

SOURC'D

ARTISAN COFFEE // Locally roasted by SOHO Coffee Roasters

Origin: Colombia & Brazil

Tasting Notes: (White) Hazelnut, caramel & peanut //

(Black) Grapefruit acidity, praline, peach & light cocoa silky-mouthfeel

ESPRESSO a single shot of espresso	\$3.00	CAPPUCCINO a shot of espresso with steamed milk and layer of foam, dusted with chocolate	6oz \$3.80 12oz \$4.80
MACCHIATO a single shot of espresso stained with milky foam	\$3.50	LONG BLACK hot water topped with a shot of espresso	6oz \$3.50 12oz \$4.50
PICCOLO LATTE a single shot of espresso with a small layer of foam	6oz \$3.80	MOCHA rich chocolate infused milk poured over a shot of espresso	6oz \$4.10 12oz \$5.10
FLAT WHITE a shot of espresso with flat steamed milk	6oz \$3.80 12oz \$4.80	NUTELLA LATTE essentially a mocha, with a hazelnutty twist	6oz \$4.80 12oz \$5.80
LATTE a shot of espresso with steamed milk and a small layer of foam	6oz \$3.80 12oz \$4.80	DIRTY CHAI LATTE Cinnamon Chai infused milk poured over a shot of espresso	6oz \$4.90 12oz \$5.90

HOT DRINKS

HOT CHOCOLATE rich chocolate with steamed milk and a small layer of foam	6oz \$3.90 12oz \$4.90
CHOCOLATE VIENNA a hot chocolate, topped with whipped cream	6oz \$4.40 12oz \$5.40
CHAI LATTE Club Cinnamon OR Vanilla Honey chai with steamed milk and a small layer of foam (Gluten free, 98% fat free, low in caffeine, and no trans-fat)	6oz \$3.90 12oz \$4.90
BABYCCINO Perfect for the little one, a warm milk drink, frothed up with steam topped with choccy dust & mini marshmallows	\$1.00

EXTRAS

ALTERNATIVE MILK Bonsoy // Zymil // Milk Lab - Almond Milk	\$0.50
DECAF the same great SOURC'D blend.. just decaffeinated	\$0.50

TEA

THE DANDY TEA CO // certified organic hand blended traditional, herbal and fruit teas with a strong emphasis on local South Australian produce	
THE QUEENS BREAKFAST a bold aromatic traditional English Breakfast, that holds beautiful depths of flavour	Pot \$3.90
WILD CHERRY ROOIBOS South African Rooibos with dehydrated Adelaide Hills cherries	Pot \$3.90
CHINESE SENCHA a clean, delicate, fresh green from China with a signature emerald green colour and flat, long leaf	Pot \$3.90
IMMUNITY created to help support the immune system and featuring anti-inflammatory ingredients such as turmeric & ginger with citrus notes	Pot \$3.90
FRENCH EARL GREY a decadent blend of Sri Lankan black tea with organic rose and vanilla bean	Pot \$3.90

PROUDLY MADE WITH 

MILKSHAKES

ICED DRINKS

MADE WITH SYRUPS BY THE REAL MILKSHAKE CO.

The Real Milkshake Co. with all natural, authentic tasting milkshake syrups.
100% Natural Flavour and Colours // No synthetic flavours or 'Nature Identical' commonly used
by other manufacturers // Gluten Free // Australian sourced ingredients // up to 40% less sugar!

CHOCOLATE

\$5.00

this will not disappoint even the most discerning chocoholics!
Made with unalkalized cocoa which creates a rich and silky smooth taste with no bitterness

VANILLA

\$5.00

packed with that unforgettable Madagascan Vanilla Bean flavour. This ones all about the flavour rather than the sweetness. Heavenly

STRAWBERRY

\$5.00

a bowl of freshly picked strawberries smuggled into a scrummy milkshake

BANANA

\$5.00

Paddlepop realness! You'll see

CARAMEL

\$5.00

A vintage version of the classic flavour. Buttery notes with a hint of old English Toffee. Mouth wareringly good

ICED COFFEE

\$6.50

fresh espresso poured over ice, milk, vanilla ice-cream and topped with whipped cream

ICED CHOCOLATE

\$6.50

blended rich milky chocolate & vanilla ice-cream poured over ice and topped with whipped cream

ICED MOCHA

\$6.50

blended rich milky chocolate, fresh espresso & vanilla ice-cream poured over ice and topped with whipped cream

ICED LATTE

\$6.50

fresh espresso poured over ice cubes and skim milk
no added sugar // low fat

ICED CHAI

\$6.50

blended milky chai & vanilla ice-cream poured over ice & topped with whipped cream, dusted with cinamon

SMOOTHIES

SUNSET DELIGHT

\$6.00

Bananas, Strawberries & Mango blended in natural yoghurt & milk

MIXED BERRIES

\$6.00

Strawberries, blackberries, blueberries & Doo Bee honey blended in natural yoghurt & milk

CHOC BANANA

\$6.00

Frozen bananas, Nutella & milk
- easy as

EXTRAS

WHIPPED CREAM

\$0.50

top your drink with whipped cream

EXTRA ICE CREAM

\$1.50

thicken up your shake or iced-drink with extra ice cream

RAW LIQUID SUGAR

\$1.00

sweeten up your drink with Australian ethically sourced liquid raw sugar

PROUDLY MADE WITH

Fleurieu Milk Company



SOURC'D

WINE & COFFEE BAR

SOURC'D

FOOD

TOASTIES

simple, but still big on flavour

CHEESE TOASTIE \$3.90

a simple delight - cheddar cheese melted between 2 slices of golden toast (V)

HAM & CHEESE TOASTIE \$4.90

leg ham & cheddar cheese nestled between 2 slices of golden toast

GOURMET PANINIS

not your grandma's paninis

THREE CHEESE \$8.50

oozing with a blend of melted cheddar, brie & parmesan cheese with a generous dollop of yummy yellow tomato, peacherine & lime chutney by Garden2Kitchen topped with a refreshing baby spinach & rocket leaf mix (V)

BASIL PESTO CHICKEN \$8.50

loaded with flame grilled chicken, house made pesto-aise & melted cheddar cheese topped with a refreshing baby spinach & rocket leaf mix

LOADED HAM & CHEESE \$8.50

loaded with smoky leg ham & oozing with melted cheddar cheese with a generous dollop of yummy caramelised onion & lemon myrtle relish by Garden2Kitchen

TUNA MELT \$8.50

zazzed up tuna, oozing with melted cheddar cheese topped with a refreshing baby spinach & rocket leaf mix

BRUNCH

is always a good idea

TOAST & JAM \$4.00

2 slices of golden toast served with a side of Apricot & Peacherine jam and a Fig, Vanilla Bean & Spice jam by Garden2Kitchen (V)

RAISIN TOAST \$4.50

2 slices of buttered raisin toast, handmade by Soul Food & Co (V)

GRANOLA PARFAIT \$6.00

crunchy granola served with Fleurieu Milk Natural Yoghurt & Mixed Berries with drizzles of Doo Bee honey (V)

*add a mini superfood muffin \$1.50

WAFFLES

the real deal: two toasted waffles slightly crunchy at the edges and fluffy inside

S'MORES \$10.00

with melted chocolate, toasty marshmallows served with vanilla ice cream & whipped cream

BANOFFEE \$10.00

with sliced bananas, melted chocolate, salted caramel sauce served with vanilla ice cream & whipped cream

MAPLE & PECAN \$10.00

with chopped pecans, real maple syrup served with vanilla ice cream & whipped cream

MIXED BERRIES \$10.00

with mixed berries, a drizzle of Doo Bee honey served with vanilla ice cream & whipped cream

SOURC'D

FOOD

LITTLE BITES

finger foods.. but not as you know them

TOASTED \$3.50

PARMESAN PITA

grilled garlic pita flatbread, oozing with parmesan cheese goodness (V)

BLUE CHEESE, PEAR \$6.00

& HONEY CROSTINI

3 toasted crostini topped with Adelaide blue cheese, juicy pear & a drizzle of Doo Bee Honey (V)

GUACAMOLE & \$6.00

SHRIMP CROSTINI

3 toasted crostini topped with authentic guacamole, marinated lime & coriander shrimp & a sprinkle of coriander

MOZZARELLA & \$5.50

PESTO ARANCINI

4 crunchy mini arancini balls stuffed full of mozzarella & pesto goodness, topped with parmesan sprinkles served with a side of avocado dipping sauce (V)

MINI MEATBALLS & \$5.50

DIPPING SAUCES

8 flavourful beef mini meatballs, served with sides of Garden2Kitchen sweet chilli & BBQ dipping sauces

BAKED BRIE \$14.00

WITH MAPLE PECANS

whole creamy brie baked & topped with pecans smothered with maple syrup paired with toasted baguette minis & crackers (V)

BIGGER BITES

guaranteed to hit the spot

WHAT'S UP DAWG \$10.00

a juicy American Hotdog topped with cheese, bacon bits, crispy dried shallots & crushed crisps smothered in american mustard, tomato & Bar-B-Q sauce. Served up with a side of fresh salad

JUAN IN A MILLION DOG \$10.00

a juicy American Hotdog with a Mexican twist. Loaded with cheese, bacon bits, a generous dollop of guacamole & sour cream and topped with sliced jalapeños & mayo, served up with a side of tortilla chips

THE VEGGIE DOG \$10.00

a toasty hotdog bun filled with crispy falafels topped with your choice of 'the whats up dawg' or 'the juan in a million dog', minus the bacon (V)

NACHOS A PRETTY FACE \$9.00

FOR 1 \$15.00

warm crunchy tortilla chips covered with melted cheese, loaded with guacamole, sour cream & mild salsa

QUESA-DEAL WITH IT \$9.00

flame grilled chicken breast swimming in melted cheddar cheese, toasted between two flour tortilla wraps, accompanied by salsa & sour cream

- swap out the chicken with refried beans for a Vegetarian option (V)

(v) - Made with Vegetarian Friendly Ingredients

P.S. we also have Gluten Free Bread Rolls, Crackers & Granola available (\$1.00 extra). Just ask us!

SOURC'D

- PLATTERS -

- Baker's Platter // 12 -

Platter of Warmed Bread with Brian's Olive Oil,
Balsamic Vinegar & Spice Girlz Dukkah

- Dipping Platter // 15 -

Locally handmade Creamy Lemon & White Bean dip,
Slow Roasted Moroccan Carrot dip & Spinach Basil & Cashew
dip with Crackers & Pita Bread

- Cheese & Dried Fruit Platter // 27 -

BD Farm Paris Creek Organic Cheddar, Adelaide Blue
Cheese & Australian Gold Creamy Brie with Natures Fruit
Dried Apples & Dried Apricots. Served alongside Brian's Olives,
Taronga Almonds & Crackers.

- Meat & Cheese Platter // 35 -

Selection of Antipasto Meat with BD Farm Paris Creek Organic
Cheddar, Adelaide Blue Cheese & Australian Gold Creamy
Brie with Natures Fruit Dried Apples & Dried Apricots. Served
alongside Brian's Olives, Taronga Almonds & Crackers.

SOURC'D

PAIRINGS

thursday

SAUCY NACHOS // \$15

warm crunchy tortilla chips covered with melted cheese, loaded with guacamole, sour cream & mild salsa.
paired with a glass of local boutique wine or craft beer.

friday

LOADED DOGS // \$15

choose the 'what's up dawg' or 'juan in a million dog'
paired with a glass of local boutique wine or craft beer.

saturday

PULLED PORK BRIOCHE // \$17

tender pulled pork on a soft brioche bun with bbq sauce & served with a side of betroot slaw & greens.
paired with a glass of local boutique wine or craft beer.

sunday

SLOW COOKED RED WINE CHORIZO // \$21

spicy chorizo slow cooked in shiraz served with a side of cous-cous & greens.
paired with a glass of local boutique wine or craft beer.

monday

SAUCY NACHOS // \$15

warm crunchy tortilla chips covered with melted cheese, loaded with guacamole, sour cream & mild salsa.
paired with a glass of local boutique wine or craft beer.