

HOT BEVERAGES

Coffee	
espresso, macchiato, ristretto	3
long black, cappuccino, latte, flat white, chai latte	cup 3.7 / mug 4.7
mocha, hot chocolate	mug 4.7
Extra	
Zymill lactose free milk, extra shot coffee	+0.50
Almond milk	+1
Bonsoy	+1
Flavours	
extra shot vanilla, hazelnut, caramel - flavours	+0.50
Tea	4.20
Selection of Tea Drop Blends	
English Breakfast / Supreme Earl Grey / Honeydew Green	
Cleopatra Champagne / Malabar Chai / Peppermint	
Lemongrass & Ginger	

COLD BEVERAGES

Frappes	7
Blended w ice and juice:	
Banana, mixed berries or mango flavours	
Exotic - Mixed berries, banana, passionfruit & mango	
Milkshakes	5
Chocolate, strawberry, vanilla, caramel	
Thickshakes	6
Chocolate, strawberry, vanilla, caramel	
Smoothies	
Banana - Honey, ice cream & milk	7
Mixed Berries - Honey, ice cream & milk	7
Mango - Honey, ice cream & milk	7
Wil Shake - Banana, mixed berries, protein, ice cream & milk	7.5
Summer - Strawberry, banana, yoghurt, almond milk	8
Non-Dairy Smoothies	
Flip Out - Tropical juice, passionfruit & mango	7
Yogo - Tropical juice, strawberries, mango & banana	7
Greenie - Pineapple, spinach, mango, banana, ice & coconut water	8
Iced Drinks	5
Ice Chocolate - Chocolate syrup, ice cream & milk	
Ice Coffee - Espresso coffee, ice cream & milk	
Ice Latte - Coffee, vanilla syrup, ice & milk	
Bottled Drinks	
Cascade Ginger Beer	4.7
Cascade Apple Isle	
Coke, Diet Coke, Coke Zero, Sprite, Lift	4.3
By the Glass	3.5
Lemon, Lime and Bitters	
Soda and Lime	
Lemonade	
Coke	
Sparkling Water 500ml	6
Beloka Australian Snowy Moutains	
Ice Tea	4.7
Lemon, Green, Peach	

PRESSED JUICE

Freshly Pressed Juice	7.5
Choose your own mix from:	
Oranges, apple, celery, watermelon, pineapple, tomato, ginger & mint	
Exotic Juices	7.5
Minty Juice - Apple, mint & lime	
Vitamin Juice - Beetroot, carrot, red grapes, lemon, turmeric	
EQ Juice - Orange, apple, passionfruit	
Energy Juice - Carrot, apple, orange & ginger	
Green envy- cucumber, kale, celery, apple & pineapple	

BEER + CIDER

Beer on Tap	7.5
Asahi	
Yenda	
Pressman Apple Cider	
Domestic Beer	
James Boags Premium	7
Melbourne Bitter	7
Cascade Light	6
Imported Beer	
Corona (Mexico)	7.5
Peroni Lager (Italy)	8
Australian Craft Beer	
Pact Pale Ale - ACT	8
Feral Hop Hog American IPA - WA	8.5
4Pines Kolsch German Style Lager Golden Ale - NSW	8.5
Dos Blockos Pale Lager - VIC	8.5
Cider	
Somersby Blackberry	8.5
Endless Apple	8
Somersby Pear Cider	7.5

SPIRITS

	ALL 8
Jim Beam / Johnny Walker Black / Jack Daniels / Bacardi / Bundaberg Red Rum	
Bombay Sapphire Gin / Absolut Vodka / Midor / Baileys / Kahlua / Southern Comfort	

WINE

	G / B
Sparkling Wine	
Barnsworth Sparkling - SA	8 / 30
Le Chat Noir - France	38
White Wine	
Miritu Sauvignon Blanc - NZ	8 / 30
Quealy Pinot Grigio - VIC	8.5 / 32
Nick O'Leary Riesling - ACT	9 / 43
Bourke St Chardonnay - ACT	9 / 41
Moscato - VIC	8 / 30
Red Wine	
Waihapai Pinot Noir - NZ	8 / 30
Shaw Winemakers Merlot - ACT	8 / 30
Clare Hill Cabernet Merlot - SA	8 / 30
Mallaluka Reserve Cabernet Sauvignon - ACT	9 / 39
Torbreck Woodcutter's Shiraz - SA	9 / 43



MENU



EQUINOX BUSINESS PARK
70 KENT ST
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WWW.EQCAFE.COM.AU

DRINKS

Breakfast

Monday to Friday 6.30am until 11am
Saturday all day until 2.30pm

Toasted EQ Bakehouse Artisan Bread (V) Choose from white sourdough, multigrain sourdough, raisin bread or our own gluten free rolls Spread options are seasonal jam, nutella and vegemite	4.9
Pancakes (V) Brownie and buttermilk pancakes, honeycomb, whipped anglaise, rhubarb and spiced caramel sauce	17
Breakfast Wrap (df) Crispy pork belly, fried eggs, avocado, chilli jam, baby spinach w smoked garlic aioli	16
Belgium Waffles Belgium waffles passionfruit curd, coconut marscapone and meringue mess	16
Omelette Free range eggs, peas, double smoked speck, kale & buffalo mozzarella w a side of sourdough toast	18
Muesli House Made (V) Our own honey and cinnamon toasted muesli, toasted almonds, flax seed, sunflower, pumpkin seeds, black chia seeds, dried pear, cranberries and toasted coconut served w vanilla yoghurt & fresh banana	12
Eggs Benny Two soft poached eggs on artisan toast w hollandaise sauce your choice of: - semi-cured pork belly - cavolo nero spinach & wild mushrooms - grandfathers ham	18
Avocado Toast (V) Crushed avocados, sourdough toast, crumbed Bulgarian fetta & fresh lemon w 1 poached egg + \$2 w 2 poached eggs + \$4	15
EQ Breakfast 2 soft poached eggs, avocado, grilled chorizo, potato rosti, rocket & red pepper compote w sourdough toast	18
Egg & Bacon Roll Two fried eggs, grilled bacon, chilli jam, on brioche bun w/ tomato or bbq sauce	10
Shakshouka (v) Free range eggs baked in a harissa spiced tomato & capsicum sauce, preserved lemon yoghurt & multigrain artisan bread	17
Brekkie Bowl House made hummus, grilled sweet potato, avocado slices, toasted seeds, fresh bocconcini, gravlax salmon, olive oil, fresh lemon, crispy kale & multigrain artisan bread	18
Zone Breakfast 'Paleo' (gf) 2 poached eggs, avocado, bacon, sautéed mushrooms, grilled tomato & wilted baby spinach. Toast optional	20
Freshly - Cut Seasonal Fruit (V) (GF) Cut seasonal fresh fruit topped w vanilla bean yoghurt and granola	10
Two Free Range Eggs on Toast (V) Poached, scrambled or sunny side up on sourdough or multi grain toast	11

Breakfast Sides

Sweet Pepper Compote, Chilli Jam or Hollandaise	2
Avocado, Mushroom, Baby Spinach, Roasted Tomato, Potato Rosti or Grilled Chorizo	4
Grilled Bacon or Cured King Salmon	5

Fresh Pastries from our Bakery

Plain croissant	3.5
Chocolate croissant	
Custard filled Danish (seasonal fruit)	
Pastry snails (custard & sultanas)	
Almond croissant	5

Lunch Menu

Lunch Menu 12pm till 2:30pm
Saturday Menu on Blackboard

Shared plates to start

House made Hummus (v) House made hummus served w preserved lemon yoghurt & fresh crusty EQ Artisan bread	9
Tequila Chicken Wings(df) Crispy chicken wings coated in a sweet tequila sauce	12
Cacciatorini (df) Rustic cacciatorini salami w EQ Bakehouse artisan bread	12
Arancini Balls (v) Sundried tomato, zucchini & fetta risotto balls w aioli (5)	13

Salads

Braised Lamb Salad Smokey braised lamb shoulder, pearl cous, toasted cauliflower, rocket, local pomegranate, seeds, shaved fennel, Bulgarian fetta & preserved lemon dressing, crispy sumac flat-bread	21
Grilled Chicken Salad (gf) Warm grilled chicken filets, crispy smoked speck, fresh pears, hazelnuts, fresh witlof, shaved fennel, feta, rocket, olive oil & caramelised balsamic dressing	21
Sweet Potato & Quinoa (v) Grilled sweet potato, coloured quinoa, baby kale leaves, red witlof, baby spinach, poached egg, buffalo bocconcini w a blood orange vinaigrette and topped w crunchy seed mix	19

Burgers

Chicken Caesar Burger Grilled chicken breast fillet, pancetta, fried egg, parmesan cheese, baby cos lettuce w house made Caesar mayo dressing on a brioche bun served w chips	20
Wagyu Beef Burger 100% wagyu beef pattie, beetroot relish, iceberg lettuce, tomato, swiss cheese, w dijon mustard mayo on a brioche bun served w chips	20
Smoked Lamb Roll (df) House hickory smoked & cured lamb shoulder, fresh tabouli, garlic aioli on a long roll served w chips	20
Vegetable Burger (V) Grilled marinated eggplant, crispy haloumi, chickpea puree, iceberg lettuce, tomato on a brioche roll served w chips	18

(V) = vegetarian (GF) = gluten free (DF) = dairy free
Clients w specific dietary requirements please advise the kitchen
No split bills please.

EQ CAFÉ & LOUNGE FUNCTIONS

We can create a truly memorable experience for your next function. From large scale parties through to intimate celebrations, EQ offers comprehensive event packages that highlight each unique space paired with creative foods offerings and beverage options.

Go to our website EQCAFE.COM.AU or enquire within.

Mains

Calamari (df) Lemon and black pepper dusted calamari strips, rocket, tomato & cucumber salsa topped w honey mustard dressing	21
Pork Belly Curry (gf) Twice cooked pork belly, coconut red curry, aromatic basmati rice, thai basil, fresh chilli, green shallots	21
Bouillabaisse Crispy soft-shell crab, wilted spinach, chorizo, tarragon scented sweet corn veloute served with crispy bread	24
Barramundi (gf) Wild grilled Barramundi fillet, celeriac remoulade, asparagus, rosemary kipfler, apple cider hollandaise	25
Slow-cooked Lamb Slow cooked Lamb shoulder pressed with Hazelnut and Dukkah crust, mint pearls, grilled Haloumi, grilled eggplant & braising reduction sauce	24
Fish & Chips Smooth dory filets in crispy beer batter, served w chips, salad & lime aioli	24
Beef Cheek Risotto Slow-braised beef cheek, sundried tomato, shaved fennel, wild mushroom and sugar snap	23
Chicken Linguine Tender chicken pieces, roasted sweet potatoes, baby spinach, dried cranberries, crème fraiche	22

Sides

EQ Own Seasoned Cut Chips EQ house made seasoning & lime aioli	9
Garden Salad Served w balsamic vinegar	7

Dessert from our Patisserie

Strawberry & custard tartlet	6
Lemon & meringue tartlet	6
Vanilla brulée	6
Blueberry tartlet w yoghurt custard	6
Baked lemon tartlet	6
Belgium Chocolate tart	6
Chocolate brownie	6
Italian cannoli	6
Pistachio & chocolate gateaux (GF)	6
Cheese platter 3 varieties of cheese served w lavosh bread	15

Need a cake for a special occasion?
Red Velvet, Gateau St Honore and more...
Talk to us today!

All pastries and breads are made
at the Bakehouse.

