

# DRINKS

PICCOLO / SHORT MACCHIATO	4.6
FLAT WHITE / CAPPUCCINO/ LATTE	4.9/5.9
MAGIC	5.9
MOCHA	6.2/7.2
WHITE CHOCOLATE MOCHA	6.2/7.2

ICED LATTE	6.5
ICED STRAWBERRY LATTE	7.5
ICED MOCHA	8.0
ICED WHITE CHOCOLATE MOCHA	8.0

SHORT BLACK/ESPRESSO	4.2
LONG BLACK	4.9/5.9
BATCH BREW	5.9
ICED LONG BLACK	6.5
POUR OVER (WEEKDAY ONLY)	POA
BARISTA BREAKFAST	13

ALTERNATIVE MILK \$1  
DECAF / EXTRA SHOT \$1

## ROOM19 SIGNATURE ICED COFFEE

COLD BREW	6.5
NITRO COLD BREW	8.2
LYCHEE COLD BREW	7.5
ICED GRAPE AMERICANO	8.0
GOLD RUSH	7.5

Smooth cold brew made from single origin cold brew, brightened with a juicy mango infusion

SWEET NOTHING	9.0
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A delicate harmony of single origin cold brew, sweet grape and floral jasmine tea

## HOUSEMADE SODA

STRAWBERRY CRUSH	9.0
Fresh strawberry, basil, lime, sugar, soda water	
JAPANESE YUZU LOVER	9.0
100% Japanese yuzu juice, sugar, soda water	
PASSION MANGO	9.0
Housemade mango puree, passionfruit, soda water	
SPARKLING WATER	3.5

## UJI CEREMONIAL MATCHA

HOT MATCHA (8OZ/12OZ)	7.0/8.5
ICED MATCHA	9.0
STRAWBERRY MATCHA	9.5
MANGO MATCHA	9.5
EARL GREY MATCHA	9.5

## MATCHA BLOSSOM

Osmanthus, jasmine and your choice of milk

## ROSE MATCHA

Edible rose petals, jasmine, honey and your choice of milk

HOJICHA LATTE	6.0/7.0	8.0
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## ROOM19 SIGNATURE (NON COFFEE)

CHAI LATTE	6.0/7.0	8.0
RED VELVET LATTE	6.0/7.0	8.0
TARO LATTE	6.0/7.0	8.0
HOT CHOCOLATE	6.0/7.0	8.0
HOT WHITE CHOCOLATE	6.0/7.0	8.0

## BABYCCINO

3.8

AURORA JASMINE	9.5
lychee, jasmine tea, yakult	

CITRUS CHEESECAKE MOCKTAIL	10.5
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CORN STORY LATTE	10.5
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TOY MATCHA CLOUD	10.5
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## COLD PRESS JUICE

### ORANGE BOTANICAL

Apple, pear, banana, passionfruit, spinach, lemon

## TEA POT EXTRA CUP \$2

ENGLISH BREAKFAST	6.0
EARLY GREY	6.0
PEPPERMINT/GREEN	6.0
LEMONGRASS & GINGER	6.0

# FOOD

## HOUSE MADE BANANA BREAD (V)

Housemade ganache & honey  
11

## EGGS ON SOURDOUGH (V, DF, GFO)

Eggs your way (scrambled egg + \$1), toasted sourdough, tomato relish  
14

## BREAKY ROLL (VO, GFO)

Bacon, fried egg, cheese, lettuce, hash brown, milk bun with sriracha mayo extra \$0.5/ tomato sauce/ barbecue sauce  
18

## MUSHROOM YOLK (V, GFO)

Miso mushroom, garlic hummus, chili jam, parmesan cheese, olive oil, dukkah, cured egg yolk, toasted sourdough  
26

## AVO ON SOURDOUGH WITH POACHED EGGS (V, DF, VGO, GFO)

Rye sourdough, sliced avocado, pickled fennel, dukkah, two free range poached eggs, dijon honey dressing, dill  
25  
+ smoked salmon \$7

## TURKISH EGG WITH ROTI (V, VGO, GFO)

Roasted eggplant, one free range poached egg, dill labneh yoghurt, shakshuka sauce, chili oil, herb mix, roti  
25  
+ chorizo \$5 / halloumi \$7

## BBQ SHORT RIBS NOODLES (DF, VGO)

Stir fried udon with onion & capsicum, BBQ beef short ribs, 63°C egg, spring onion, sprouts & angel hair chili, lotus root, sesame  
27

## ALL DAY BIG BREAKKY (VO, VGO, GFO)

Eggs your way, bacon, chorizo, grilled tomato, mushrooms, hash brown, tomato relish, toasted sourdough  
30

## XO CRAB SCRAMBLED (GFO)

Mushroom XO scrambled with crab meat, pesto, smoked chili oil, spring onion oil, sesame, pickled onion, coriander, mint, curry leaves, lime, toasted sourdough  
28

## ROOM19 WAGYU RICE SUPREME

Wagyu beef stir fried jasmine rice, sunny side up egg, onion, sesame, lime, yoghurt, crispy kale  
25

## MARINATED BEEF BENNY (GFO)

Housemade marinated beef with sesame, onion, cooked baby spinach, two free range poached eggs with hollandaise, toasted sourdough, cherry tomatoes  
27

## CHICKEN CROFFLE

Fried chicken thigh, croffle, one free range poached egg with hollandaise, kale slaw, yuzu miso  
25

## SPICY CHICKEN SANDO

Crispy chicken thigh with sweet & spicy sauce, cabbage, pickles mayo with brioche toast  
24

## YUZU CHICKEN BENNY

Buttery croissant, pickled papaya, fried chicken thigh, lime, micro herbs, two poached eggs with hollandaise, cherry tomatoes  
28

## PRAWN SANDO

Housemade prawn katsu, cabbage, mayo, mentaiko, curry leaves with brioche toast  
26

## ROOM19 WAGYU BEEF BURGER (GFO)

Housemade wagyu (Mayura Station) beef patty, lettuce, sliced tomato, pickles, cheese, bacon & special sauce with brioche roll, a side of waffle fries (sweet potato chips instead extra \$3)  
27

## I 'FRENCH' IT, I 'TOAST' YOU (at least 15 mins)

Berry compote, ganache, seasonal fruit, raspberry couli, fruit jelly, popping balls, housemade ceremonial matcha sauce  
28

## SHARING

### HONEY BUTTER CORN RIBS (V, VGO)

14

### TOKYO FRIES (DF)

Chips, crispy bacon, bonito, Tokyo Sauce, mayo, seaweed flake, spring onion  
17

### CHIPS/ SWEET POTATO CHIPS (V, DF)

12/14

## EXTRA

AVOCADO	5
BACON	7
ROASTED MUSHROOMS	6.5
HASH BROWN	4
GRILLED TOMATO	6
EGGS YOUR WAY	6
HOLLANDAISE	4
HALLOUMI	7
SMOKED SALMON	7
CHORIZO	5
BEEF PATTY	10

V = Vegetarian GF = Gluten Free VG = Vegan  
O = Option DF = Dairy Free

\*PLEASE NOTIFY US OF ANY ALLERGIES OR INTOLERANCES.

\*PLEASE NOTE, SOME DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND DAIRY.

\*15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS