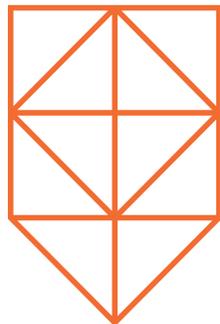


My Kingdom for a Horse

Specialty Coffee



Menu available all-day

All pricing includes 10% GST

Surcharge of 15% applies on Public Holidays

No split itemised accounts

To help us process individual payments faster, please ask for your bill at the table

Please inform us of any dietary requirements (especially allergies)

Sourdough toast with butter/jam/vegemite Add avo smash (V) \$6.00	\$8.50
Beigelry Blueberry bagel with cream cheese or butter (Veg)(D)	\$8.90
Fleurieu cow's milk yoghurt and gluten free granola (Veg)(D)(GF) Add coconut yoghurt \$1.00	\$13.90
Chilled coconut chia pudding with passionfruit and citrus (V)(DF)(GF)	\$14.90
Vanilla bean pannacotta with strawberries 3 ways and berry choc bark (D)(Veg)	\$13.90
Crispy buttermilk waffles with maple glazed cherries and whipped bourbon butter Add a slice of crispy bacon (D) \$4.00	\$20.90
Traffic Stopper: Grilled sweet potato and polenta slice topped with avo smash, spicy pumpkin and beetroot hummus (V)(DF)(GF) Add a poached egg \$3.00 Add feta \$4.00 Add chorizo \$4.00	\$19.90
Shakshouka: Israeli style eggs baked in spicy rich tomato sauce with chargrilled flat bread (Veg)(DF) Add feta \$4.00 Add chorizo \$4.00	\$17.90
Huevos Rancheros Kingdom style: A crispy tortilla filled with smoky vegan beans, fried egg, avo smash and sour cream (Veg)(D) Add chorizo \$6.00 Add feta \$4.00	\$20.90
Eggs Benny: 2 poached eggs on sourdough with braised ham hock and dill hollandaise (D) OR Eggs Florrie: 2 poached eggs on sourdough with hot smoked trout, spinach and dill hollandaise (D)	\$20.90
The full Kingdom: Poached eggs, spinach, bacon, mushrooms, roast tomato all on sourdough toast (DF)	\$25.50
Onesie: 1 poached egg on a potato galette topped with our smoky beans and spinach (GF)(Veg)(DF) Add a slice of bacon \$4.00 Add haloumi \$6.00	\$19.90
Build your own brekkie! Start with 2 Free Range eggs and toast and add extras of your choosing: A slice of smokehouse bacon, chorizo, mushrooms, feta, roast tomato, spinach, potato rosti All \$4.00 each 2 slices of smoke house bacon, hot smoked ocean trout, smoky beans (V), haloumi or avo smash (V) All \$6.00 each Hollandaise \$2.00 Relish \$2.00 Aioli \$2.00 Gluten Free Bread \$2.00	\$11.20+
Kids boiled egg with soldiers	\$7.90
Bowl of hand cut chips with aioli (GF)	\$11.50

More Like Lunch

Grilled haloumi and zucchini salad with green apple, watercress, mint and black sesame (Veg)(D) Add falafel \$4.00 Add chorizo \$4.00	\$18.90
Braised lamb shoulder with Maghrebi couscous, roast carrots, green olives and feta (DF)	\$24.00
Panko fish tacos with black bean and charred corn salsa, cabbage slaw and chipotle mayo (DF)	2 \$19.90 3 \$27.00
Roast cauliflower salad with spinach, almonds and Tahini dressing (DF)(V) Add a poached egg \$3.00 Add ocean trout \$6.00 Add haloumi \$6.00	\$15.90
Buttermilk fried chicken buns with smokehouse bacon, swiss cheese, BBQ sauce and hand cut chips (2 per serve)(D)	\$20.90
Kingdom Panzanella Salad: Sweet local tomatoes tossed with basil, cannellini beans, garlicky sourdough rusks, parsley & shallots (V) (DF) Add feta \$4.00	\$17.90
Smoked Ocean Trout Smørrebrød: Scandinavian style open sandwich on pumpernickel with horseradish cream fraiche, shaved cucumber, cornichon, dill and lemon (D)	\$16.90
Kingdom Bowl: house-made falafel, beetroot hummus, roast cauli, coconut yoghurt, greens, house made sauerkraut, brown rice and spicy toasted chickpeas, seeds and nuts (V)(GF)(DF) Add a slice of haloumi \$6.00 Add ocean trout \$6.00	\$20.90
Kingdom Melt: Your choice of Coorong beef or haloumi, pickles, fresh tomato slices, caramelised onion, tomato relish and lettuce on a toasted brioche bun with a side of hand cut chips (D) Add American cheese \$2.00 A fried egg \$3.00 Smokehouse bacon \$4.00	\$20.90
Wright St Rueben: Finely sliced corned beef with house made sauerkraut, swiss cheese and Russian dressing on light rye (D)	\$16.90

Ingredients Legend

GF: Gluten free, DF: Dairy free, V: Vegan, Veg: Vegetarian, D: Contains dairy products

We are strongly committed to good provenance, traceability and supporting local artisans out there making a great product. We make everything in house where possible!

Teas from The Tea Catcher and Half past 3

Eggs from Rohdes Free Range Eggs

Milk from Tweed Vale Milk Lobethal

EVOO from Winter Creek

Bagels & pastries from The Beigelry and Boulangerie 113

Fish from Harris Smokehouse and sustainable local fisheries

Smallgoods made locally by Newberry and Watson & Barossa Fine Foods

Meats from Richard Gunner

Loaves and Buns from Artisan and Nana Hot Bake

We favour tipples from our great South Australian low intervention winemakers & brewers

All coffee is roasted in house

Booze

Sparkling	piccolo / btl
Dunes & Greene NV Sparkling	
Chardonnay Pinot Noir	\$10.50 / \$45
Deviation Road Loftia 2016 Sparkling (Adelaide Hills)	\$65

White	gls / btl
Big Easy Radio "Free Love Rollin' On"	
Fiano Vermentino (Langhorne Creek)	\$10.90 / \$45
BK "One Ball" Chardonnay (Adelaide Hills)	\$48

Rosé	
Ngeringa Rosé 375ml bottle (Adelaide Hills) (great for 2 people!)	\$19.00

Red	
Jauma "Cosmic Cat" Shiraz Grenache (Clarendon/McLaren Flat)	\$9.90/ \$46
Alpha Box & Dice "Rebel Rebel" Montepulciano	\$48
Ministry of Clouds Grenache (McLaren Vale)	\$54

Beer	
Little Bang Icon Steam Ale – hoppy lager (Adelaide)	\$9.50
Prancing Pony Hopwork Orange (Mt Barker)	\$9.50
Big Shed F-Yeah APA (Adelaide)	\$9.50
Little Bang "The Naked Objector" West Coast IPA 6.5%	\$9.50
Pikes Pilsner (Clare Valley)	\$9.50
Pirate Life IPA - can (Adelaide) 6.8%	\$9.50
Lobethal Bierhaus Chocolate Imperial Stout	\$10.50
Little Bang Galctopus Barley Wine - can 10.1%	\$17.50

Cider	
Hills Cider Company Apple and Ginger (Adelaide Hills)	\$9.00
Big Shed Cherry Popper Apple and Cherry 8.5%	\$10.50
Jachmann Pink Lady Small Batch Apple Cider (Loxton)	\$9.50
Lobo Apple and Pear Cider (Lenswood)	\$9.50

Pick Me Ups	
Bloody Kingdom	\$18.00
A shot of Bison grass vodka with Tomato juice, Tabasco and Worcestershire	
Espresso Martini	\$19.00
House roasted single origin shaken with vodka, coffee liqueur and ice	
Buck's Fizz	\$11.90
Fresh orange juice and sparkling wine	

Hot

Coffee	sml / lg
White	
Seasonal Blend	\$4.20/\$5.00

Black	
Seasonal Blend	\$4.00
Single Origin (Ask about our current offering)	\$4.00
Filter	
V60 – pour over (Ask about our current offerings)	\$8.00
Cold Drip	\$7.00

Hot Chocolate	
Textured milk poured over Belgian chocolate caillets	\$4.20/\$5.00
Mocha	\$5.00/\$6.00
Chai Latte (Make it dirty)	\$4.20/\$5.00 \$5.00/\$5.80

Tea	
Teas from the Tea Catcher and Half past 3	
Breakfast Tea – blended, organic Nepalese and Indian	\$5.00
Red Jade – complex Chinese black tea (best enjoyed without milk)	\$6.00
Jasmine Dragon Pearls (green)	\$5.50
Rohini First Flush Darjeeling (green)	\$5.50

Caffeine free	
Spearmint, calendula and citrus	\$5.00
Lemongrass and ginger	\$5.00
Rosehip, hibiscus and rooibos	\$5.00

Our coffee
At Kingdom we roast all our coffee on site. We are seasonal roasters meaning we purchase the most interesting and delicious beans we can find as soon as the most current crop hits our shores. The coffees in our espresso blend change frequently reflecting availability and freshness. We aim to produce a consistent flavour profile that marries well with dairy and nut milks but is also delicious on its own. Our staff LOVE coffee and are more than happy to answer any questions you might have about our tasty beans.

Cold

Juices	
Freshly squeezed orange or grapefruit	\$6.50
Besa pressed Lobethal Juices 350ml	\$6.00
Cloudy Apple, Apple and Strawberry	

Bottled	
Hepburn Springs Sparkling Mineral Water	\$5.00 / 1L \$9.00
Organic Cola, Organic Lemonade, Ginger Beer, Lemon Lime and Bitters	\$5.50
Hills Cider "Virgin" apple cider 0% alcohol	\$6.50
Remedy Kombucha Raspberry Lemonade or Apple Crisp	\$6.50

Smoothies	
Berry Bliss	\$10.00
Strawberry, mango, Greek yoghurt, chia seeds and pineapple juice	

Bananarama	\$11.00
Chocolate milk and frozen banana blended to a slushie treat	

Green Therapy	\$10.00
Baby spinach, ginger, blueberry, honey, almond butter and coconut milk	

A surcharge of 15% applies on public holidays

Looking for a unique venue to host your special event? Drop us a line at hello@mykingdomforahorse.com.au and we'll get right back to you.

Have y(our) coffee at home.
You can purchase any of our coffees in 250g or 1kg bags. Why not have it home delivered? mykingdomforahorse.com.au

Why drink filter coffee?
Filter coffees are prepared using much gentler brewing techniques that enhance the subtle flavours and aromas in the world's best coffees. We recommend you try this without milk and sweetener as many of these coffees have a lot of natural sweetness.