

BREAKFAST

BANANA BREAD \$14
Dulce de leche, lemon ricotta, wattle seed crumb

HOUSE GRANOLA (NUTS) \$16
Honey yoghurt, seasonal fruit, mixed berry jam

HOMEMADE CRUMPET \$16
Vanilla mascarpone, rosella compote, mixed berry jam

THE CROFFLE (NUTS) \$24
Croissant waffle dipped in maple, cashew nut crumb, Korean fried chicken, gochujang sauce, bacon bits, kewpie mayo, fried saltbush

SMASHED AVO HASHBROWN (GF) \$20
Poached eggs, smashed avocado, red onion, coriander, fetta, sundried cherry tomato on hashbrown

LUNCH

POKE BOWL (GF/DF) \$20
Jasmine rice, sauteed greens, pickled cucumber, radish, avocado, house-cured salmon, sesame seeds, nori, miso dressing

CLASSIC CAESAR SALAD (GFO) \$18
Add chicken \$5

WARM PORK CHEEK SALAD (NUTS) \$24
Braised pork cheek, roast pumpkin, mint, finger lime, roasted macadamia, WA honey mustard dressing

NOODLE BOWL \$26
Kangaroo carpaccio, lemon myrtle broth, Asian greens, mint, coriander, fresh chilli

POT PIE (CONTAINS PORK) \$26
Beef bourguignon, flaky puff pastry lid, WA honey, native thyme, baby carrots

HUSH PUPPY \$24
Poached eggs on corn cakes, avo smash, fermented chilli jam, herbs, crispy onion

CILBIR EGGS (CONTAINS PORK) \$22
Turkish-style poached eggs, dill labneh, nduja, hollandaise, chimmichurri on warm flat bread

3 CHEESE OMELETTE (GFO) \$22
Pecorino, fetta & cheddar cheese, rocket, pickled cucumber, slow roasted tomato, toasted sourdough

EGGS BENEDICT \$20
House made muffins, Bacon, Tasmanian pepper berry Hollandaise Swap bacon for Salmon \$2

GLAZED TOFU FLATBREAD \$26
Char-grilled tofu, pepperberry glaze, house pickles, wattleseed yoghurt & grilled flatbread

COCONUT-SPICED BARRAMUNDI (GF/DFO) \$32
With eggplant pahi, pulao rice

STEAK SANDWICH (GFO) \$26
Charred sous vide blade steak, sourdough, grilled onions, Swiss cheese, tomato, onion, lettuce, pepperberry sauce

BLT (GFO) \$18
Grilled bacon, tomato, cos lettuce, aioli, served with chips

FRIED CHICKEN BURGER \$20
Lettuce, house pickles, fermented hot sauce, served with chips

SIDES

ROASTED BABY CARROTS (GF) \$8

TOMATO \$6

MUSHROOM \$9

BACON \$7

EGG \$5

HASHBROWN (GF) \$7

AVOCADO \$4.5

FRIES \$9

Native oregano sea salt, Geraldton wax aioli

TOASTED BREAD (GFO) \$5

PASTRIES

**FRESHLY BAKED DAILY
CROISSANT & DANISH** \$8

ASSORTED HOUSE MADE SLICE \$5

DJERAN. April & May.
The Noongar season of adulthood.

This season invites a gentle shift in the way we nourish ourselves, naturally drawing us toward grounding foods like bulbs and seeds.

GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE

Food at Wirin may contain allergens due to shared work spaces and equipment in the working environment.

Please notify us when ordering if you have an allergy and we will endeavour to accommodate requests for customer with allergies.

SOMETHING HOT

	REG	LRG
Single Espresso	\$4	
Double Espresso	\$4.5	
Macchiato	\$4	
Flat White	\$5	\$6.5
Cappuccino	\$5	\$6.5
Latte	\$5	\$6.5
Long Black	\$5	\$6.5
Long Mac	\$5	
Babyccino/Puppuccino	\$2	
Mocha	\$5.5	\$7
Hot Choc		\$6.5
Chai latte		\$6.5
Dirty Chai		\$7.5
Matcha		\$6.5
TEA (LOOSE LEAF)		
English Breakfast		\$5
Green Tea		\$5.5
Peppermint & Cacao		\$5.5
Apple, Chamomile & Cinnamon	\$5.5	
Organic Lemongrass & Ginger	\$5.5	

SOMETHING COLD

	REG	LRG
Iced Coffee with cream & ice-cream	\$7.5	
Iced Latte		\$6.5
Iced Long Black		\$6.5
Iced Choc		\$7
Iced Matcha		\$7
Cold Brew	\$6	\$7.5
Affogato	\$5.5	
Iced English Breakfast Tea		\$5
Iced Apple Chamomile Cinnamon Tea		\$5.5
Monthly Special Iced Tea		\$6
COLD PRESSED JUICES		
VALENCIA		\$6.5
Freshly press oranges		
BAZINGA		\$8
Pear, apple, lime, carrot, ginger, pineapple		
HAKUNA MATATA		\$8
Watermelon, apple, strawberries		
DR BEET		\$8
Beetroot, apple, celery		
SMOOTHIES		
CHOC PEANUT BUTTER		\$6.5
Cocoa, honey, peanut butter, vegan protein, banana, rolled oats		

WIRIN

A PLACE TO MEET AND TELL STORIES

BOTTLED DRINKS

Soft drink	\$6
Coke/Coke No Sugar/Sprite	
Soda/Tonic Water	\$7
Lemon, lime & Bitters	\$7
Ginger Beer	\$7
Orange/Apple juice	\$4.5
Still/Sparkling water	\$4.5

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