

All Day Menu

Toasted Breads

White sourdough, raisin toast, plain croissant \$5.5
Turkish bun (v), Gluten free \$6.5

Ham Cheese Croissant \$13

Prager ham & cheese on a flaky toasted croissant

Double Bacon & Egg Roll \$13 (gfo)

2 fried runny eggs, premium shortcut bacon & tomato sauce on a soft milk bun.

Eggs on Toast (gfo) \$14

2 Eggs your way (poached, fried, scrambled) w' sourdough toast.

Evolve Big Breakfast (gfo) \$28

2 eggs your way, premium shortcut bacon, sausage, hash, roast tomato's, mushroom, fresh avocado served w' sourdough toast.

Chilli Smashed Avo (gfo) \$23

A warm flaky croissant w' smashed avocado, scrambled eggs, crunchy chilli oil, rocket & danish feta. (chilli oil contains crunchy peanuts)

Breakfast Fritter (v)(gf) \$24

Our homemade grilled vegan fritter (pumpkin, lentil) served w' beetroot hommos, sautéed kale, avocado, pepitas & salsa.

Your choice of a poached egg or falafel

Bussin' Bircher (v) \$20

Our Evolve Signature Bircher. Apples, coconut, pepitas, dates, apricots, chia seeds, topped w' almonds, berries, coconut, raspberry coulis & a poached pear.

Hot Honey Haloumi \$24

Toasted turkish topped w' beetroot hommos, chilli hot honey haloumi, pickled onions, coriander, crispy shallots & finger lime.

I'm Wrapped \$22

2 scrambled eggs, sausage, premium shortcut bacon, hash, cheese, spinach, avocado & aioli in a soft tortilla wrap.

Rice Porridge (v) (gf) \$20

Warm rice porridge w' cinnamon, vanilla & almond milk, topped w' crushed nuts, fresh berries, golden raisins, coconut & delicious candied cherries.

Mediterranean Eggs \$23

Labneh, poached eggs, chilli oil, parsley, mint, garlic, pickled onions, crispy chickpeas, served w' toast. (chilli oil contains crunchy peanuts)

French Toast \$23.5

Thick cut brioche topped w' a house made biscoff mascarpone, crushed walnuts & biscoff crumble, vanilla bean ice-cream & fresh berries

Chocolate Cookie Waffles \$23.5

2 crispy toasted waffles topped w' cookie dough, crushed oreos, fresh berries, vanilla bean ice cream & a chocolate pouring sauce.

Eggs Benedict (gfo) \$24

Poached eggs, wilted spinach served on an English muffin topped w' house made hollandaise, micro herbs & your choice of bacon or salmon

Smoked Salmon Croissant \$24

Toasted croissant, cream cheese, pickled onion, smoked salmon, cucumber, avocado. Add a poached egg \$3

Shakshuka \$23

Middle eastern spiced shakshuka w' onion, tomato, spinach, roast capsicum, garlic & 2 eggs, topped w' crumbled feta, pesto & parsley, served w' sourdough

Acai Bowl (v) \$21

Our signature acai bowl topped w' seasonal fruit, coconut, granola & crunchy natural peanut butter

Chicken Caesar Schnitzel \$24

Crispy panko crumb chicken schnitzel topped w' cos lettuce, bacon, croutons, parmesan, our homemade Caesar dressing & a poached egg.

Thai Beef Salad \$24

Lettuce, cucumber, tomato medley, cabbage, capsicum, spanish onion, mint, crispy shallots & a thai nam jim dressing.

Fish and Chips \$25

Crispy beer battered Cod fish, chips, tartare sauce & a side salad.

Supreme Steak Sandwich \$25.5

Sirloin steak w' fresh onion, tomato, lettuce, pickles, beetroot relish, cheese & our signature steak sauce. Served w' fries.

Ultimate Vegan Wrap (v)(gfo) \$25

Our homemade grilled vegan patty (pumpkin, lentil), cucumber, beetroot relish, lettuce, carrot, onion, avocado, hommos & sweet chilli sauce. Served w' fries

Beef Brisket Cheeseburger (gfo) \$25

180g beef brisket patty, lettuce, tomato, cheese, pickles & evolve burger sauce served w' fries

Make it a double. Do it!! \$5

Cheeky Chicken Burger (gfo) \$24.5

Marinated grilled chicken breast, lettuce, tomato, smashed avocado, cheese, peri-peri mayonnaise served w' fries

Fries (gf) \$8

Served w' chicken salt & tomato sauce

Egg on Toast \$10

Scrambled egg served on a piece of sourdough

Cheesy Muffin \$14

1 fried egg, hash, tomato sauce, cheese on a toasted English muffin

Waffle \$15

Waffle w' berries, vanilla ice cream, fairy floss & chocolate sauce

Fish & Chips \$16

Crispy beer battered fish w' chips & tomato sauce

Cheeseburger \$15

Beef patty, cheese, tomato sauce & chips

Kids

Shakes \$6

Chocolate, vanilla, strawberry, caramel

Smoothies \$6

Strawberry, banana, peanut butter, mixed berry

Cold Pressed Juices \$6.5

Refer to cold drinks menu for flavours

Sides

Strawberry Jam | Honey \$1

Crunchy Peanut Butter | Nutella | Hash | Mushrooms | Egg \$3

Hollandaise | Beetroot Hommos \$3

Roast tomato's | Feta | Spinach | Kale \$4

Avocado | Haloumi \$5

Shortcut Bacon | Sausage | Falafels \$6

Smoked Salmon | Chicken \$7

Not all ingredients & garnishes are listed so please let us know of any allergies or dietary requirements.

10% surcharge on weekends, 15% surcharge on public holidays

(gfo) – can be made gluten free with some variation

(v) vegan, (gf) gluten free

Coffee

by Gabriel Coffee Roasters

Short Coffee \$4

Espresso, Macchiato, Piccolo

Coffee Regular \$5 | Large \$5.5

Flat white, cappuccino, latte, mocha, long black, chai, hot chocolate, red velvet, taro, matcha

Cold Brew \$7

Batch Brew Single Origin \$5

Babycino \$2.5

Puppycino \$1.5

Extras \$0.5

Coffee shot, syrup, honey, decaf

Extras \$1

Soy, oat, almond, coconut, lactose free

Evolve Hot Choc (gf) \$7.5

An incredible deconstructed hot chocolate with a delicious brownie. A must try! (gf)

Affogato \$7

Tea

English breakfast \$5
Earl grey \$5
Lemongrass ginger \$5
Jasmine green \$5

Peppermint \$5
Chamomile \$5
Sticky chai - Brewed w' milk \$7

Treats

Please have a look at our display for our daily selection of fresh treats.

Coffee Information

Milk Based Coffee

Our house blend which we use for all coffee served with milk is a speciality roast created by Gabriel Coffee Roasters designed specifically for our café. The "evolution blend" has dark cherry, hazelnut & malt chocolate tasting notes. Origins are Columbia, Brazil, Ethiopia, Papua New Guinea & India.

Espresso Based Coffee

Our black coffee blend, used for all espresso-based coffee is a single origin from Ethiopia that goes through both a washed and natural process. It has tasting notes of marzipan, raspberry & orange. It has a lighter body than our house blend but brings with it a fantastic sweetness & juiciness.

Cold Drinks

Frappes \$10 (v)

Weiss bar

Mango, pineapple, coconut milk

Frosty fruit

Pineapple, mango, banana, orange juice

Calipo

Pineapple, strawberry, orange juice

Coffee

Coffee, almond milk, ice

Smoothies \$10

Strawberry

Strawberries, milk, ice cream, honey

Mango

Mango, milk, ice cream, honey

Banana

Banana, milk, ice cream, honey

Peanut Butter

Peanut butter, ice, ice cream, milk, honey

Juices \$6.5

Cold Pressed Juices

Pure Orange

100% Australian oranges

Cloudy Apple

100% Australian Apple

Tropical

Orange, mango, passionfruit, lucama

Antiox

Apple, raspberry, passionfruit, rhubarb

Blueberry Glow

Blueberry, pear, coconut, aloe vera

Energise

Pineapple, spinach, cucumber, silverbeet, lettuce, lime, mint

Soft drinks \$4

Coke, Coke no sugar, Lemonade, LLB

Protein shakes \$10

23g protein

Strawberry

Berries, coconut water, protein, honey

Mango

Mango, coconut water, protein, honey

Banana

Banana, coconut water, protein, honey

Peanut Butter

Peanut butter, coconut water, protein, honey

Iced

Long Black \$5.5

Latte \$7

(ice)

Coffee, Chocolate, Mocha, Taro, Red Velvet, Matcha \$7.5 (ice-cream & cream)

Shakes \$8

Chocolate, Vanilla, Caramel, Strawberry

Evolve Specialties

Iced Dolce Latte \$8.5

Fresh espresso, ice, milk & a dollop of condense milk

Iced Strawberry Matcha \$9.5

Blended fresh strawberries, topped with ice, milk & premium matcha

Acai Smoothie \$10

Sparkling Water

San Pellegrino

250ml \$4.5 / 750ml \$8


Socials

 [@evolvewahroonga](#)

 [evolvecafe](#)

Contact

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Evolve

Food
Service
Excellence

MENU