Menu



Sourdough or Fruit Toast ^{GFO, V, VEO} w Butter & Stompmade Berry & Lime Jam	WEEKEND SPECIALS Come give our Weekend Specials a go, which are rotated EVERY 3 weeks.
Toasted Plain Bagel V w Cream Cheese or Mixed-Berries Cream Cheese	
Eggs on Toast ^{V, GFO} 2 Poached, Fried or Scrambled on Sourdough 16 + GF Toast +2 + Extra Egg. +4	
Thyme Butter & Garlic Mushrooms on Toast V, GFO w Spinach, Crispy Shallots, Feta & 1 Poached Egg on Sourdough 24 + GF Toast +2 + Extra Egg. +4	
Açai, Blueberry & Cashew Nut Protein Bowl GF, VE, SOY served as a Cold Cream topped w Seasonal Fruits, Coconut Chips, Rice Puffs & Maple Syrup	
Stompmade Bircher ^{VE} w Green Apples, Currants, Coconut Yoghurt, Strawberries & Roasted Almonds 16	
Mediterranean Quinoa Salad ^{GF, VE} Sautéed Onion & Capsicum, Sundried Tomatoes, Olives, Roasted Almonds, Rocket & Fresh Herbs w Almond Dressing & Balsamic Glaze	
Smashed Avo on Toast ^{VE} w Confit Tomato, Fresh Herbs, Dukkah & Balsamic Glaze on Sourdough	
Slow-Cooked Stomp Espresso Brisket GFO served w Brussel Sprout Salad, Fresh Chilli, Crispy Shallots, 1 Poached Egg & toasted Sourdough w Hummus	
TOASTIES & BAGELS	SIDES
The Classic Toastie GFO Ham, Cheddar, Swiss Cheese & Green Tomato Relish	Stompmade Tomato & Capsicum Relish+3 Single Poached, Fried or Scrambled Egg+4 Feta+4 Avocado+5 Sautéed Mushrooms VEO+5
Mozzarella Cheese, Feta & Stompmade Relish served w Smashed Avocado	Smoked Salmon +
Breakfast Bagel Stompmade Relish, Swiss Cheese, Bacon, Fried Egg & Avocado	Chorizo
Miso Tofu Bagel VE Plant-based Mayo, Pan Fried Miso Tofu, Ginger & Garlic Marinated Zucchini w Spinach & Red Cabbage Slaw	
KIDDOS	Dairy Free ^{DF}
Eggs on Toast ^{V, GFO} Poached, Fried or Scrambled on Sourdough	Gluten Free ^{GF} Gluten Free on Request ^{GFO}
Peanut Butter on Toast ^{V, GFO} w Seasonal Fruits & Toasted Coconut	Vegetarian ^v Vegan ^{ve} Vegan <i>on Request</i> ^{veo}
	#STOMPCOFFEE #STOMPKITCHEN #RELISHTHERELISH

AT THE COUNTER Please see our daily range of Wraps, Toasties, Pastries & Sweet Treats.

OUR BREADS We proudly use Mary St Bakery Breads for our Menu items.

GLUTEN FREE BREADS Baked where gluten, eggs & dairy may be present.

Not suitable for sensitive Celiac or for Vegans.







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SERVED HERE

The Good Stuff. Honest Eats, Specialty Coffee, Small Batch Roasts.

Stomp Coffee opened its doors mobile trailer window way back in 2014. We were those low-key kids pumping out tasty tunes and tasty coffee at markets and parks Perth-wide, until the lines got longer than we could ever imagine.

In 2017, we were lucky to snaffle up a bricks-and-mortar hole-in-the-wall here in North Perth. As we've expanded and grown (almost as much as our greenery), we've come to love being a part of this diverse creative community that supports sustainable practices, local produce and the belief that all things are possible with a dog and a good coffee.

Our coffee is roasted by founder Chris. If you have a spare five minutes (or five hours), ask him where the beans are grown, who grows them, what makes them sustainable, how they are roasted and the best ways to brew them.

Stomp. Keeping coffee grounded.

IN HOUSE SPECIALTY COFFEE

Ask about our daily rotating single origin coffees

Espresso-based — black
Ristretto Double 4
Espresso Double 4

Espresso-based — with milk
Long Macchiato (Traditional)5.5
Piccolo (Short macc topped up) 4.3
<i>Magic</i> 5
Long macc topped up (WA Style) 5.5

Filter — see da	ly options at
the coffee bar	
Small	5
Large	5.5

TAKE HOME COFFEE BEANS

Ground to order, please allow 10 mins

Stomp House
250g 16
500g29
1kg49

Stomp Short Run Roasts 250g prices on enquiry

#ROASTEDBYCHRIS #STOMPCOFFEE #SHORTRUNROASTS



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