

Anthology

espresso | \$3
piccolo | \$3.5
cappuccino, flat white, mocha | \$4
long black, macchiato | \$4
hot chocolate, chai latte | \$4.5
cold drip, iced latte | \$4.5
bonsoy, lactose free, almond, extra shot | \$0.5
brew coffee | \$6

juice | \$6.5
carrot cleanse
apple
passion twist

handpickers specialty tea | \$4.5
master breakfast earl grey
tie guan yin long jing
summer harmony lover's rose
organic chamomile lemon lift

breakfast until 11am

black rice pudding | \$16 (GF/V)
black rice, green foam, coyo, seasonal fruit, toasted coconut

blueberry waffle | \$17
blueberries, white chocolate ganache, persian floss, seasonal fruit, berry coulis, french vanilla ice cream

breakfast tacos | \$15 (GF)
blue corn tortillas, pork belly, tomato and pineapple salsa, scrambled eggs

vegetarian toast | \$15 (GF/V) *
beetroot and chickpea paste, sourdough toast, alfalfa sprouts, coyo, pepitas
w/ two 63° eggs | \$19

lunch 11am-2pm

Anthology Reuben | \$13 *
pastrami, sauerkraut, cheese, horseradish mayo, rye bread, potato crisps

pork belly burger | \$11 *
pork belly, asian slaw, satay peanut sauce, kewpie, milk bun

shell pasta | \$15 (V)
shell pasta, salsa verde, cherry tomato, peas, spinach, parmesan, olive oil
w/ bacon | \$20

cold soba noodles | \$16
soba noodles, julienne vegetables, black sesame seeds, edamame, coriander, smoked salmon, soy sauce & sesame oil dressing, lemon wedge

local suppliers
cooloola milk / maleny dairies / munch /
crust & co artisan bakery / brasserie bread /
jensen's market supplies / petersens' quality meats.

all day

salmon bagel | \$11 *
smoked salmon, red onion, capers, cream cheese, watercress. lemon oil

avocado on sourdough | \$9.5 *
avocado, dukkah, radish, ricotta, soft herbs, lemon oil
w/ two 63° eggs | \$13.5

scrambled eggs
scrambled eggs, roasted tomato, sourdough toast, fresh herbs
w/ ham, halloumi or half avocado | \$16
w/ thick cut bacon, pork belly or smoked salmon | \$17

buddha bowl | \$15 (GF, V) *
roasted pumpkin, pickled carrot, chickpeas, baby corn, spinach, quinoa, tahini dressing, lemon wedge
w/ two 63° eggs | \$19

eggs benedict
two 63° eggs, house made hollandaise, cherry tomato, toasted sourdough, fresh herbs, salsa verde
w/ ham, halloumi or avocado | \$16
w/ thick cut bacon, pork belly or salmon | \$17

daily salad | \$10 *
ask our friendly staff for fresh ingredients

sides
hollandaise sauce | \$2
half avocado, ham, halloumi, two 63° eggs | \$4
thick cut bacon, pork belly, smoked salmon,
sourdough toasts | \$5
scrambled eggs | \$6

gluten free option available

* able to do takeaway