chorizo & chilli oil, green onion, chives, crispy shallots, sriracha sauce & pea tendrils served on toasted sourdough

SMOKED SALMON FLORENTINE (GFO)

Poached eggs, smoked salmon & sautéed spinach, topped with hollandaise sauce & pea tendrils, served on toasted sourdough

SMOKED HAM & CHEESE OMELETTE (GFO)

Smoked ham, cheddar cheese & chives, served with a petit herb salad and a side of toasted sourdough

BLOOMLICIOUS PANCAKES

Delicious fluffy buttermilk pancakes served with seasonal berries, berry compote, ice cream & maple syrup
Add banana +\$2

Bloom Sides

Selection of toasted bread

Spinach, hash brown, extra egg (fried, poached or boiled)

Halloumi, Danish feta, avocado, heirloom tomatoes, grilled tomato, mushrooms

Bacon, smoked salmon, chorizo

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26.00

24.00

25.00

26.00

26.00

22.00

21.00

3.50

4.50

6.00

7.00

Bloom Lunch

From 11 am

Snacks, Wraps & Sides



POTATO FRIES (V, Vg)

Served with tomato sauce (aioli +\$1)

12.00

SWEET POTATO FRIES (V)

Served with sriracha & aioli

14.00

POTATO WEDGES (V)

Served with sour cream & sweet chilli sauce

14.00

HAM & CHEESE CROISSANT

Provolone cheese & smoked ham on a fresh croissant

11.00

CHICKEN WRAP

Grilled chicken breast, aioli & slaw (cabbage, carrot & cheese) in a fresh wrap

18.00

FALAFEL WRAP (V)

House-made falafel, pickled cabbage, tabbouleh & hummus

17.00

BRUNCH ROLL (GFO)

Grilled chorizo, green onion, scrambled egg, fresh herbs & aioli on a milk bun

19.00

SALMON BAGEL

Smoked salmon, dill, kale, capers & rocket with cream cheese

16.00

Bloom Toasties

SMOKED LEG HAM (GFO)

Smoked leg ham, cheddar, aioli & relish on sourdough bread

20.00

ROAST CHICKEN (GFO)

Roast chicken breast, mozzarella, parmesan, rocket, pesto & aioli on sourdough bread

22.00

SAUTÉED MUSHROOM (GFO, V)

Sautéed mushrooms, provolone cheese, rocket, aioli & thyme on sourdough bread

21.00

BLOOMING REUBEN (GFO)

Sliced pastrami, sauerkraut, cheddar, pickles & aioli on sourdough bread

22.00

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Bloom Burgers



BEEF CHEESEBURGER

Grilled beef patty, American cheese, cos lettuce, tomato, red onion, pickles & American mustard on a milk bun, served with a side of potato fries

Add bacon +\$4

23.00

GRILLED CHICKEN BURGER

Paprika & herb-grilled chicken breast, cos lettuce, tomato, red onion, aioli & smashed avocado on a milk bun, served with a side of potato fries

Add bacon +\$4

22.00

VEGGIE BURGER (V)

Grilled veggie patty, cos lettuce, tomato, pickles, tasty cheese, tzatziki & tomato relish on a milk bun, served with a side of sweet potato fries

24.00

Bloom Signature Salads

GRILLED CHICKEN & AVOCADO SALAD (GF)

Grilled chicken breast, sweet potato, avocado, cucumber, red onion, baby cos lettuce, basil, mint & citrus dressing
Make it vegetarian or vegan – replace the chicken with falafel

25.00

ROAST CAULIFLOWER SALAD (V)

Za'atar-roasted cauliflower, tahini yoghurt, baba ganoush, feta, tamari almonds & citrus dressing

24.00

VEGAN MOROCCAN SALAD (V, Vg)

Falafel pieces, braised chickpeas, hummus, cucumber & coconut labneh, served with grilled pita bread

26.00

TRADITIONAL CAESAR SALAD

Cos lettuce, croutons, egg, crispy bacon, anchovy, worcestershire sauce, dijon mustard, caesar sauce & parmesan
Add chicken +\$7 Prawns +\$6 Smoked salmon +\$6

24.00

BLOOMING GARDEN SALAD (GF, V)

Heirloom tomatoes, basil, feta, pea tendrils, cucumber & red onion, served with citrus dressing

19.00

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Bloom Substantials

GARLIC BUTTER SALMON (GF)

Pan-fried salmon with dill, lemon & garlic butter sauce, roasted baby potatoes & blistered cherry tomatoes

30.00

CHARGRILLED LAMB CUTLETS

Tender grilled lamb cutlets, cooked medium, served with tzatziki, fresh garden salad dressed with balsamic vinaigrette & grilled pita bread

30.00

BLOOMIN' CHICKEN SCHNITZEL

Crispy golden chicken schnitzel with creamy garlic mushroom sauce, served with fresh garden salad & a side of potato fries

25.00

PESTO PRIMAVERA (GF)

Casarecce pasta in vibrant basil pesto with charred zucchini, sweet green peas, blistered cherry tomatoes & shaved parmesan

Add grilled chicken +\$7 - Add prawns +\$7

23.00

CREAMY CHICKEN FETTUCCINE (GF)

Tender chicken & sautéed mushrooms tossed through fettuccine pasta in a silky lemon-parmesan cream sauce, topped with fresh parsley & chives

Add prawns +\$7

24.00

MISO PRAWN OMELETTE (GF)

Soft-folded free-range eggs with prawns, chives, green onion & miso butter, topped with a pea tendril salad

25.00

MISO BROWN RICE BOWL

Smoked salmon, poached eggs, miso brown rice, broccolini, sesame dressing & pea tendrils

26.00

COCONUT JASMINE RICE BOWL (V, Vg)

Salt & pepper fried tofu, coriander, mint, peas, asparagus & toasted coconut flakes

24.00

SOUP OF THE DAY

Available from May to September only

Ask our team for today's winter selection

Price varies — please ask our team

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Brekky

Bread & Spreads

Your choice of toasted bread and spreads: sourdough, wholemeal grain, rye or gluten free bread, peanut butter, vegemite, marmalade or strawberry jam

7.00

Cheese Toastie

Tasty cheese toasted in your choice of bread (see bread selections above)

8.00

Boiled Egg & Vegemite Soldiers

Boiled egg served with toasted sourdough/vegemite soldiers

9.00

Yummy Pancakes

Fluffy pancakes served with ice cream and maple syrup

11.00

Scrambled Eggs & Bacon

Organic free range scrambled eggs served with one rash of bacon and one slice of sourdough toast

12.00

Lunch

Ham & Cheese Toastie

Smoked ham, tasty cheese, toasted in your choice of bread (see bread selection above)

10.00

Chicken Nuggets & Fries

Chicken breast nuggets served with potato fries and tomato sauce

12.00

Cheeseburger & Fries

Beef patty and tasty cheese on a milk bun, served with potato fries and tomato sauce

13.00



Blooming Kids Menu

Gelato Milkshakes \$7

CHOCOLATE

STRAWBERRY

CARAMEL

VANILLA



Fresh Juice \$8

APPLE - ORANGE - CARROT

PINEAPPLE - WATERMELON

LEMON - GINGER - MINT

Choose any four fruits or vegetables



Reply