

the belaroma coffee centre

at belaroma we've been roasting specialty coffees on sydney's northern beaches since 1968 and in 2006 our ongoing journey of discovery into the wonderful world of coffee led us to opening our coffee centre.

we believed then, as we do now, that there is no excuse for drinking a bad cup of coffee. the focus of our coffee centre is, as ever, to strive to make our coffees perfect every time.

our coffee philosophy

we want you to experience the perfect cup of coffee so, at the belaroma coffee centre, you can either leave the coffee making to our highly skilled baristas or, if you prefer to tell us how you like your coffee made, we will always try to make it perfect for you, just the way you like it.

heading up our team of skilled baristas is the twice australian barista of the year, world latte art champion, and multi-award winning scottie callaghan. scottie is our coffee conscience, and under his guidance our baristas' skills have flourished.

our food philosophy

our kitchen is led by our experienced head chef chris blatchford, whose cooking is inspired by 'street style cuisine' - as the name suggests, that of vendors cooking and selling their fresh produce on pavements around the world.

our meals draw on ingredients from some of the key coffee growing regions from where we also buy some of our green coffee beans – as we look to capture the essence of food flavours from our coffee growing regions, whilst giving our meals a contemporary australian touch.

our autumn menu, features ingredients from mexico, costa rica, brazil, as well as indonesia. we have also sourced produce locally: from our own northern beaches and up to the hunter valley – a region close to chef chris' own heart. all our key ingredients are marked with an*, and their details are listed in the glossary on the back page of our menu.

we hope you love our food as much as we hope you love our coffee.

our coffee menu

latte	3.9	espresso	3.4
cappuccino	3.9	piccolo latte	3.9
flat white	3.9	ristretto	3.4
mocha	4.4	macchiato	3.9
long black	3.9	babycino	1.5

our coffee centre coffees are made using our **octavia blend**. octavia is our most complex blend and lightest roasted coffee. sourced from the premium growing areas of colombia, sumatra, costa rica and nicaragua. sugary and floral aromas dominate and deliver on a sweet, clean coffee with delicate acidity and a touch of astringency which gives it the body to carry through well in milk.

we also now offer **tiempo by scottie callaghan** which is our premium specialty coffee. it is a seasonal blend based on an idealistic and uncompromising approach to quality and sustainably sourced and 100% traceable coffees.

specialty single-origin coffees

join us on our journey of discovering coffee, as we lightly roast these carefully selected and constantly changing seasonal varieties. please ask our baristas for our single-origin of the day and try these special coffees made in the traditional italian style brew method*, as either:

espresso	3.4	long-black	3.9
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one of the current single origin coffees that is also in the tiempo seasonal blend is called "finca la encanada" the name of a farm owned by scottie's friend dionicio aguilar in peru. at belaroma we buy this coffee direct from dionicio. scottie initially visited the farm in october 2010 and will go back in march 2012 to work with dionicio and a company called sustainable harvest on future developments around quality and sustainable practices.

*in april we will introduce alternative brew methods so that you will then be able to further appreciate the taste of all those complex layers of flavour that are lurking in our single-origin and micro-lot beans.

all day dine-in or take-away menu

specialty breads:

walnut & fruit bread: new raisin toast style, sour-dough bread by sonoma* **4.9**

banana bread: belaroma's own specialty banana sweet bread **4.9**

croissants baked daily: plain croissant | ham & cheese **3.9 | 7.9**

grilled breads by sonoma*: 2 or 4 slices of either italian style or soy & linseed with your choice of spreads: **4.5 | 6.5**

strawberry and apricot jams | honey | ricotta | vegemite

from our bakery: baked fresh daily.

please ask our staff or check out our counter display for:

cake of the day **4.9**

muffin of the day

daily selection of salads and snacks: please ask our staff or check out our counter display for:

muesli & berry yoghurt: made daily with seasonal fruits **8.5**

fruit salad: chef's selection of seasonal fruits **9.0**

frittata of the day: served with a green side-salad and salsa verde* **12.5**

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all day dine-in or take-away menu

toasted double bangalow bacon & egg brioche roll with your choice of sauce: salsa verde* | hollandaise | tomato | bbq **12.0**

this item is available daily till 2.30pm

breakfast wrap with scrambled egg, bacon and spinach **8.5**

this item is not changed to order and is available daily till 2.30pm

sandwiches & wraps: made fresh to order, choose from either our **tortilla wrap** or a **soy & linseed sourdough** by sonoma*

pulled pork, cucumber, cherry tomato, chipotle mayonnaise **9.5**

pan seared tuna, cucumber, dill, capers, mesclun lettuce, mayonnaise **9.5**

roasted beef, roasted beetroot, grain mustard, mayonnaise **9.5**

roasted chicken & corn, rocket, mayonnaise **9.5**

roast vegetables, ricotta, spinach, chilli jam **9.5**

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breakfast served dine-in only till 11.45am

eggs conquistador with crisp baked jamón*, roasted tomato, spinach, chicarrones*, hollandaise sauce and salsa verde* **17.0**

shak-shuka* baked eggs dusted with homemade dukkah*, tomatillo*, chorizo, roast capsicum, paprika and coriander sauce, goat's cheese and baked tortilla* crisps **17.0**

wild mushroom bruschetta with cherry tomatoes, spinach, thyme and goat's cheese **16.0**

breakfast burrito scrambled egg, feijão*, portuguese chorizo, guacamole, peppers, coriander **12.5**

churros & strawberries with a mexican spiced chocolate pot **12.5**

custom blend your own breakfast:

free-range farm eggs (two) with grilled sonoma soy & linseed sourdough

boiled | fried | poached | scrambled **11.5**

add your own breakfast sides

whole roasted tomato | asparagus | field mushrooms & thyme | bangalow bacon | italian chipolata | crisp potato & rosemary | french white beans | avocado **4.0 ea**

breakfast specials ask our staff about our tasty weekly specials **17.0 | 18.0**

lunch served dine-in only from 12.00pm till 2.30pm

adobo braised beef cheeks served with our red cabbage, coriander and lime slaw, on a mexican style tortilla **15.0**

wine recommendation: kilikanoon, shiraz grenache, barossa, sa

chimichurri* chicken and sweet potato with grilled sweet corn, baked tortilla* crisps, spinach, avocado and a lime salsa **17.0**

wine recommendation: longbend, pinot gris, marlborough, nz

warm roast vegetable salad with quinoa, nuts, greens and grilled haloumi **15.0**

wine recommendation: kilikanoon, shiraz grenache, barossa, sa

trio of empanadas (chicken, chorizo & spinach) with a corn and cucumber salad in a lime salsa, and our chimichurri sauce on the side **18.0**

wine recommendation: bress, pinot noir, yarra valley, vic

lunch specials ask our staff about our tasty weekly specials **18.0 | 19.0**

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lunch sides to share

hand cut chips with rosemary, served with chileras* aioli	10.0
roast tomato and beetroot salad with grilled haloumi and sicilian olives	12.0
tortilla crisps and guacamole plate freshly made to order	12.0

kids' breakfast items *(for kids under 12 only)*

one egg (cooked any way) with toast and your choice of spreads	9.5
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kids' lunch items *(for kids under 12 only)*

grilled chicken fingers & chips	9.5
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other beverages menu

tea by elmstock

english breakfast, earl grey, gunpowder green, green sencha, irish breakfast, chamomile, peppermint **4.0**

hot beverages

chai **4.5** hot chocolate **4.0**

cold beverages

iced chocolate **5.9** iced coffee **5.9**

chocolate milkshake **5.9** vanilla milkshake **5.9**

coffee milkshake **5.9** hazelnut milkshake **5.9**

salted caramel milkshake **5.9**

fruit smoothie of the day **5.9** glass of milk **1.5**

water

organic spring still 600 ml **3.0**

san pel 500 ml sparkling **5.0**

soft drinks

coke 330 ml **3.9**

diet coke 330 ml **3.9**

other beverages menu

emma & tom's fruit juices

cloudy apple: 100% pressed Australian apple	4.0
karmarama: orange, pineapple and mango juices, banana, passionfruit, siberian and korean ginseng	4.0
go fusion: mix of five juices, including apple, mango, cranberry and seven different herbs tailored specifically to women's needs	4.0
radical action: apple, peach, mango, orange, green tea and grape seed extracts	4.0
straight oj: 100% squeezed valencia orange juice with no concentrates, preservatives, sugar or any other additives	4.0
extreme c: apple, strawberry guava juices, rosehip and acerola berry	4.0
greenpower: apple, passionfruit, plum and banana	4.0

beer

4 pines, kolsch, manly, nsw	7.5
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white wine

longbend, pinot gris, marlborough, nz	7.5 36.0
airlie bank, chardonnay, yarra valley, vic	8.5 40.0

red wine

bress, pinot noir, yarra valley, vic	8.0 38.0
kilikanoon, shiraz grenache, barossa, sa	9.0 42.0

sparkling wine

airlie bank, chardonnay pinot sparkling, yarra valley, vic	9.5 45.0
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glossary

bangalow sweet bacon: produced in accredited farms in northern nsw (near byron bay), where the farmers undergo a strict quality assurance program to monitor every animal, as breeding and feeding practices return fat and marbling to the pig meat - whilst ensuring the level of "good" unsaturated fats has been raised to almost two-thirds of the total fat content.

binnorie labna: yoghurt cheese from the binnorie farm in the hunter valley.

chicarrones: costa rican ground pork crackling.

chileras: costa rican pickled hot chilli.

chimichurri: a variant of green sauce, also used as a marinade, for grilled meat. originally from argentina, is also used in uruguay, nicaragua, colombia and mexico.

churros: popular in latin america and referred to as a spanish doughnut. there are two types of churros - one is thin (and sometimes knotted) and the other is long and thick (*porra*). they both are normally eaten for breakfast dipped in hot chocolate or café con leche.

dukkah: an egyptian side dish consisting a herb-nut-spice blend typically used as a dip with bread or fresh vegetables.

feijão: brazilian black turtle beans.

glossary

jamón: spanish serrano, literally mountain ham, cured and generally served raw in thin slices.

quinoa: ancient aztec grain, originated in the andean region of ecuador, bolivia, colombia and peru.

salsa verde: green sauce common in mexican cuisine and is used as a dip for tortilla chips and served with tacos, grilled pork, grilled meats and even fish. served cold as a condiment, our mildly spicy salsa verde includes jalapenos, lime, parsley, mint.

shak-shuka: north african baked egg breakfast dish.

sonoma breads: one of sydney's premier bakeries – artisan sourdough bakers that use organic flour, filtered water, sourdough starter and sea salt.

tomatillo: tomatillos, referred to as green tomato (spanish: *tomate verde*) in mexico, are a staple in mexican cuisine.

tortillas: spanish/south american flat bread.