

## OURSTORY

Veneziano Coffee Roasters has been operating out of its River street headquarters since 2014, roasting and supplying specialty coffee to cafes nationally. We travel the world to satisfy our obsession, sourcing specialty coffee from some of the best farms, and collaborating closely with our growers.

Veneziano Coffee Richmond is a space to share this love with you. We're so excited to showcase our end-to-end specialty coffee experience, and we hope you'll enjoy every one of our favourite coffees along the way.

### MILK

House blend: Bond St 4

### BLACK

Kenya Wamuguma, SL-28 & SL-34, washed – *juicy, yellow nectarine, currants* 4

Costa Rica Finca Parritilla, Caturra & Catuai, natural – *vanillin sugar, strawberry cream, yellow nectarine* 6

Costa Rica Finca Chispita, SL-28, yellow honey – *red apple, mango, maple* 10

### FILTER

Ethiopia Halu Beriti (bottomless), mixed heirloom, washed – *jasmine, peach, bergamot, floral* 5

Costa Rica Finca Parritilla, Caturra & Catuai, natural – *vanillin sugar, strawberry cream, yellow nectarine* 6

Costa Rica Finca Chispita, SL-28, yellow honey – *red apple, mango, maple* 10

### TASTE

Barista Breakfast: single espresso, milk-based coffee, filter coffee 12

Reserve Flight: taste the three best coffees from our brew bar 20

### COLD

Iced filter / Iced latte 5

*For today's extended coffee offerings please refer to special menu.*

*10% surcharge on weekends. 15% surcharge on public holidays.*

# COFFEE

## **HOT CHOCOLATE**

Ratio 60% cocoa 5

## **CHAMELLIA TEA**

Breakfast / Earl grey / Gunpowder / Fresh mint / Fresh chai 5

## **SINGLE ESTATE TEA**

Gaba oolong: Mingjian Township – Nantou County, Taiwan 7

## **JUICE**

Freshly squeezed orange juice 8.5

### **HRVST St Cold Pressed Juice**

Beetroot & apple / Watermelon & pear / Super green 6

## **MILKSHAKES**

Bond St espresso / House salted caramel / Ovaltine 7.5

## **FIZZY DRINKS**

Sparkling mineral water 1L pitcher 5

### **Billson's Sparkling Cordial 1L pitcher**

Brewed ginger / Lime & coconut / St. Clements citrus / Raspberry vinegar 9

### **Billson's Sparkling Cordial 330ml**

Elderflower & lemon / Strawberry, plum & wild hibiscus / 5

Shiraz, raspberry & Juniper berries / Lime & lemon balm

## **SIGNATURE DRINKS**

Yirgacheffe chill: Ethiopian Aricha espresso, seasonal fruit juice, sparkling water and a portello ice cube 9

Robustarella: Sparkling spiced sarsaparilla, smoked before serving – our take on a specialty robusta flavour profile 6

Orange pekoe “ale”: Orange pekoe and cacao nib tea, citrus, golden syrup foam 6

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# **OTHER DRINKS**

## ALL DAY

Sourdough or seed & sprout, butter, preserves (fruit toast / gluten free +1) (V)	7.5
Eggs by Burd served your way, sourdough or seed & sprout (V)	11.5
House made hemp seed granola, coconut milk yoghurt, seasonal fruit, cashews (VG)(GF)	16
Buckwheat & chia porridge, almond butter, cocoa nibs, maple syrup (GF)(VG)	16
Buttermilk pancake, white chocolate snow, caramel, passionfruit, yoghurt anglaise (V)	20
Smashed avocado, goats curd, pickled green tomatoes, sumac, fresh mint (V) add Burd Egg +2.5	16
Breakfast Burger: bacon, fried egg, rosti, chipotle BBQ sauce, brioche bun add fried chicken +7	13.5
The Cubano Sandwich: 12hr pork, mustard, smoked ham, swiss cheese, guindillas	18.5
Baked eggs, buffalo haloumi, kale, edamame, sourdough (V)	19.5
Chilli scrambled eggs, chorizo crumb, crispy sage, sourdough add Avocado +5	18
Prawn & squid ink croquettes, hazelnut romesco, pickled shiitake, witlof, poached eggs	21
River St Benedict: poached eggs, smoked salmon, rosti, ricotta, mustard hollandaise (GF)	22
Sausages on toast: bacon franks, boudin blanc, boudin noir, ham hock, sauerkraut, pickles	22
Slow braised lamb shoulder ragu, rigatoni, sautéed greens, red chilli, Pecorino Romano	23
Fried chicken burger, jalapeno, wombok, ranch dressing, brioche bun, beer battered fries	22.5
Tamarind glazed beef short rib, crispy rice noodles, toasted sesame, snow pea tendril	25
Uncle's hot-smoked salmon, steamed black rice, pickled ginger, green goddess sauce, nori (GF)	24
Grilled broccoli, quinoa & hazelnut dukkah, green hummus, pomegranate dressing (VG)(GF)	17

## EXTRAS

Extra egg / Mustard hollandaise / Pickled green tomatoes	2.5
Avocado / Bacon / Grilled broccoli / Roasted mushrooms / Goat's curd / Rosti / Bacon franks	5
Smoked salmon / 12hr slow cooked pork / Fried chicken	7
Sautéed greens, red chilli, Pecorino Romano	7
Beer battered fries, lemon aioli	8

(V) Vegetarian / (VG) Vegan / (GF) Gluten free

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# FOOD