

# COMMUNITY

— AT QUAY —

Please order at the counter when you are ready

## ALL DAY MENU

### Toasts with Preserves & Butter 9 (v)

on *sourdough* / multigrain sourdough / brioche

*gluten free toast* +1.5

### Community Big Breakfast 29.5 (vo,gfo)

bacon and eggs, *fried, scrambled or poached*, chicken and thyme chipolatas, hashbrowns, mushroom, spinach, sourdough

### Granola 19 (vgo)

house made granola, Greek yoghurt, mango confit, seasonal fruits, lime

### Buttermilk Pancakes 23 (v)

strawberry compote, passionfruit pulps, dollop cream

### Halloumi Bun 22 (v)

grilled halloumi, field mushroom, spinach, fried egg, tomato relish, aioli on milk bun, chips

### Fried Chicken Croissant 19

fried egg, fried chicken, tomato, lettuce, sriracha mayo on croissant

*side of chips* +6

### Chorizo Baked Eggs 24

spiced tomato sauce, beans, baked eggs, chorizo meat, parsley, grilled sourdough

### Chilli Scrambled Eggs 20

chilli butter, rocket, grated Manchego, grilled sourdough

*Add ons*

+ *crab meat* 7

### Eggs Benedict 25

choice of *bacon, ham or mushrooms*, sautéed spinach, sourdough, hollandaise sauce

*or smoked salmon instead* +4

### Eggs Your Way on Toast 16 (v)

*Fried, scrambled or poached* eggs, on *sourdough* / *multigrain sourdough* / brioche

*gluten free toast* +1.5

*Add ons*

+ *bacon* 7

### Avocado Smash 24 (v)

poached eggs, fetta crumble, pesto, roasted tomato oil, grilled multi grain sourdough

*Add ons*

+ *bacon* 7

+ *smoked salmon* 8

## ADDITIONAL SIDES

Extra Toast	4
Hollandaise	3
Grilled tomato / Sauteed spinach/ Mushroom	5
Chicken and thyme chipolatas (2)	5
Hashbrowns	6
Halloumi	6
Eggs (2)	6
Avocado	6
Homemade beans with chorizo meat	7
Bacon (2)	7
Smoked Salmon	8

## LUNCH MENU 11am onwards

### Steak Sandwich 26

grilled steak, caramelised onion, rocket, tomato, aioli, cheddar, Turkish panini, chips

### Grilled Lemongrass Chicken Salad 23

baby gem, cabbage, carrot, cucumber, coriander, mint, almond flakes, Nuoc Mam

### Chicken Katsu Sando 24

panko crumbed chicken, Asian slaw, brioche, chips, tonkatsu sauce

### Calamari Fritti 18

bread crumbed calamari ring, rocket salad, aioli, lemon

### Caesar Salad 22

baby gem, croutons, crispy bacon, parmesan, poached egg, Caesar dressing (vgo)

*Add ons*

+ *grilled chicken* 6

+ *crumbed chicken* 6

### Grilled Peach Salad 22 (gf,df,v)

halloumi, endive, fennel, orange, Miso yuzu dressing

### Chips 9

choose from tomato sauce or aioli sauce

(V): Vegetarian (VG): Vegan (VGO): Vegan Option (GF): Gluten Free (DF): Dairy Free

### !FOOD ALLERGY WARNING!

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur.

**Public Holiday Surcharge 10%**

### Order Catering via QR code

Enquire at [community@quayperth.com](mailto:community@quayperth.com)

Instagram [@communityatquay](https://www.instagram.com/communityatquay)



SCAN ME

/  
**COFFEE**  
/

proudly serving Margaret River Roasting Co's (MRRC)

**Midnight Blend**

extra shot / decaf / flavoured syrup +0.8  
MilkLab almond / oat milk +1  
lactose-free milk / coconut milk +1  
bonsoy soy milk +1

**White small 5.2 / medium 5.7 / large 6.2**

flat white, latte, cappuccino  
long macchiato / mocha +0.5

**Black small 5.2 / medium 5.7 / large 6.2**

espresso 4.7

**Cold Brew / medium 6.5**

18-hour cold extraction

**Batch Brew / small 5.0**

rotating single origin brews

**Chai Latte 5.2 / 5.7 / 6.2**

Grounded Pleasures

**Sticky Chai 5.2 / 5.7 / 6.2**

Simara Blend

**Chocolate 5.2 / 5.7 / 6.2**

Dlux chocolate 27%

/  
**ICED DRINKS**  
/

latte / long black / chocolate / chai 7.2/7.7  
mocha / coffee 7.7/8.2

/  
**THE TEAM'S FAVOURITES**  
/

**Coconut Iced Long Black / medium 7.7**

coconut water, double espresso

**Okinawa Black Sugar Latte**

hot medium **6.5** / iced medium **8.0**  
cafe latte sweetened with Okinawa Black sugar  
(kokuto) / roasted, nutty, and smoky flavour

/  
**MATCHA & HOJICHA**  
/

*freshly whisked by hand / unsweetened*

**Ceremonial Matcha Latte**

sourced from **Kagoshima**  
hot small **7.5** / medium **8.2** / large **8.9**  
iced medium **8.5** / large **9.5**

**Premium Hojicha Latte**

roasted green tea / sourced from **Uji, Kyoto**  
hot small **7.5** / medium **8.2** / large **8.9**  
iced medium **8.0** / large **9.0**

*option to adjust sweetness level (with raw sugar)\**

**for seasonal drinks, please see menu at the counter.**

/  
**XO LOOSE LEAF TEA**  
/

**6**

*(loose leaf, served in a teapot)*

**English Breakfast / Earl Grey**

**Chamomile / Peppermint**

**Lemongrass & Ginger / Green Tea**

/  
**SMOOTHIES**  
/

**Berry Milky**

Mixed berries, banana, chia seed, rolled oats,  
honey, milk

**11**

**Berry Mango Bliss**

Strawberry, mango, blueberry, banana, oat milk

**12**

**Coco Verde**

Banana, mango, spinach, avocado, coconut milk

**12**

**Tropic Tango**

Pineapple, mango, dragon fruit, strawberry, coconut  
water

**13**

+ whey protein 3

+ honey 0.5

/  
**COLD-PRESSED JUICE**  
/

**9.5**

**Valencia** 100% freshly pressed oranges

**Hakuna Matata** watermelon, local apples, strawberry

**Bazinga** pear & apple, lime, carrot, ginger, pineapple

**Dr Beet** beetroot, apple, celery

**Hulk** kale, local apple, lemon

**Tropic Like It's Hot** mango, passionfruit, granny

smiths, oranges, pineapple