

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 / \$9.50 / V GF*

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

CLASSIC B'FAST / \$14.50 / GF*

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

AVOCADO TOAST / \$11.20 / VV V DF GF*

Sourdough toast topped w avo & cherry toms, drizzled w balsamic reduction & olive oil. Yum.

BREKKY WRAP / \$12.20 / V* GF*

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

EGGS BENNY / \$14.50 / V* GF*

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

Add: Avocado / \$2.20

ZUCCHINI & CORN FRITTERS / \$15.50 / VV* V* DF GF

Homemade fritters w chorizo & our tomato relish
Add: One egg or two / +\$2.20 / +\$3.70

FRUIT TOAST OR SOURDOUGH TOAST / \$6.90 / VV*

Two slices of hand cut toast & real butter.

TOAST / \$2.80 PER SLICE / VV*

Wholemeal or White w spread:

Libees local honey, vegemite, peanut butter, stone&lea strawberry jam or marmalade.

EXTRAS

bacon or haloumi or chorizo or fritters / +\$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

REUBEN / \$11.40 / V*

Lashings of corned beef, pickled cabbage, mustard, mayo & melted cheese in sourdough flat grilled
Add: Side of pan potatoes / \$3.70

SCRAMBLED TOFU / \$13.40

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

CHORIZO STACK / \$15.60 / V GF

Grilled chorizo, roast capsicum, baby spinach, field mushroom & hummus w balsamic drizzle
Swap: Chorizo for Haloumi for a vegetarian twist

SATAY CHICKEN & RICE / \$15.60

Tender chicken skewers (3) grilled & served w our satay sauce, steamed rice & cucumber salad

CHILI CON CARNE / \$15.60 / DF GF

Slow cooked beef & beans w a hint of chili served w rice, our jalapeno corn bread & fresh avocado

SUPER SALADS

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

Add Grilled Haloumi / \$5.60

Add Poached Chicken or Tofu / \$4.60

BRAVO SALAD / V DF

Broccoli, avocado, cos lettuce, sourdough croutons & egg drizzled w our tomato aioli.

RAINBOW SALAD / VV V DF GF

Cos lettuce, pickled cabbage, cherry tomatoes, cucumber, carrot & capsicum chefs vinaigrette.

V = VEGETARIAN | VV = VEGAN | DF = DAIRY FREE

GF = GLUTEN FREE | * = AVAILABLE ON REQUEST

SANDWICH BOARD

HALO HALO HALO / \$13.30 / V

Barossa Valley Haloumi paired w roast capsicum, mushroom, spinach, hummus & tangy pom sauce

SLOPPY JOE/ \$13.30

Chili con carne, jalapeno's & cheese
Hint: This makes a great Jaffle

OVER THE RAINBOW / \$10.50 / V VV DF

Marinated tofu, tomato, carrot, cucumber, lettuce & our own tomato relish.

RED, WHITE & GREEN / \$10.50 / DF

Shaved turkey, tomato, avocado & mayo.

B.L.T. / \$10.50 / V* DF

Double bacon, lettuce, tomato & mayonnaise
Twist: add avo or swap bacon for haloumi.

CLASSIC H.C.T. / \$9.60

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

RELISH THIS / \$9.60 / V VV DF

Our tomato relish, sliced cheese & fresh cut salad.

NUTTY CHOOK / \$9.60 / DF*

Satay chicken, cucumber, carrot & corriander.

HUNGRY MELT / \$9.60 / V

Salami, cheese, olives, roast caps, onion & spinach.

CHOOSE YOUR BREAD

White or multigrain / \$0

Sourdough / +\$0.70

Turkish or Tortilla Wrap / +\$0.70

Gluten Free wrap or bread / +\$1.20

Add a side of potatoes for \$3.70

Fresh? Toasted?

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

WOLFF - BIG DOG - SPECIALTY COFFEE

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 | Gunpowder Green
Peppermint | Lemongrass & Ginger | 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

Noah's 100% Orange or Apple Juice / \$4.40

Gatorade / \$6.80

REMEDY Drinks - No Sugar, Naturally / \$5.60

Kombucha | 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 ::