

DRINKS

FLORENCE
CAFE
CAMP HILL

HOT DRINKS

COFFEE by 'Cavalier Coffee Roasters'

Cup Size	6.0
Mug Size	6.5
+ alt milks	0.8
+ maple/agave/honey	0.8
+ extra shot	0.8
+ decaf	1.0

Batch Brew	6.0
Single Origin	
(ask us about today's brew)	

Hot Chocolate	7.0
Chai Latte	7.0
Turmeric Latte	7.0
Matcha Latte	7.5

TEA

Arakai Black	7.0
Arakai Green	7.0
Breakfast Black	6.5
Hibiscus	6.5
Lemongrass	6.5
Peppermint	6.5

ICED DRINKS

Iced Latte	6.5
Iced Long Black	6.0
Cold Brew	6.0
Iced Mocha	7.0
Iced Chocolate	7.0
Iced Chai	7.0
Iced Turmeric	7.0
Iced Matcha	7.5
Iced Hibiscus Tea	6.0
Coconut Water	6.0

Kombucha	9.0
Ask us about this week's flavours	

Sparkling Water	
300ml	3.5
700ml	7.0

ALCOHOL 10am-2pm	
Florence Mimosa	13.0
Prosecco	13.0
Pinot Grigio	15.0
Sangiovese	15.0

JUICE

Orange	8.0
Tropical	8.0
orange, mango, passionfruit, lucuma	

Antiox	8.0
apple, passionfruit, raspberry, rhubarb	

SMOOTHIE/FRAPPE

Green Smoothie (V/GF)	12.0
pineapple, mango, apple, kale, cucumber, mint, coconut water	

Chocolate Banana (V/GF)	12.0
banana, cashew, cocoa, agave, nut butter	

Spiced Espresso Frappe (GF/VO)	12.0
double espresso, cashew, honey, cinnamon	

10% surcharge on weekends apply - 15% surcharge on public holidays

ALL DAY MENU

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Toast	11.0
sourdough + butter (VG)	

Eggs	17.0
free range eggs, sourdough + bread & butter pickle (VG/DF)	

Pear	18.0
poached pear, salted coconut + chocolate (V/GF)	

Brioche	19.0
fried brioche + ginger custard (VG)	

Omelette	24.0
free range egg omelette, leek vinaigrette + goats curd (VG/GF)	

Rilette	29.0
pigs head rilette, apple ketchup + sage (GF/DF)	

Florence bowl	22.0
seasonal bowl of pickles, greens, raw & roasted vegetables + legumes, house nut & seed + dressing (V/GF)	

Prawn Toast	30.0
king prawn, egg butter + sourdough	

Tartare	32.0
raw beef, peppers + sourdough flatbread (DF)	

Add-ons (with meals only)

+ butter	1.5
+ seasonal jam or nut butter	3.0
+ house relish or pickles	3.5
+ free range egg	3.5
+ fermented chilli or sauerkraut	4.0
+ sourdough or house nut + seed loaf	4.0
+ avocado + black citrus	6.0
+ double smoked bacon or halloumi	7.0
+ LP's sausage or seasonal greens	8.0
+ sourdough flatbread	10.0

Small fry (under 12 years)

+ free range eggs your way + sourdough	11.0
+ sourdough hotcake + maple butter	12.0
+ free range leg ham + swiss cheese sandwich	14.0

GF gluten free DF dairy free V vegan VG vegetarian
Please inform us of any dietary requirements, including nut, gluten + dairy allergens before ordering + we are happy to accommodate but can't substitute items.

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