



MENU

Here at The Copper Mill, our constant endeavour is to provide exciting, seasonal and creative food for palates of all kinds, paralleled by a constant effort to increase our sustainability.

We love supporting other local makers and shakers - sourcing the best ethical single origins, Australian grown teas, promoting the handiwork of artisanal vegan business owners and their ground breaking products, alongside Sydney bakers and butchers and throwing them into our hot pot of ideas

We love what we do, and can't wait to serve you food from the heart, and some of the best brews around.



MENU

SERVED ALL DAY

TOAST 7

Two pieces of white *OR* rye sourdough
by Infinity Bakery served with your choice
of spreads:

Butter / Vegan butter / Cream cheese

Vegemite / Peanut butter / House jam
Urban Beehive local Sydney honey

Vegan cashew ricotta +4

Artisan GF bread by Scopello Bakery +2.5

ENGLISH MUFFINS 7

By Ragamuffin Bakery (vegan)
choose a flavour:

Plain / Onion & mixed seed

Pumpkin & pepita / Wholewheat

Add toppings from Toast spreads above
or a selection of sides

POACHED OR FRIED EGGS ON TOAST 11.5

Two eggs served on one piece
of white *OR* rye sourdough

Extra egg / Extra toast +3

Avocado / Seasonal greens +5

Haloumi / Free range bacon +5.5

Pork Belly / Vegan haloumi +6.5

Made with artisan GF bread +2.5

Check out our Specials
for other available side options

TRADIE'S BACON & EGG ROLL 11.5

Fried egg and bacon rashers
on white roll with choice of sauce:
Tomato / BBQ / Eggless aioli / Romesco

Extra egg / Melted cheddar +3

Avocado +5

Haloumi +5.5

FANCY BACON & EGG ROLL 16.5

Poached egg and bacon rashers
on white roll with romesco sauce,
rocket and melted vintage cheddar

VEG BREAKY ROLL 15.5

Poached egg with haloumi, sweet
potato, rocket, housemade pickles,
eggless aioli and romesco sauce

VEGAN BREAKY ROLL 16.5

Vegan haloumi, sweet potato, rocket,
housemade pickles, eggless aioli
and romesco sauce

PERUVIAN ROLL 17

Pork belly, salsa criolla
spanish onion, sweet potato,
eggless aioli and fried egg

AVOCADO TOAST 15.5

Served on one piece of toast with
housemade cashew & hazelnut dukkah,
fetta, lemon juice, chilli flakes
and a poached egg

Bacon / Haloumi +5.5

Pork belly / Vegan haloumi +6.5

Veganised version on Specials

GOOD OLD-FASHION HAM & CHEESE TOASTIE 11

Smoked shoulder ham, vintage
cheddar, dijon mustard and butter

CODDLED EGG 15

Sweet potato puree, ricotta
and greens with egg in a jar
with buttered dipping toast

Bacon / Haloumi +5.5

MUSHROOM ROLL 9.5

VEGAN

Minced mushrooms with thyme,
rosemary and vegan butter,
wrapped in dijon mustard coated
puff pastry, served with housemade
romesco sauce

Add side serve of seasonal salad +8.5

Artisan gluten free bread available
for sandwiches +3.5

We take food allergies seriously,
please advise staff if you have any.

DRINKS

COFFEE

House Blend 'My Brother's Wife'
by The Golden Cobra. Single origin
for all black coffee, filter & cold drip
by various rotating Local Roasters

Small 4.2 / Large +0.5

Espresso / Long Black / Double Espresso 4

Piccolo / Macchiato 4

Extra shot / Mocha

Milk Lab almond milk / Bonsoy +0.5

Cold drip

Small 5 / Large 6

Single origin filter 6

Iced latte

Small 4.2 / Large +0.5

Schooner with 3 shots 6.5

Iced coffee with ice cream
and chocolate syrup 7

Turmeric latte with honey 4

TEA

Raw honey soaked
or bespoke vegan sticky chai 4.5

Husk Mill cacao & coconut tea 4.5

Australian teas by Life of Cha 4.5

Earl grey / English breakfast

Sencha & strawberry gum

Lemon myrtle, finger lime
& strawberry gum

Spearmint, chamomile, rose,
lemongrass & lavender

COLDIES

Raspberry, lychee & sage frappe 8.5

Green Machine 9.5

Banana, kiwi fruit, spinach,
avocado, cucumber, mint
& coconut water smoothie

Coconut iced chocolate 7.5
(made with dairy)

Vegan option +1

House made sodas 7

Lemonade *OR* mandarin & allspice

Cold pressed juice by Hrvst St 7
Ruby Tuesday: watermelon, rhubarb,
Pink Lady apple, pear & lime

Fresh orange juice

Small 3.5 / Large 7.5

Fresh orange, carrot,
lemon & ginger 8.5

Mailer McGuire

jasmine tea kombucha 7.5

Add housemade flavouring:
Lemon *OR* mandarin & allspice +1

CHOCOLATE

Hot chocolate 4.2

Coconut hot chocolate 5.5
(made with dairy, vegan option available)