



TOAST & CONDIMENTS | 8

A selection of sourdough's, cultured butter, berry jam, peanut butter, vegemite

AVOCADO TOAST (GFO) | 18

Sourdough, smashed avocado, green zucchini, spiced goat feta, mango saffron chutney, walnut dukkha, pomegranate seeds & fresh herbs

FREE RANGE EGGS (GFO) | 15

Hunter Valley free range eggs, fried, or scrambled, za'atar roasted tomatoes, cultured butter & sourdough

BREAKFAST BOARD (V) | 28

Egg your way, falafel, tahini, smashed avocado, mushrooms, house cured ocean trout, African chili, Israeli salad & sourdough

ACAI BLISS BOWL (V) (VGO) | 18.50

Acai, blueberries, banana's, strawberries, granola, chia seeds & coconut chips

+ Peanut Butter 2, Goji Berries 1, Cacao Nibbles 1

BACON & EGG PANINI | 13.5

Chili fried egg, Lucas bacon, spiced tomato relish, hollandaise, za'atar & a soft bun

HUMMUS BRUNCH BOWL (V) (VGO) | 22

House made hummus, tahini, slow cooked chickpeas, falafel, chili & pita bread

+ Poached Egg 3

SOUL TREE PANCAKE – SCRUMDELICIOUS | 24 (THURSDAY – SUNDAY ONLY)

Poached rhubarb, cinnamon walnuts, lavender syrup, ricotta fig ice-cream & rose crème anglaise

BAKED TURKISH EGGS 🌿🌿 (V) (GFO) | 25 (ALLOW 15 MINS)

Hunter Valley free range eggs, chickpeas, tomato & oregano harissa paste, labneh & sourdough

SALTED BEEF SANDWICH (GFO) | 28

Wagyu Smoked Brisket Pastrami, Swiss cheese, truffle mayo, pickled zucchini & sourdough

GRILLED CHICKEN | 24

Spice marinated chicken fillet, whole wheat Israeli couscous, summer peas, broad beans, toum & almonds

ROAST HARISSA EGGPLANT 🌿 (V) (VGO) | 23

Farro, chickpeas, labneh, cucumbers, cherry tomatoes, radishes, toasted walnuts & pomegranate molasses.

TUNISIAN TUNA TOAST 🌿 | 25

Seared ruby tuna, crispy potatoes, poached eggs, African chili, garlic, tahini, capers & preserved lemon. Served on toasted sourdough

TODDLERS | 12

Scrambled eggs, bacon & toast

Pancake & vanilla ice cream

GOTTA LOTTA SOMETHING EXTRA

Braised chickpeas 5, Crispy baby potatoes with hollandaise and capers 6, Eggs your way 4, Grilled halloumi & almonds 7, Hash brown 3, House cured ocean trout 10, Israeli salad 7, Lucas bacon 8, Marinated feta 6, Smashed/Sliced avocado with walnut dukkha 6, Zaatar tomatoes 4

CHOICE OF SOURDOUGHS

Rye, White

FORGET THE SANDWICH TRY OUR PITA POCKETS OF PARADISE

Saved By The Goddess Green Falafel 13

Chicken Shawarma Evolution 14

The Ideal Spiced Roast Lamb 15

A SELECTION OF PASTRIES: SEE DISPLAY

🌿 SPICE LEVEL

(V) VEGETARIAN (GFO) GLUTEN FREE OPTION

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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 Soul Tree Café collaborate with highly experienced, world-class chefs who have worked in kitchens across Australia & around the globe. They get on board to lend their expertise as our principal consultants 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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BEVERAGES

COFFEE	R	L
Babychino	3	
Espresso	4	
Macchiato	4	
Piccolo	4	
Cappuccino	4.5	5
Chai Latte	4.5	5
Flat White	4.5	5
Hot Chocolate	4.5	5
Latte	4.5	5
Long Black	4.5	5
Mocha	4.5	5
Dirty Chai	4.5	5
OVER ICE		
Iced Chai		5
Iced Chocolate		5
Iced Latte		5.5
Iced Long Black		5.5
Iced Mocha		6
Extras		
Bonsoy/ Oat Milk/ Almond Milk/	.5	
Caramel/ Vanilla/ Hazelnut	.5	
Macademia	1	
TEAS		
African Chai (Caffeine Free)	4	5
Chamomile	4	5
Earl Grey	4	5
English Breakfast	4	5
Lemon Grass - Ginger	4	5
Masala Chai	4	5
Peppermint	4	5

COLD PRESSED JUICES | 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

KOMBUCHAS | 6

- Cola
- Ginger & Lemon
- Passionfruit
- Raspberry & Lemon

SODAS | 6

- Blood Orange
- Ginger Beer
- Lemon Lime Bitters
- Passionfruit
- Pink Lemonade

SPARKLING WATER FLAVOUR TASTIC | 6

- Beloka Lightly Sparkling
- Blueberry Myrtle
- Peach
- Pomegranate

ICED TEAS | 6

- Green Tea Moroccan Mint
- White Tea, Elderflower & Lemon

SECRETS OF THE SOUL

SOUL TREE CAFÉ HOUSE WINES GLASS | 12 BOTTLE | 30

- Cabaret Merlot
- Pinot Gris
- Pinot Noir
- Prosecco
- Rose

THE ORGANIC WAY GLASS | 14 BOTTLE | 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 Cab Sauv
Sweet red berry and fruitcake flavours with a light peppery finish.

BEER | 9.5

- Old Ale
- Res Session Ale
- XPA – Extra Pale Ale

COCKTAILS

APEROL SPRITZ FIZZ | 15
Aperol, Soda Water & Soul Tree Prosecco

THE JOY OF MIMOSA | 15
Valencia Orange Juice & Soul Tree Prosecco

SPICY BLOODY MARYRIFIC | 18
Tomato Juice, Vodka, Lemon Juice, African Chili

EXPERIENCE
THE UNEXPLORED,
WHERE FOOD
CELEBRATES LIFE!

CONTACT US FOR YOUR
NEXT CATERING OCCASION

info.soultreecafe@gmail.com

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