



SeoulSisters



private catering available | info@seoulsisters.com.au

HOT DRINKS	
COFFEE (<i>dimattina beans</i>)	
<i>small</i> single shot	4
<i>medium</i> double shot	4.8
// espresso	3.5
// macchiato	4
// piccolo	4
// latte	4
// flat white	4
// cappuccino	4
// mocha	5
// hot chocolate	5
// iced latte	6
+ extra shot	+ 0.8
almond // oat // soy	+ 1
TEA	
loose leaf genmai green (pot)	5
korean dongquell herb	4
peppermint	4
earl grey	4
honeydew green	4
english breakfast	4
chai	4
// iced	5

COLD DRINKS	
BOTTLES	
remedy kombucha	6
// passionfruit	
// ginger lime	
// mango passion	
soft drinks	4
// coke	
// coke zero	
// sprite	
mineral water	
// 330ml	4
// 750ml	7
HOUSE MADE	
freshly squeezed orange juice	6
peach iced tea	5
+ lime & mint	+2
avocado smoothie	9
berry smoothie	9
energiser smoothie:	9
espresso – oat – banana –	
cacao nibs – ice	
MIDDAY COCKTAIL – seoul side	15
made with SOJU	

8.00AM - 2.00PM

좋은 아침 GOOD MORNING

BANANA BREAD <i>with creamy butter</i>	5
URAILDA SOURDOUGH (2) <i>topped with vegemite or jam</i>	5
BUTTER CROISSANT <i>// jam</i>	5
<i>// barossa gypsy ham – swiss cheese</i>	8
<i>// barossa bacon – eggs – lettuce – tomato chutney</i>	10
TOASTIE <i>your choice of uraidla sourdough or square sourdough</i>	
<i>// gypsy ham – swiss cheese</i>	9
<i>// barossa bacon – eggs – lettuce – tomato chutney</i>	15
BLT <i>barossa bacon – lettuce – tomato</i>	13
HOUSE MADE GRANOLA <i>poached seasonal fruit – mascarpone – fresh berries</i>	16
SMASHED AVOCADO <i>poached egg – feta – uraidla ciabatta – dukkha</i>	16
ENGLISH MUFFIN <i>egg – bacon – tomato chutney</i>	9
CHILLI PRAWNS <i>scrambled eggs – coconut rice – fried onion</i>	18
EGGS BENNY <i>poached eggs – english muffin – swiss cheese – baby spinach – hollandaise sauce</i>	15
<i>+ gypsy ham</i>	+1
<i>+ smoked salmon</i>	+3

ADD	
<i>+ house made kimchi</i>	5
<i>+ avocado</i>	3
<i>+ free range poached egg</i>	2
<i>+ barossa federation bacon</i>	4
<i>+ gluten-free bread</i>	2

11.30AM - 2.00PM

좋은 오후예요 GOOD AFTERNOON

DUMPLINGS (8) <i>pickled ginger – sesame soy sauce</i> <i>// vegan</i> <i>// vegetarian</i> <i>// pork</i>	15
HOUSE. MADE BEEF CHEEK MUSHROOM PIE <i>served with tomato chutney</i>	10
KFC BURGER <i>korean fried chicken – egg – toasted brioche – cheese – onion – aioli</i>	16
CHICKEN SATAY SKEWERS (2) <i>haloumi – salad</i>	15
COCONUT CURRY (GF) (V) <i>steamed rice</i>	15
COCONUT CHICKEN CURRY <i>steamed rice</i> <i>+ poached egg</i>	18 +2
PANCAKE <i>australian prawn – vegetable korean pancake – sesame soy dipping sauce</i>	19
BIBIMBAP <i>steamed rice – poached egg – spinach – onion – mushroom – bean sprouts – carrot – radish – gochujang</i> <i>// snow pea tendrils (GF) (V)</i> <i>// teriyaki sauce and lime chicken</i> <i>// beef eye fillet (marinated in soy, pear, garlic, ginger sauce)</i> <i>// tasmanian smoked salmon</i> <i>swap the rice for lettuce</i>	15 17 18 18 +2

ADD	
<i>+ house made kimchi</i>	5
<i>+ avocado</i>	3
<i>+ free range poached egg</i>	2
<i>+ barossa federation bacon</i>	4
<i>+ gluten-free bread</i>	2