

ESPRESSO TRAIN cafe & catering

EAT IN | TAKEAWAY | TAP'N'GO 0403 900 550

46 STATION STREET NUNDAH 4012

BREAKFAST - ALL DAY, EVERYDAY

BASIC B'FAST / \$8.80 / V GF*

Two free range eggs, perfectly poached, scrambled or fried your way w multigrain toast.

CLASSIC B'FAST / \$14.40 / GF*

Two butcher's bacon rashers, free-range eggs your way & tomato on white toast.

AVOCADO TOAST / \$10.80 / VV* GF*

Turkish toast topped w avo, feta, dukka & our beetroot hummus. Yum.



BREKKY WRAP / \$10.80 / GF*

Two middle bacon rashers, cheesy scrambled egg & barbeque sauce wrapped & lightly grilled.

SCRAMBLED TOFU / \$12.20 / VV V DF GF*

Marinated scrambled tofu tossed w spanish onion, roast capsicum & baby spinach w a side of potato.

EGGS BENNY / \$13.30 / V* GF*

Hot ham, poached eggs & hollandaise sauce on lightly toasted Turkish bread.

Add: Avocado / \$2.20

FRUIT TOAST / \$6.50 / VV*

Two slices of thick cut fruit toast & real butter.

TOAST / \$2.50 PER SLICE / VV*

Multigrain or White w spread:
Libees local honey, vegemite, peanut butter, stone&lea strawberry jam or marmalade.

EXTRAS

bacon or haloumi or beef patty / +\$5.60
mushrooms or spinach or tofu or potato / +\$3.70
avocado or tomato / +\$2.20
one egg or two / +\$2.20 / +\$3.70

LUNCH'N'SUCH

SOUP OF THE DAY / \$9.90

w toasted Turkish fingers.

SYRIAN CHICKEN PIZZA / \$13.30

Marinated slow cooked chicken, feta, red onion & pine nuts drizzled w our sesame-chickpea sauce.

HALOUMI STACK / \$13.30 / V GF

Grilled haloumi, roast capsicum, baby spinach, field mushroom & our beetroot hummus.

AUSSIE BURGER / \$12.20 / V*

Our beef patty, caramelised onion, pickles, cheese, tomato, lettuce & bbq sauce on Turkish toast.

Add: Soft fried Egg / \$2.20 or Bacon / \$3.70

Add: Side of pan potatoes / \$3.70

TANIA'S CHICKEN & RICE / \$14.40 / GF

Syrian spiced chicken (mild) slow cooked & served w rice, chewy cranberries & toasted almonds.

SUPER SALADS

SIDE / \$5.00 SMALL / \$9.00 LARGE / \$13.00

Add Grilled Haloumi / \$5.60

Add Poached Chicken / \$4.60

Add Marinated Tofu / \$4.60

AVOCADO SALAD / V GF

Avocado, cherry tomato, cucumber, spanish onion & feta cheese tossed in basil pesto.

CAESAR SALAD / V*

Crisp cos lettuce, crisp bacon bits, parmesan, egg & garlic croutons tossed in creamy dressing.

V = VEGETARIAN | VV = VEGAN | DF = DAIRY FREE
GF = GLUTEN FREE | * = AVAILABLE ON REQUEST

SANDWICH BOARD

CO-OP CLUB SANDWICH / \$13.30

Triple decker toasted sandwich w bacon, cheese, tomato, turkey, lettuce & mayo.

OVER THE RAINBOW / \$10.50 / V VV DF

Marinated tofu, tomato, carrot, cucumber, lettuce & our own tomato relish. Perfect in a wrap.

B.L.T. / \$9.60 / V* DF

Double bacon, lettuce, tomato & f.r. egg mayo.
Twist: add avo or swap bacon for haloumi.

BRIE MY BABY / \$9.60

Shaved Turkey, brie, baby spinach & cranberry.

CLASSIC H.C.T. / \$9.60

Ham off-the-bone, cheese & fresh tomato.

HUMDINGA / \$7.90 / V VV DF

Beetroot hummus, fresh tomato & avocado.

CHICKSTER / \$7.90 / DF*

Poached free-range chicken, crisp cos lettuce & mayo. Add avocado for a touch of hipster.

CHEESEASY / \$6.20 / V

vintage king island cheddar & chutney.
Hint: this one makes a great Jaffle.

CHOOSE YOUR BREAD

White or multigrain / \$0
Turkish or Tortilla Wrap / +\$0.70
Gluten Free wrap or bread / +\$1.20

Fresh?
Toasted?
Jaffle?

SEE THE CABINET FOR TODAY'S
BURGERS, BAKES & CAKES

ESPRESSO TRAIN cafe & catering

6.30AM - 2PM MONDAY TO FRIDAY | 6.30AM - 12PM SUNDAY
CLOSED SATURDAYS & PUBLIC HOLIDAYS

BARISTA MADE BEVERAGES

AROMAS PREMIUM ORGANIC ESPRESSO

MADE THE WAY YOU LIKE IT

Espresso / \$3.40
Small Cup / \$3.90
Medium | Mug / \$4.70
Large [takeaway cup] / \$5.50
Extra shot | Decaf | Syrup | Special milk / add \$0.60

Hot Chocolate / as above
Hot Mocha / add \$0.60
Babyccino / \$1.20

marshmallows?

ICED DRINKS

Ice Latte - double espresso, cold milk, ice / \$5.70
Icpresso - double espresso, ice & water / \$5.10
Iced Coffee | Chocolate | Mocha
w cream, ice-cream & cold milk / \$6.90

TEA LEAVES / \$4.60

Served hot in a pot or steeped in large t/a cup
English Breakfast | Earl Grey | China Green
Peppermint | Berries of the Forest | Rooibos

CHAI - CHOOSE YOUR PATH

Chai tea: leaves & spices steeped in the pot for
3mins topped w steamed milk / \$4.60

Chai latte made w syrup or powder & steamed milk
/ S \$3.90 | M \$4.70 | L \$5.50

MORE MILK THAN ANY UDDER

COOLOOLA Full Cream or Skim [<2%] Milk

Special Milk / add \$0.60

MILKLAB Macadamia | Almond | Lactose Free
Coconut | BONSOY | OATLY

SMOOTH & COOL

MILKSHAKES / SML \$4.90 LGE \$6.80

Chocolate | Strawberry | Vanilla | Caramel
Banana | Lime | Mocha | Double Espresso
Malted / add \$0.60
Thick / add \$1.20

SMOOTHIES / \$6.80

Mango | Banana | Strawberry or Combo blended w
natural yoghurt, local honey & your choice of milk

FROM THE FRIDGE

Waddi Springs Still Water / \$3.00
Waddi Springs Sparkling Water 330ml / \$3.40
Waddi Springs Sparkling Water 750ml / \$6.80

Krazy Lemon 200ml / \$3.00
Krazy Lemon 500ml / \$4.40

Bundaberg Bottles / \$4.40
Golden Circle Cans / \$3.40
Coca-Cola | Coke no sugar / \$3.40

Grove 100% Orange or Apple Juice / \$4.40

Gatorade / \$6.80

REMEDY Drinks - No Sugar, Naturally / \$5.60
Kombutcha | Ginger Beer | Cola

ALLERGEN DISCLAIMER:

Please be aware that we make all our food
here, in our commercial kitchen. Whilst care is
taken, we cannot be held responsible for
traces of milk, eggs, peanuts, tree nuts,
wheat, fish & soybean.

Please let us know of any allergies
or dietary requirements so
we can do our best to serve you.



#SOCENT SO COOL

ESPRESSO TRAIN Café & Catering opened
in 2001 as an initiative of
Nundah Community Enterprises Co-operative.

We are a not-for-profit social enterprise,
meaning we operate as a regular business,
but we do a social good;
providing meaningful employment to
people with cognitive disabilities.

We don't employ people to make coffee.
We make coffee so we can employ people.

Thank you for your support, it means a lot!

THREE P'S

BALANCED DECISION MAKING

We measure our impact and practice
"Triple Bottom Line" decision making i.e.
balancing People, Planet & Profit.

Here are just a few of the ways we're working
towards sustainability:

- P1 :: people w a disability in meaningful work ::
 - :: worker involvement in decision making ::
 - :: healthy menu choices - nothing deep-fried ::
- P2 :: powered by 12 kw solar array ::
 - :: reduce food miles, buying local ::
 - :: reuse - our tables used to be a house ::
 - :: repair appliances :: buy second hand goods ::
 - :: recycle - paper, cardboard, hard & soft plastic,
glass & aluminium, composting organics,
diverting coffee grinds ::
- P3 :: profit stays in the community & used for good ::
 - :: pay-it-forward coffee & meals ::