

FOAM

COFFEE BAR

OPEN SUNDAY TO THURSDAY FROM 7AM UNTIL 10PM
FRIDAY AND SATURDAY FROM 7AM UNTIL MIDNIGHT
BREAKFAST SERVED UNTIL 2PM
check the chalkboard for daily specials

TOAST WITH PRESERVES | 7

choice of: rye, sourdough, house made brioche or gluten free

FREEFORM FRUIT LOAF | 8

FOAM STYLE PORRIDGE OR MUESLI | 12

with banana, mixed berries, nuts, yoghurt, honey *GF DFA P*
add soy or almond milk +1

AVOCADO SMASH | 15

with fetta, lemon and mint on rye toast *GFA DFA V*

WILD MUSHROOM TRIO | 15

on brioche with poached egg and chives *V*

THE OXFORD | 17

foam's famous egg white omelette, spanish chorizo, spinach, fetta
and tomato relish *VA*

FLOWER EGGS | 17

two eggs cooked in capsicum rings, avocado smash, shallots, wilted spinach *GF DF V*

THE FULL ENGLISH | 23

two fried eggs on sourdough, house smoked bacon, tomato, blood sausage and
house made baked beans

CANADIAN PANCAKES | 15

fluffy buttermilk pancakes, authentic canadian maple syrup and
house smoked bacon or fruit and yogurt
add gusto vanilla bean gelato +4

GO BANANAS | 18

grilled house smoked bacon and banana, house made banana bread,
gusto vanilla bean gelato, authentic canadian maple syrup

v vegetarian
va vegetarian available

gf gluten free
gfa gluten free available

CRÈME FRAICHE SCRAMBLED EGGS | 15

rocket, soft herbs and balsamic glaze on rye *GFA*

EGGS ON TOAST | 12

local free range eggs cooked your style – fried, poached or scrambled – on sourdough
toast *GFA*

EGG AND BACON TOASTED SANDWICH | 12

fried egg, house smoked bacon, hp sauce, buttered sourdough toast

HOUSE SMOKED BACON BUTTY | 10

soft roll with house smoked bacon, HP sauce, english mustard and cracked pepper

SMOKEY BLT | 15

house smoked bacon, lettuce, roma tomato on a baguette

STEAK SANDWICH | 18

grass fed local beef, mozzarella cheese, caramelised onions, lettuce, beef steak tomato,
house made tomato chutney on toasted sourdough

SMOKED PAPRIKA BAKED CHICKEN SALAD | 16

tomato, onion, cucumber, capsicum, mint and olive oil dressing *DF*

A LITTLE ON THE SIDE

chorizo, maple syrup and cajun spice house smoked bacon | 5

gusto vanilla bean gelato, avocado smash, wilted spinach, house made beans,
mushrooms, blood sausage, grilled tomato, authentic canadian maple syrup | 4

one egg | 2

extra piece of toast | 1

df dairy free
dfa dairy free available

p paleo

JUICES | 7.5

veggie patch - beetroot, celery, carrot, apple, spinach

mint condition - watermelon, apple, mint

the cure - orange, lemon, ginger

mean & green - apple, spinach, celery, cucumber, ginger

virgin bloody mary - tomato juice, lemon, worcestershire sauce, tobasco, celery

SMOOTHIES | 8

breakfast of champions - banana, blueberries, muesli, vanilla yogurt, milk, honey
**super charge this smoothie: add a scoop vegan vanilla protein for 50c*

tropicana - coconut milk, vanilla sorbet, passionfruit, tropical juice, mango

gone nuts! - almond milk, peanut butter, chocolate sauce, banana, vanilla yogurt

berry blitz - apple juice, mixed berries, banana, vanilla sorbet

protein powder, cacao, ginger, chia seeds +50c

ICED DRINKS

iced long black | 4.5

iced latte | 5

iced coffee, mocha, chocolate (all served with ice cream and whipped cream) | 6

blended iced chai | 6

milkshakes - chocolate, caramel, spearmint, strawberry, vanilla | 5.5

COFFEE

house blend - five senses dark horse

see barista for current five senses single origin and decaf

espresso | 3.5

short mac | 3.6

long black, chai, hot chocolate | 4

flat white, latte, cappuccino | 4.2

mocha | 4.5

long mac | 4.7

chilli hot chocolate, white hot chocolate | 5

prana chai (served with soy milk) | 6

silk soy milk, barista blend almond milk +1

flavoured syrups - vanilla, hazelnut or caramel +50c

large cup +70c

extra shot +50c

LOOSE LEAF TEA BY THE POT | 4.5

english breakfast

earl grey

green

peppermint

chai

chamomile

lemongrass ginger

summer fruits

rooibos (caffeine free)

We use organic local produce and free range eggs



foamcoffeebar



foamleederville