

GOOD FOOD BRINGS GOOD MEMORIES.

Whether you are entertaining friends or want a tranquil corner to enjoy your own company, we have got you covered. Ours is a quintessential creative space that feels like home for those who like the idea of being at peace, enjoying delicious and healthy food while sharing stories over a hot cup of coffee.



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ALL DAY MENU

TOAST & CONDIMENTS | 8

Spelt sourdough or sweet potato sourdough w/ butter, chia berry jam or peanut butter, vegemite

AVOCADO TOAST (GFO) | 16

Cherry tomatoes, green chilli zhoug, fine herbs sheep's milk labneh, walnuts & spelt sourdough

+ Poached egg 3, Lucas bacon 4, Roast salmon 6

ORGANIC EGGS (GFO) | 12.5

Poached, fried or scrambled, za'atar roasted tomatoes, St.Davids Gippsland butter, spelt sourdough

+ Hash brown 3, Lucas bacon 4, Smashed avocado 4, Braised chickpeas 4, Roast salmon 6

BREAKFAST PLATE (V) | 21

Soft boiled egg, chickpea falafel, smashed avocado, cherry tomatoes, tatashe chilli relish, rye caraway toast

+ Hash brown 3, Lucas bacon 4, Roast salmon 6

OVERNIGHT OATS (V) (VGO) | 18

Coconut milk, black figs, walnut crumble Greek yoghurt, saffron, grapes & golden raisins

BACON & EGG PANINI | 13.5

Chilli fried egg, grilled Lucas bacon, spiced tomato relish hollandaise, za'atar, warm toasted panini

+ Hash brown 3, Smashed avocado 4

SELECTION OF SANDWICHES AVAILABLE: SEE DISPLAY | 12.5

 SPICE LEVEL
(V) VEGETARIAN (GFO) GLUTEN FREE OPTION
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FRENCH TOAST | 22

Brioche, cinnamon sugar, blackberries, black figs cardamom syrup, & Golden Gaytime ice-cream

BAKED TURKISH EGGS (V) | 22

Baked Organic eggs, chickpeas, tomato & oregano harissa paste, sheep's milk labneh, spelt sourdough. (Allow 15 Mins)

SUPER GREEN FALAFEL (V) (VGO) | 18

Pickled beetroots, tahini yoghurt, cucumbers toasted almonds, spiced freekeh & red wine dressing

SALTED BEEF SANDWICH (GFO) | 21

Braised beef brisket, Swiss cheese, truffle mayo radishes, pickled zucchini & spelt sourdough

POACHED ZA'ATAR CHICKEN | 21

Tatashe chilli relish, spiced freekeh, chickpeas pickled zucchini, toasted pecans & red wine dressing

+ Smashed avocado 6

ROAST HARISSA EGGPLANT | 18

Pearl barley, chickpeas, cucumbers, tahini yoghurt red radishes, toasted walnuts & pomegranate molasses.

+ Roast salmon 6

A SELECTION OF PASTRIES: SEE DISPLAY

TODDLERS | 9

Scrambled eggs, bacon & toast Cinnamon french toast, vanilla ice-cream

BEVERAGES

COFFEE

Babychino	2	
Espresso	3.5	
Macchiato	4	
Picollo	4	
Cappuccino	4	4.5
Chai Latte	4	4.5
Flat White	4	4.5
Hot Chocolate	4	4.5
Latte	4	4.5
Long Black	4	4.5
Mocha	4.5	5
Dirty Chai	4.5	5
Tumeric Latte	5	5.5

OVER ICE

Iced Chai		5
Iced Chocolate		5
Iced Latte		5.5
Iced Long Black		5
Iced Mocha		6

Extras

Bonsoy/ Oat Milk/ Almond Milk/	.5	
Caramel/ Vanilla/ Hazelnut	.5	
Macademia	1	

TEAS

Chamomile Blossom	4	4.5
English Breakfast	4	4.5
French Earl Grey	4	4.5
Honeydew Green	4	4.5
Lemongrass Ginger	4	4.5
Peppermint	4	4.5

ICED TEAS | 6

Black Tea With Hibiscus & Cranberry	
Green Tea With Moroccoan Mint	
White Tea With Elderflower & Lemon	
Green Tea With Moroccan Mint	
White Tea With Elderflower & Lemon	

SODAS

Lemon Lime Bitters	5.5
Ginger Beer	5.5
Organic Cola	5.5
Blood Orange	6
Passionfruit	6
Pink Lemonade	6

KOMBUCHAS | 6

Watermelon & Mint	
Ginger & Lime	
Hibiscus Flower	
Sencha Green Tea	
Traditional	
Ginger & Lemon	
Seasonal - Mango	

JUICES & SMOOTHIES | 6

Valencia Orange: 100% Australian Valencia Oranges

Gingered Apple: Green Apple, Ginger & Lemon

Watermelon: Watermelon, Apple Strawberry, Lime

Heartbeet: Beetroot, Carrot, Apple, Ginger, Lime

Daily Greens: Celery, Apple, Silverbeet, Pear, Lemon, Ginger

Sublime Pine: Pineapple, Apple, Pear, Lemon, Mint

C ORGANIC COCONUT WATER | 4.5

SECRETS OF THE SOUL

SOUL TREE CAFÉ HOUSE WINES | 28

Rose

Prosecco

Pinot Gris

Cabernet Merlot

Pinot Noir

THE ORGANIC WAY | 35

2020 Mark Davidson Sauvignon Blanc Semillon

Lemon and lime citrus, with fresh tropical fruits.

2019 Mark Davidson Chardonnay

Refreshing citrus flavours typical of cool climate Chardonnay, with hints of tropical fruit.

A soft and creamy mouthful lingers.

2017 Mark Davidson Shiraz

Blackcurrant and black pepper.

2019 Mark Davidson Cabernet Merlot

Sweet red berry and fruitcake flavours with a light peppery finish.

BEER | 9.5

Paddo Pale

Glamarama Ale

Lovedale Lager

Sydney Cider



OUR STORY

It all started with a dream of creating a space that brings the phrase “home to homey” to life; a place where we get to experiment with our creative ideas to deliver healthy organic food using high quality produce. Enter: Soul Tree Café, where gourmet food meets a peaceful ambience.

OUR PLACE

We decided to place the cafe on the grounds of The Flour Mill that arrived in Summer Hill in 1922. Its landmark silos appeared in the 1950s as the capacity grew and has been the reason behind some of Australia’s favourites loaves- until operations wound up in 2009. With its rich history that complements the beautiful Summer Hill surrounding, it’s the perfect place to give the Soul Tree Café its chance to build a strong community with their own stories of bonhomie over coffee and bites.

OUR SOUL

Establishing an iconic place needs an equally admirable gourmet soul to “breathe new life” in it. So, we at The Soul Tree Café partnered with Tomislav Martinovic, a highly-experienced, world-class chef who has worked in kitchens across Australia and London, even making an appearance on MasterChef Australia. He got on board to lend his expertise as our principal consultant on F & B, curating a fusion Menu to get you the world’s best on a plate.

So, this is how our little story came to be. Here’s to breathing beautiful coffee aromas and savouring mouthwatering delicacies while enjoying warm conversations: Bon Appetit!

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