



Harry & Lolás

Drinks

HOT

Espresso

Cappuccino, Flat White, Latte, Hot
Chocolate, Chai Latte

\$5 / \$6 / \$7

Mocha, Nutella Latte, Dirty Chai

\$5.5 / \$6.5 / \$7.5

Long Black **\$4 / \$5 / \$6**

Espresso, Macchiato, Piccolo **\$4**

Tea \$5

English Breakfast, Earl Grey, Green, Pure
Peppermint, Chamomile

Chai Tea \$5 / \$6 / \$7

Loose leaf, made on your choice of milk

COLD

Cold Brew \$6 *Single Origin*

Black or White

Iced Latte \$6

Ice Cream Iced Coffee \$7

Ice Cream Iced Chocolate \$7

SHAKES

Kids \$5 Large \$8

Chocolate / Vanilla / Caramel / Strawberry

SMOOTHIES

Classic Banana \$9

Banana, ice cream, milk, cinnamon + honey

Berry Goodness \$10 *GFDFVE* Mixed berries,
banana, dates + coconut water

Green Machine \$10 *GFDFVE*

Banana, mango, spinach, coconut yogurt,
chia seeds + coconut water

*Coffee Roaster: Synergy Coffee Co
Veda Blend*

+ \$0.80 for almond, oat, bonsoy or lactose free

+ \$0.50 for extra shot

+ \$0.50 discount w/ keep cup

COLD PRESSED JUICE \$8

Please ask our friendly staff for the current
selection!

COLD DRINKS

Kombucha \$6

Sodas \$6

Cans \$4

Water \$4

Orange Juice \$5

Apple Juice \$5

Coconut Water \$6





Harry & Lolás

All Day

TOASTIES

Ham & Cheese \$14 *GFO*

on sourdough w/ double smoked ham, cheese + house made tomato chutney

Pumpkin & Feta \$14 *VEO* GFO*

on sourdough w/ pumpkin, feta, spinach and house made beetroot relish

Reuben Toastie \$15

on rye sourdough w/ corned beef, Swiss cheese, sauerkraut + house made russian dressing

SWEETS

See Daily Display

Tarts, cakes, muffins, cookies, croissants + gluten free cakes

ACAI BOWLS

Mima Bowl \$16

Acai blend topped with granola, seasonal fruit + toasted coconut

Cha Cha Bowl \$16

Acai blend topped with berries and banana, peanut butter, cocoa nibs + toasted coconut

Acai is a berry that is native to rainforests in Central and South America

– it's rich in anti-oxidants and super delicious!

All bowls are Dairy Free

**Gluten Free / Vegan Option \$2*

Add Peanut Butter / Nutella \$2

TOASTED

Sourdough Toast \$8 *GFO*

w/ butter, strawberry jam, vegemite, honey, peanut butter or Nutella

Banana Bread or Fruit Toast \$8

toasted w/ butter

Smashed Avo \$14 *GFO VEO*

on sourdough w/ lemon oil + greens
add feta +\$3

Ham & Cheese Croissant \$9.50

Double smoked ham + tasty cheese

Bacon & Egg Roll \$12

w/cheese + your choice of sauce

VEO - Vegan Option available

GF - Gluten Free /

GFO - Gluten Free Option*

DF - Dairy Free