

Coffee First

ESPRESSO	4.20	
MACCHIATO	4.20	
PICCOLO	4.20	
CAPPUCCINO	5.20	6.20
FLAT WHITE	5.20	6.20
LATTE	5.20	6.20
MATCHA LATTE	5.20	6.20
LONG BLACK	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 LATTE	7.50
Espresso, milk & ice	
ICED LONG BLACK	7.50
Espresso & ice	
ICED COFFEE	7.50
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
PEPPERMINT - GREEN SENCHA
ENGLISH BREAKFAST - EARL GREY

Gelato Milkshakes

CHOCOLATE CAMEL
STRAWBERRY VANILLA

(V) Vegetarian (Vg) Vegan (GF/GFO) Gluten-Free Option



10% SURCHARGE APPLIED ON WEEKEND

Smoothies & Frappes

12.00

MANGO Smoothie

Queensland KP mango, banana & vanilla yoghurt

ACAI 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
500 mL TAP SPARKLING WATER
COCA-COLA
COKE NO SUGAR
LEMONADE



8.00

6.00

5.00

5.00

5.00

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Bloom Breakfast

BREADS & SPREADS (Choice of 2 spreads) 10.00

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 yoghurt, seasonal berries, rhubarb compote & pepitas.



20.00

OVERNIGHT OATS (GFO, V, Vg)

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

19.00

THREE GRAIN PORRIDGE (V, Vg)

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

18.00

ACAI SMOOTHIE BOWL (GFO, V, Vg)

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

21.00

EGGS ON TOAST (GFO, V, Vg)

Poached, scrambled, fried or boiled egg on toasted bread selection Add your sides

17.00

EGG SOLDIERS (GFO, V, Vg)

Soft boiled eggs served with sliced vegemite toast

14.00

AVOCADO TOAST (GFO, Vg)

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

24.00

BREAKFAST ROLL (GFO)

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

18.00

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Bloom Signatures

BAKED EGGS (GFO, V)

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

26.00

GREEN BREAKFAST (GFO, Vg)

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.

24.00

PEA & ZUCCHINI PANCAKE FRITTERS (Vg, VO)

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

25.00

CHILLI SCRAMBLED EGGS (GFO)

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

26.00

SMOKED SALMON FLORENTINE (GFO)

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

26.00

SMOKED HAM & CHEESE OMELETTE (GFO)

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

22.00

BLOOMLICIOUS PANCAKES

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

21.00

Bloom Sides

Selection of toasted bread

3.00

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

4.00

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

6.00

Bacon, smoked salmon, chorizo

7.00

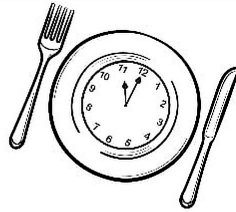
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Bloom Lunch

From 11 am

Snacks, Wraps & Sides



POTATO FRIES (V, Vg)

Served with tomato sauce
Aioli +\$1

12.00

SWEET POTATO FRIES (V, Vg)

Served with sriracha & mayonnaise.

14.00

POTATO WEDGES (V, Vg)

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, Vg)

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 CHEESE BURGER

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

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

MISO BROWN RICE BOWL

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

26.00

ROAST CAULIFLOWER SALAD (Vg)

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 yoghurt, served with grilled pita bread.

26.00

COCONUT JASMINE RICE BOWL (Vg)

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

24.00

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

21.00

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) 27.00

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

CHARGRILLED LAMB CUTLETS 28.00

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

BLOOMIN' CHICKEN SCHNITZEL 25.00

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

PESTO PRIMAVERA (GFO) 23.00

Fusilli tossed in vibrant basil pesto with charred zucchini, sweet green peas, blistered cherry tomatoes & shaved parmesan.

Add grilled chicken +7
Add prawns +7

CREAMY CHICKEN PENNE (GFO) 24.00

Tender chicken, sautéed mushrooms & baby spinach tossed through penne in a silky lemon-parmesan cream sauce, topped with fresh parsley.

Add prawns +7

MISO PRAWN OMELETTE (GF) 25.00

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

SOUP OF THE DAY

Soup of the Day | Ask our team for today's winter selection
Served throughout May to September only