

# John Kyle Espresso

Menu Before & After

# JOHN KYLE

## ALL DAY MENU

Serving from 630am — 2pm  
Kids menu on back  
Please order at counter

### BAKED GOODS

please see the display at counter

BANANA LOAF 7  
w/ vanilla maple butter

THICK CUT RAISIN TOAST \*VG 5.5  
w/ butter .6  
+ vanilla maple butter

HAM & CHEESE CROISSANT 9  
+ hollandaise (highly recommended) 1.5  
+ cherry tomatoes 1.5

EGGS YOUR WAY \*GFO VG 14.5  
two poached / scrambled +\$1 / fried  
free range eggs on organic sourdough w/  
house made dukkah & turmeric fennel glaze  
+ bacon 1 / bacon 2 4 / 6

SRIRACHA CHILLI SCRAMBLED EGGS \*GFO VG 18  
**Chef's recommendation**  
w/ spring onions, edamame, spinach  
& cherry tomatoes on organic sourdough  
+ blue swimmer crab 6

EGGS BENEDICT \*GFO 17  
served w/ poached free range eggs,  
fresh spinach & hollandaise on a milk bun  
+ smoked leg ham 6  
+ bacon 6  
+ halloumi & avocado \*VG 6  
+ smoked salmon, dill & capers 6.5

THE BREAKFAST BURGER 16  
bacon, free range egg, cheese, hollandaise,  
hash brown, spinach & caramelised onion  
+ avo / free range egg 2  
+ bacon 4

JOHN'S BIG BREKKY 29.5  
free range eggs, bacon, mushrooms, spinach,  
cherry tomatoes, hash brown, tomato relish  
& chorizo served on sourdough

MUSHROOMS ON TOAST \*GFO VG VOR 20.5  
garlic, thyme, wild & swiss brown mushrooms,  
spinach, walnuts, parmesan & herb butter  
w/ a poached free range egg

GREEN NOURISH BOWL \*GFO VG 21  
fresh spinach, edamame, broccoli, pepitas,  
pistachios, green olives, peas, spring onion  
w/ poached free range eggs & smashed avo  
+ organic sourdough 2.5

CHEF'S SALAD BOWL \*GF 21  
please see the specials board at the counter  
for the salad details  
+ pulled lamb / fried chicken / pork belly 6.5

BELGIUM WAFFLES 16  
w/ butterscotch, pecans & ice-cream

HOUSE MADE GRANOLA BOWL \*GFO VG 16  
mango puree, fresh seasonal fruits  
+ swap to coconut yoghurt \*VEGAN 1

TOASTED ORGANIC SOURDOUGH \*GFO VG 9  
w/ butter & jam / vegemite / peanut butter /  
honey / or any of the extras from the extras box

CORN FRITTERS \*GF VG 20  
**Crowd favourite**  
w/ spring onions, cherry tomatoes, spinach,  
smashed avo, relish & one poached free range egg

JK SMASHED AVO \*GFO VG 18  
**Most popular**  
served on organic sourdough, topped w/  
pomegranate, feta, house made dukkah  
& turmeric fennel glaze  
+ poached free range eggs 5

SMASHED MAPLE PUMPKIN \*GFO VG 17  
**Feeling adventurous**  
served on organic sourdough, topped w/  
chilli jam, pepitas & goats cheese  
+ poached free range eggs 5  
+ halloumi 4.5

BOWL OF CHIPS \*GF 11

VG = vegetarian GFO = gluten free option  
VOR = vegan on request  
Please ask for vegan options.  
Public holiday surcharge 15%

## TOASTIES & BURGERS

no alterations

ROASTIE TOASTIE 17.5  
12-hour slow cooked lamb shoulder,  
smashed maple pumpkin, caramelised onion  
& cheese served on a turkish pide  
w/ gravy dipper  
+ chips 4

HAM AND CHEESE TOASTIE 15.5  
smoked leg ham, tomato relish, aioli & cheese  
+ cherry tomatoes 2  
+ chips 4

VEGGIE TOASTIE \*VG 16.5  
smashed pumpkin, spinach,  
halloumi, mushrooms, swiss cheese  
& sundried tomato pesto

PORK BELLY BURGER 21  
asian slaw, kewpie & chilli glaze, served w/ chips

FRIED CHICKEN BURGER 21  
pickled pumpkin, spinach, sriracha, kewpie  
& crispy shallots, served w/ chips

### EXTRAS

FREE RANGE EGGS 1 / 2	3 / 5
BACON 1 / BACON 2	4 / 6
MUSHROOMS / SMOKED SALMON /	
SLOW COOKED PULLED LAMB /	
CRISPY FRIED CHICKEN / PORK BELLY	6.5
SMOKED LEG HAM	5.5
HALLOUMI	4.5
SIDE OF CHIPS	4
GRILLED CHERRY TOMATOES	3.5
HASH BROWN / FRESH SPINACH / AVO	3

### SAUCES

HOLLANDAISE	3
GRAVY	2.5
TOMATO RELISH / GARLIC AIOLI	1.5
TOMATO / BBQ	1

We can adjust most meals to suit gluten free & vegan  
diets. Please let the counter staff know of any allergens.  
We will do our best to accommodate.

# FEELING A LITTLE CHEEKY?

OUR BAR CHEEKY JOHN USUALLY OPENS AT 3PM—LATE ON FRIDAY, SATURDAY & SUNDAYS. THE BAR IS CURRENTLY CLOSED FOR WINTER.. WE WILL BE REOPENING ONCE IT'S WARMER.

Follow @cheeky.john for updates.

## KIDS

EGG ON TOAST W/ SOURDOUGH	8
BACON & EGG BURGER bacon, egg, cheese, hash brown & tomato or bbq sauce	11
AVO ON TOAST W/ FETA	10
WAFFLES 1 waffle w/ maple syrup & ice-cream	10

## COFFEE

By @slidecoffee

Black	4.5
White	5 / 5.5 / 6
Batch Brew	5
V60	6 / 10
Iced Black	5
Iced Latte	6.5
Cold Brew Can (Black)	6.5
Bulletproof Coffee	6

## TEA

By @littlewildingco

English Breakfast / Earl Grey / Lemon and Ginger / Green Tea / Peppermint / Chamomile / Chai	4.5
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Milkshake chocolate, strawberry, caramel, vanilla, coffee	6 / 7
Thickshake chocolate, strawberry, caramel, vanilla, coffee	9
Coconut Water	5

## ALTERNATIVE BREWS

Chai Latte / Hot Chocolate / Turmeric Latte	5 / 5.5 / 6
Dirty Chai / Matcha	5 / 5.5
Iced Chocolate / Iced Chai / Iced Turmeric Latte / Iced Matcha	6.5

## SMOOTHIES

All smoothies are made with coconut milk

Green Goodness mango, banana, spinach & lime	9
Berry Nana banana, blueberries, boysenberries & dates	9
Let's get Tropical mango, banana, pineapple & passionfruit	9

## COLD PRESSED JUICES

By @alliespressedjuices

Valencia Orange 100% Australian seasonal oranges	6.5
Watermelon watermelon, apple, strawberry & lime	6.5
Daily Greens celery, green apple, spinach, lemon, ginger & botanicals	6.5
Love Beets carrot, beetroot, green apple, lime & ginger	6.5
Sublime Pine pineapple, pear, apple, lemon & mint	6.5
Kid's Appe Juice	5.5
Kid's Orange Juice	5.5

# DRINKS

## TAPS

See the bar for more beer and drink selections


TAP BEER	8
TAP SELTZER	10
GINGER BEER	10

## BRUNCH COCKTAILS


MIMOSA House sparkling wine & fresh orange juice <i>Light &amp; sweet</i>	12
BLOODY BLYTHY Vodka, tomato juice & a kick from our chilli jam <i>Savoury &amp; spicy</i>	14
CHEEKY ESPRESSO MARTINI A double shot of JK Everyday mixed w/ booze <i>Full bodied, earthy &amp; dry</i>	18
POSITANO SPRITZ Limoncello we made from scratch & a splash of prosecco <i>Light &amp; citrusy</i>	14

## WINES

CHARLES PELLITIER BUBBLES France	10 / 30
MT RILEY SAV BLANC Marlborough, New Zealand	8.5 / 25
BROCKENCHACK PINOT GRIGIO Eden Valley, South Australia	10 / 30
BROCKENCHACK TRU SU ROSE Eden Valley, South Australia	10 / 30
YARRAWOOD PINOT NOIR Yarra Valley, Victoria	10.5 / 35
BROCKENCHACK ZIPLINE SHIRAZ Eden Valley, South Australia	10 / 40

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## WELCOME TO JOHN KYLE

Whether it's your first visit or your daily routine, we're stoked that you're supporting a local Aussie business striving to build something special in one of the best places on earth: Queensland's Sunshine Coast.

Our mission is simple: to create a cosy corner where folks can enjoy delicious food and a smooth brew.

With freshly sourced produce from top-notch local suppliers, we make your classic café favourites in our unique John Kyle style. Want to step out of your comfort zone? Ask our team for their recommendation on something adventurous. Prefer a familiar favourite? Well, you know how it goes: 'If it ain't broke!'

Kick back and stay a while. We're all smiles at John Kyle.

### We thank all of our suppliers:

House coffee blends & singles are roasted by Slide Coffee  
Teas are sourced from Little Wildling Co.  
Sourdough & pastries are baked by Tanglewood Bakery  
Eggs laid by Yallumba Farm  
Fresh fruit & veg from Suncoast Fresh



MAROOCHYDORE

# JOHN KYLE



### ON TAP

Tap Beer	8
Tap Seltzer	10
Ginger Beer	10

### COCKTAILS

<b>Mimosa</b> House sparkling wine and fresh orange juice <i>Light &amp; sweet</i>	12
<b>Bloody Blythy</b> Vodka, tomato juice and a kick from our JK chilli jam <i>Savoury &amp; spicy</i>	14
<b>Cheeky Espresso Martini</b> A double shot of JK Everyday mixed with booze <i>Full bodied, earthy &amp; dry</i>	18
<b>Positano Spritz</b> Housemade Limoncello with a splash of prosecco <i>Light &amp; citrusy</i>	14

### WINES

<b>Charles Pellitier (Bubbles)</b> France	10/30
<b>Mt Riley (Sav Blanc)</b> Marlborough, New Zealand	8.5/25
<b>Brockenchack (Pinot Grigio)</b> Eden Valley, South Australia	11/30
<b>Brockenchack (Tru Su Rose)</b> Eden Valley, South Australia	10/30
<b>Yarrowood (Pinot Noir)</b> Yarra Valley, Victoria	10.5/35
<b>Brockenchack (Zipline Shiraz)</b> Eden Valley, South Australia	10/40

### Had a smile at John Kyle?

If you have a second,  
please help us gain some street  
cred by giving us a 5-star review!



At John Kyle, we strive to accomodate your dietary needs where we can. Please talk to our counter staff about any allergens and your requirements, and we will do our best to accomodate.

[V] Vegetarian  
[VGO] Vegan Option  
[GF] Gluten Free  
[GFO] Gluten Free Option

Please also note that a 15% surcharge applies on public holidays.

To order, please meet us at the counter.

## ALL DAY MENU

<b>Baked Goods</b>	
Please see counter display	
<b>Banana Loaf</b>	<b>8</b>
Served with Vanilla Maple Butter	
<b>Thick-Cut Raisin Toast</b> [V]	<b>6.5</b>
Served with butter + Vanilla Maple Butter (\$0.60)	
<b>Ham &amp; Cheese Croissant</b> [V] [VGO]	<b>11.5</b>
Smoked leg ham and swiss cheese + Hollandaise (\$3.00) + Cherry Tomatoes (\$3.00)	
<b>Chips by the Bowl</b> [GF] [V]	<b>11</b>
Served with your choice of sauce	
<b>Toasted Organic Sourdough</b> [GFO] [V] [VGO]	<b>10</b>
Served with your choice of butter & jam, Vegemite, peanut butter, honey or any of the 'extras' (\$ as per item)	
<b>Belgium Waffles</b>	<b>17</b>
Served with butterscoth, pecans and ice cream	
<b>Housemade Granola Bowl</b> [GFO] [V] [VGO]	<b>16</b>
Served with mango puree and fresh seasonal fruits + Swap to coconut yoghurt [VEGAN] (\$1.00)	
<b>JK Everyday Smashed Avo</b> [GFO] [V] [VGO]	<b>18.5</b>
Served on organic sourdough and topped with pomegranate, housemade dukkah and turmeric fennel glaze + Egg (\$2.00)	
<b>Free-Range Eggs Your Way</b> [GFO] [V]	<b>15</b>
Choose from either poached (2), scrambled (add \$1.50) or fried Served on organic sourdough with housemade dukkah and turmeric fennel glaze + Bacon (Single = \$4.00, Double = \$6.00)	
<b>Sriracha Chilli Scramble Eggs</b> [GFO] [V]	<b>20</b>
Served on organic sourdough with spring onions, edamame, spinach and cherry tomatoes	
<b>Eggs Benedict</b> [GFO]	<b>18</b>
Served on a milk bun with poached free-range eggs, spinach and hollandaise + Bacon / smoked leg ham / halloumi & avo [V] / smoked salmon (\$5.00)	
<b>Corn Fritters</b> [GFO] [V]	<b>22</b>
Served with spring onions, cherry tomatoes, spinach, avo, tomato relish and poached free-range egg (1) + Egg (\$2.00)	
<b>Mushrooms on Toast</b> [GFO]	<b>22.5</b>
Wild & swiss brown mushrooms with garlic, thyme, spinach, walnuts, parmesan herb butter, poached free-range egg served on organic sourdough	

OUR MVP

CHEF'S KISS

CROWD FAV!

<b>Green Nourish Bowl</b> [GFO] [V] [VGO]	<b>22</b>
Spinach, edamame, broccoli, pepitas, pistachios, green olives, peas, spring onion, poached free-range eggs (2) and avo + Organic sourdough (\$2.50)	
<b>Smashed Maple Pumpkin</b> [GFO] [V] [VGO]	<b>18</b>
Served on organic sourdough and topped with chilli jam, pepitas and goats cheese + Egg (\$2.00) + Halloumi (\$4.50)	
<b>Chef's Salad Bowl</b> [GFO] [V] [VGO]	<b>29</b>
Please see the specials board at the counter + Pulled lamb / fried chicken / pork belly (\$6.50)	

SOMETHING ADVENTUROUS!

GO BIG!

YA KIDDING!

<b>John's Big Brekky</b>	<b>30</b>
Free-range eggs, bacon, mushrooms, spinach, cherry tomatoes, hash brown, tomato relish and chorizo served on organic sourdough + Pulled lamb (\$6.50)	

## TOASTIES & BURGERS

All toasties & burgers cannot be altered, sorry!	
<b>Roastie Toastie</b>	<b>18.5</b>
12hr slow-cooked lamb shoulder, smashed maple pumpkin, caramelised onion, cheese between turkish pide and served with a gravy dipper + Chips (\$5.50)	
<b>Ham &amp; Cheese Toastie</b>	<b>17</b>
Smoked leg ham, tomato relish, aioli and cheese + Chips (\$5.50)	
<b>Veggie Toastie</b> [V]	<b>18</b>
Smashed maple pumpkin, spinach, halloumi, mushrooms, swiss cheese and sundried tomato pesto	
<b>The OG Breakfast Burger</b> [GFO]	<b>24.5</b>
Bacon, free-range egg, cheese, hollandaise, hash brown, spinach and caramelised onion + Avo (\$2.00)	
<b>Pork Belly Burger</b>	<b>23</b>
Served with asian slaw, kewpie and chilli glaze with a side of chips	
<b>Fried Chicken Burger</b>	<b>23</b>
Served with pickled pumpkin, spinach, sriracha, kewpie and crispy shallots with a side of chips	

## KIDS

<b>Little Eggs on Toast</b>	<b>8</b>
Poached free-range eggs on organic sourdough	
<b>Bacon &amp; Egg Burger</b>	<b>11</b>
Bacon, free-range egg, cheese, hash brown and sauce (tomato/BBQ)	
<b>Avo on Toast</b>	<b>10</b>
Avo served with feta on organic sourdough	
<b>Mini's Waffle</b>	<b>10</b>
Served with maple syrup and ice cream	

## EXTRAS

Poached free-range eggs (single/double)	<b>3/5</b>
Bacon (single/double)	<b>4/6</b>
Mushrooms / smoked salmon / 12hr slow-cooked lamb shoulder / crispy fired chicken / pork belly	<b>6.5</b>
Smoked leg ham / side of chips	<b>5.5</b>
Halloumi	<b>4.5</b>
Cherry tomatoes	<b>3.5</b>
Hash brown / spinach / avo	<b>3</b>
Hollandaise	<b>3</b>
Gravy	<b>2.5</b>
Tomato relish / garlic aioli	<b>1.5</b>
Tomato sauce / BBQ sauce	<b>1</b>

## HOT BEVS

For a more comprehensive coffee selection, please see our Reserve menu.	
<b>Black</b>	<b>4.5</b>
<b>White</b>	<b>5.3/5.8/6.3</b>
<b>Batch Brew</b>	<b>5</b>
<b>Bulletproof</b>	<b>6.5</b>
<b>Organic Herbal Tea</b>	<b>5</b>
English Breakfast, Earl Grey, Lemon & Ginger, Green Tea, Peppermint, Chamomile or Dandy Chai	
<b>Chai Latte / Turmeric Latte / Matcha Latte / Matcha Latte</b>	<b>5 (Glass) / 6.5 (Mug)</b>
+ Almond/coconut/lactose free/oat/soy (\$0.50)	
+ Add extra shot / milk (\$1.00)	
+ Upgrade to iced (\$1.00)	

## COLD BEVS

<b>Cold Brew Can</b> (Black)	<b>6</b>
<b>Green Goodness Smoothie</b>	<b>9</b>
Mango, banana, spinach, lime with coconut milk	
<b>Berry Nana Smoothie</b>	<b>9</b>
Banana, blueberries, boysenberries, dates with coconut milk	
<b>Let's get Tropical Smoothie</b>	<b>9</b>
Mango, banana, pineapple, passionfruit with coconut milk	
<b>Milkshake</b>	<b>7</b>
Chocolate, strawberry, caramel, vanilla, or coffee + Coffee flavour (\$1.00) + Upgrade to thickshake (\$1.00)	
<b>Coconut/Watermelon Water</b>	<b>5</b>
<b>Valencia Orange Juice</b>	<b>6.5</b>
100% Australian seasonal oranges	
<b>Watermelon</b>	<b>6.5</b>
Watermelon, apple, strawberry and lime	
<b>Daily Greens</b>	<b>6.5</b>
Celery, green apple, spinach, lemon, ginger and botanicals	
<b>Love Beets</b>	<b>6.5</b>
Carrot, beetroot, green apple, lime and ginger	
<b>Sublime Pine</b>	<b>6.5</b>
Pineapple, pear, apply, lemon and mint	