

Welcome to our Rosebank coffee roastery and espresso bar, when you're ready to order please head over to the counter and let your barista know what we can get you.

All espresso-based drinks are prepared using our signature Heirloom Blend roasted on-site.

This coffee is our take on what a traditional espresso should taste like. It's warm, comfy, and easy-drinking. Component beans change throughout the year, but the intent remains the same: great flavour, body, and balance. Look out for sweet raspberry acidity, a touch of lime and nut, and a finish of dark chocolate.

For something different check out our second hopper for an alternate daily bean.

BLACK SGL/DBL

Ristretto Espresso 14/19

Americano Long Black 17/22

If you enjoy your coffee black also check out today's batch brew option for a killer cup of one of our microlot roasts.

WHITE SGL/DBL

Macchiato Piccolo Gibraltar Cortado 17/22

Cappuccino Flat White Latté 20/25 22/27

We serve our milk beverages at a size, ratio, and temperature suited to the strength and style of the drink. If you prefer something else just ask and we'll do our best to accommodate.
Soy milk or an extra shot at +5

TASTING FLIGHT 65

Can't decide? Try it all with a tray of today's microlot served three ways: espresso, milk drink, and filter. Settle in, this can take a few minutes to prepare.

FILTERS

There's so much more to specialty coffee beyond espresso. For a brew of something different try any of our beans through these filter, pourover, and alternative methods.

V60 30
This manual pourover method produces a light, nuanced, almost tealike cup great for spotlighting flavour, brightness, and aroma. Serves one.

Chemex 55
Similar to the V60 in method, but the thicker filters of this American brewer offer bold body and big flavour with a little less nuance. Serves two.

Aeropress 30
Perhaps the world's most versatile coffee brewing device, we love the Aeropress for the range it offers. Available as espresso-, filter-, or plunger-style brews.

Batch Brew 25
Ask your barista about today's bean brewed fresh in our Moccamaster for a cup of filter that doesn't suck.

COLD COFFEE

Iced Americano dbl espresso, ice, water 24
Iced Latté dbl espresso, ice, water 28
Affogato dbl espresso over vanilla ice cream 35

Cold Brew Bottle 35
15-hr steep and filter of our sweet and fruity Konga.

Cold Brew Tonic 35
Floral Fentimans Tonic poured over ice and stained with a dash of our fruity Konga cold brew for a fresh summer spritzer. Swap cold brew for daily espresso.

NOT COFFEE

Lindt Hot Chocolate 29
Two Lindor balls melted in fresh microfoamed milk.
Tea 16
Ceylon, Rooibos, Green, or Earl Grey.

Fresh Bottled Fruit Juice 30/38
Orange, yellow, green and red. Ask your barista for today's availability.

Bundaberg Brewed Drinks 26
Go classic Ginger Beer or Blood Orange.

Fentimans Brewed Botanicals 32
Rose Lemonade, Dandelion & Burdock, Mandarin & Seville Orange jigger, Cherry Cola, or Wild English Elderflower.

San Pellegrino sparkling mineral water 20
Acqua Panna still mineral water 20
Coca-Cola 18

If you liked what you drank, brew it yourself. All of our coffees are available for purchase, wholebean or ground. Please browse our selection of brewing equipment perfect for gifts, or treat yourself.

FATHER

ROASTERY & ESPRESSO BAR

Welcome to Father Coffee Rosebank, when you're ready to order just head over to the counter and let us know where you're seated and what you'd like.

ALL-DAY TOAST

Peanut Butter & Jam 42

Buttered brioche flattened in the grill served with a seasonal jam and your own mini tub of ridiculously good Jackpot® double-roasted peanut butter.

Eggs & Soldiers 45

Two soft-to-medium boiled free-range eggs served with buttered sourdough dippers.

Avocado & Egg 49

Smashed avo with chilli and lime on buttered rye topped with a soft-medium boiled egg.

Crowned with Parma ham 69

No egg, just avo 39

Marmite & Mature cheddar 43

Original Marmite on buttered toast layered with grated cheddar softened on the grill.

Sub out Marmite for Bovril or apricot jam.

French Toast & Fruit 60

Soft-centred sweet brioche french toast covered in double yoghurt, seasonal fruit, honey and cinnamon.

Cheese & Cheese & Cheese 49

Peppered brie, German emmenthaler & 6-month mature cheddar hot sandwiched between slices of toasted rye.

Bruschetta & Basil 55

The definitive light lunch. Toasted sourdough with spicy housemade tomato salsa, drizzled with olive oil, topped with fresh torn basil.

Brie & Ham & Apricot 55

Sourdough with thick-sliced brie softened on top of gypsy ham, served with a dollop of apricot jam.

Nutella & Banana 49

Thick layered chocolate hazelnut spread beneath a split banana atop grilled brioche toast.

Our kitchen is small (tiny) so please bear with us during busy periods. Eggs are free-range. Our kitchen uses nuts, tree nuts, and other allergens. Please advise if you have any special requirements.

FILLED BUTTER CROISSANTS

Our fresh-baked butter croissants don't stick around long so order before they're all gone.

Gypsy Ham & Emmenthaler 39

Emmentaler & Tomato 35

Smashed Avo & Egg 59

CLASSIC SANDWICHES

Order these fresh and fluffy, or warm and a little flattened in our grill.

Hummus & artichoke & rocket 45

Blue cheese & fig & rocket 38

Gypsy ham & cream cheese w/ pepperdew & basil 48

Pastrami & emmenthal w/ pickle, sauerkraut & mustard 56

OATS

Rooibos & Apple Bircher 35

The mother of all muesli. 16-hour Rooibos and apple soaked Swiss muesli, tossed with yoghurt then garnished w/ honey & fresh apple slices.

Milk & Espresso Oats 35

Sounds odd, tastes delicious. Warm oats infused with steamed milk and a shot of espresso, served with a sprinkle of cacao nib for a bitter chocolate bite.

SWEET TREATS

Visit the display for today's selection of the best doughnuts and croissants in town, baked and delivered fresh Tuesday to Sunday by Tonka Bean Bakery. Monday is cake day. Cookies are forever. Below are some of our favourites

Vanilla Crème Custard Donut 28

Yes, the famous one. Decadent and delicious. Pretty much every kind of perfect you'd expect it to be. Look out for other delicious fillings, from choc to PB&J.

Swedish Bun 35

The perfect coffee partner. Knotted in the traditional Swedish style and layered with butter, cardamom, and sugar. Served slightly warm with a side of butter.

Snickers Cruffin 35

Ridiculous name, ridiculously good. Croissant pastry, shaped like a muffin, piped full of caramel peanut butter crème and topped with a chunk of Snickers.

We order a limited number of treats each day, please accept our apologies if your first choice is sold out.

**FRESH
TO DEATH**