

COFFEE

E01 MILK COFFEE, BLACK COFFEE

Small **4** Large **5** Giant **6**
Flat White / Latte / Cappuccino / Piccolo /
Long black / Espresso / Ristretto / Macchiato

E02 ICED

Iced Latte / Iced Long Black **6.5**
Iced Tumeric Latte **7.0**
WITH ICE CREAM / WHIPPED CREAM
Iced Coffee / Iced Chocolate **7.0**
Iced Mocha / Iced Matcha Green Tea Latte **7.5**

E03 FILTER COFFEE

Batch Brew Small **4** Large **5** Giant **6**
Cold Brew **6.5** Hand Brew **8**

SOME OTHERS

E04 HOT CHOCOLATE

Small **4** Large **5** Giant **6**

E05 MOCHA

Small **4.5** Large **5.5** Giant **6.5**

E06 CHAI LATTE (Chai leaf)

Small **4.5** Large **5.5** Giant **6.5**

E07 MATCHA GREEN TEA LATTE Turmeric Latte / Sakura Latte

Small **4.5** Large **5.5** Giant **6.5**

E08 BABYCINO with Marshmallow +0.3

2.2

E09 EXTRAS

Bonsoy / Almond Milk / Oat Milk / Lactose Free Milk **0.8**
Extra Espresso / Single Origin Espresso / Decaf **0.6**
Vanilla Syrup / Caramel Syrup / Hazelnut Syrup **0.6**
Upsize / Honey / Hot Water / Ice **0.6**
Extra Ice Cream / Whipped Cream **2**

ORGANIC TEA - POT

E10 English Breakfast / Earl Grey / Peppermint /

Lemongrass and Ginger / China Jasmine / Chamomile **5.5**

...ABOUT THE COFFEE WE USE

1. Salvage House Blend

Premium roasted, especially suits for milk-based coffees. Chocolate caramel flavours, bit sweet with good complexity yet balanced, everyday drinking. Perfect for the chocolate lover.

2. Seasonal Single Origin

We use Single Origin Coffee roasted especially for espresso-based coffee which served without the addition of milk. Please enjoy this diverse coffee experience with us, see staff for current single origin.



COLD DRINKS

BOTTLES

4.5

F01 Still Water / Sparkling Water / Coke / Coke No Sugar / Diet Coke

MILKSHAKE

8.0

F02 Dark Chocolate / Caramel / French Vanilla / Strawberry

FRUIT SMOOTHIES

8.5

F03 **Banana** - Banana, honey, yogurt, milk

F04 **Mango** - Mango, banana, honey, yogurt, milk

F05 **Mixed Berry** - Mixed berries, banana, honey, yogurt, milk

F06 **Acai Smoothie** - Organic acai berry, organic banana, organic guarana, coconut flakes, chia seed, honey, milk **9.5**

FRESHLY PRESSED JUICES

8.5

F07 **The Invincible** - Carrot, orange, beetroot, ginger

F08 **Citrus Fruit** - Orange, lemon, granny smith apple, lime

F09 **Daily Refresh** - Orange, watermelon, mint

F10 **Green Giant** - Kale, cucumber, ginger, apple, lemon

F11 **Fresh Apple**

F12 **Fresh Orange**

NATURAL SIGNATURE

10

F13 **Orange Yakult** - Orange, coconut water, yakult

F14 **Green Chia** - Apple, cucumber, coconut water, chia seed

F15 **Pink Sakura** - Watermelon, sakura, rosebud

DESSERTS

Please see our display cabinet for daily cake options, or ask our friendly staff about our signature drink and chef dessert.



The Giants Coffee Group operates several cafes in New South Wales, Australia. Our cafes include Little Giant Roasters Coffee House in Willoughby, Salvage Specialty Coffee Artarmon in Artarmon, and Salvage Specialty Coffee Chatswood in Chatswood. The Giants Coffee Group is more than just a collection of cafes – it's a community hub, we provide spaces where people can come together, connect, and make a positive impact on our communities.

Specialising in specialty coffee and modern Australian brunch, we source only the best ingredients and roast our own beans to ensure that each cup of coffee is brewed to perfection. Our menu features fresh, wholesome dishes that people can feel good about eating.

Welcome to our Artarmon Salvage Specialty Coffee, with a warm and inviting atmosphere that is perfect for catching up with friends, enjoying a family brunch, or even working remotely. With a passion for specialty coffee and a commitment to quality, here is the perfect place to relax, recharge, and experience the love and care that goes into every cup of coffee and plate of food.



thegiantsgroup.com.au

SCAN ME
step into our world

Salvage

Specialty Coffee

ARTARMON:
Weekdays | 6.30am - 4.00pm
Weekends / Pub. Holiday | 7.00am - 4.30pm

Kitchen closes at 3.00pm, W/END PH at 3.30pm

  @salvagecoffee  facebook.com/salvagecoffee

SIGNATURE & SUGGESTION

9am till 3pm

CHEF'S SPECIAL

- A01 **CRISPY RICE WITH ROMESCO SAUCE** **23**
Crispy risotto rice, bacon, chorizo, cooked with maple syrup, Romesco sauce, kale, a fried egg
- A02 **LOBSTER CAVIAR BENEDICT** **33**
Slow-cooked lobster meat, on a freshly baked croissant, poached eggs, sautéed spinach, asparagus, roe caviar with our house hollandaise
- A03 **CRAB OMELETTE** **24**
Crab meat, shredded mozzarella cheese, diced onion, diced tomato, omelette, serve with seasonal fruit salad

RISOTTO

- A04 **KING CRAB RISOTTO** **28**
Served with crab meat, green leek, garlic, parsley, chilli, Napoletana sauce and a touch of cream

PASTA

- A05 **LOBSTER AND PRAWN SPAGHETTI** **33**
Lobster, prawns, brown onion, parsley, in a white creamy sauce
ADD EXTRA lobster **22** / king crab meat **12**
- A06 **PESTO CHICKEN SPAGHETTI** V-O **22**
Basil pesto, cream, grill herb chicken breast, sundry tomatoes
- A07 **VEGETARIAN PASTA** V **22**
Basil pesto, cream, buffalo mozzarella cheese, sundry tomatoes, roasted sunflower seeds

SIDES (EACH ITEM)

- Grilled Lobster (1 tail) **22**
- Grilled Sirloin Steak (200g) **15**
- Grilled King Prawn (5 pieces) **12**
- King Crab Meat **12**
- Grilled Chicken Breast **7**
- Smoked Salmon (3 pieces) **6**
- Grilled Halloumi Cheese (2 pieces)
- Cooked Bacon (2 pieces)
- Cooked Chorizo (1 piece)
- Cooked Ham (3 pieces)
- Roasted Tomatoes (1 round/6 cherry) **5**
- Roasted Mushrooms (2 pieces)
- Smashed Avocado (80g)
- Feta Cheese (40g)
- Sautéed Spinach (50g)
- Hash Brown (2 pieces)
- Extra Two Eggs (Poached, Fried, Scrambled)

V: Vegetarian VE: Vegan GF: Gluten Free
V-O: Vegetarian Option VE-O: Vegan Option GF-O: Gluten Free Option

Please advise our staff with any dietary / allergy requirements.
Please order at the counter, if you want to split the bill.
Please be aware that the GF-O request may cause \$1 charge.

BREAKFAST

7am till 1pm

LIGHT BREAKFAST

- B01 **SOY LINSEED SOURDOUGH TOAST, RAISIN TOAST, CROISSANT, GF TOAST** **8**
With your choice of jam, nutella, vegemite, peanut butter, butter, strawberry jam
- B02 **FAMOUS SALVAGE TOASTIE** GF-O **12**
Warmnambool cheddar & black forest gypsy ham
ADD EXTRA tomato **3** / pickle **3** / mushroom **3** / vegemite **2**
- B03 **2 EGGS YOUR WAY** GF-O **12**
(Poached, scrambled or fried) on charred sourdough
ADD EXTRA bacon **6** / smoked salmon **6** / hash brown **5**
- B04 **BACON'N EGG ROLL** GF-O **12**
With crispy bacon, caramelized miso onions, cheddar cheese, smashed avocado, fried egg & spiced mayo
- B05 **GRANOLA FRUITS YOGHURT BOWL** V **16**
Greek yoghurt, granola, seasonal fresh fruits, honey
- B06 **ACAI BOWL** V, GF-O **22**
Organic, healthy acai puree, granola, seasonal fresh fruits, coconut flakes, poppy seeds
- B07 **BREKKIE POCKET** **15**
Diced tomato, avocado, hash brown, bacon, fried egg, BBQ sauce, spicy mayo

BRUNCH

- B08 **MUSHROOMS ON TOAST** V, GF-O **17**
Field mushrooms and button mushrooms cooked in olive oil, red wine vinegar, sugar, parsley, chives
ADD EXTRA poached eggs **5**
- B09 **AVOCADO ON TOAST** V, GF-O **22**
Guacamole, chilli tomato salsa, dukkha, edamame, feta cheese, 2 poached eggs
ADD EXTRA bacon **6** / smoked salmon **6** / hash brown **5**
- B10 **SMOKED SALMON FRITTER** **23**
Freshly made corn fritter stacks with avocado, salted spinach, smoked salmon and poached eggs
ADD EXTRA bacon **6** / hash brown **5**
- B11 **BENEDICT** V-O **22**
Your choice of smoked salmon, bacon or avocado, on English muffins, poached eggs, sautéed spinach, asparagus, with our house hollandaise
ADD EXTRA hash brown **5**
- B12 **SALVAGE BIG BREAKFAST** GF-OP **26**
Bacon or smoked salmon, avocado, roasted tomato, sauteed spinach, thyme-roasted mushroom, served with sourdough, and choice of (poached, fried, scrambled eggs)
ADD EXTRA hash brown **5**

KIDS' MEALS 12 YEARS OLD AND UNDER

- C01 **HAM & CHEESE TOMATO CROISSANT** **10**
- C02 **TINY BREKKIE** GF-O **14**
Bacon, fried egg, smashed avocado, cherry tomato, hash brown, toast
- C03 **CHEESEBURGER AND CHIPS** **16**
Beef patty with cheddar, lettuce, tomato sauce, with fries
- C04 **CHICKEN BURGER AND CHIPS** **15**
Grilled chicken, lettuce, tomato, cheese, Mayo with fries
- C05 **BANANA BREAD WITH JAM, WHIPPED CREAM AND ICED CREAM** **10**

LUNCH

10am till 3pm

HEALTHY SALAD BOWL GF

- D01 **PUMPKIN SALAD BOWL** V **19**
Roasted pumpkin, chickpeas, quinoa, mixed salad, Danish feta, roasted capsicum, walnuts, house lemon dressing
ADD EXTRA sirloin steak **15** / grilled chicken **7**
- D02 **CHICKEN CAESAR SALAD** **22**
Baby cos lettuce, grilled chicken, bacon, poached egg, parmesan cheese, anchovies, croutons, a creamy Caesar dressing
- D03 **POKE BOWL** V **20**
Brown rice with teriyaki sauce, edamame, 1/2 avocado, broccolini, carrots, white cabbage, red cabbage, white sesame seeds, poached egg
ADD EXTRA sirloin steak **15** / smoked salmon **6** / grilled chicken **7** / grilled king prawns **12**
- D04 **TROPICAL SALAD** V **17**
Mixed salad leaves, black olives, slice tomatoes, orange wage, red onions, roasted sesame seeds, feta cheese and lemon dressing
ADD EXTRA poached eggs **5** / grilled chicken **7** / grilled king prawns **12**

BURGER GF-O

- D05 **WAGYU BEEF BURGER** **23**
Grain-fed wagyu beef burger with cheddar, bacon, tomato, lettuce, pickles and burger sauce served on a soft bun with fries
ADD EXTRA bacon **6** / hash brown **5**
- D06 **AUSSIE BEEF BURGER** **25**
Grain-fed wagyu beef burger with cheddar, bacon, tomato, lettuce, pickles and burger sauce served on a soft bun with fries, plus grilled pineapple, a fried egg
ADD EXTRA hash brown **5**
- D07 **HAWAIIAN CHICKEN BURGER** **23**
Grilled chicken, bacon, grilled pineapple, slaw, spiced aioli, with fries
ADD EXTRA hash brown **5**
- D08 **HALOUMI BURGER** V **21**
Petta's halloumi cheese, thyme-roasted mushrooms, spinach, smashed avocado, aioli sauce, with fries
ADD EXTRA hash brown **5**

SANDWICH GF-O

- D09 **OPEN CHICKEN SANDWICH** GF-O **19**
Mayo slaw, fresh tomato, grilled chicken, chilli mayo, with fries
- D10 **CLUB SANDWICH** **22**
Ham, grilled chicken, bacon, cheese, mixed salad, fresh tomato, cucumber, pesto mayo sauce, with fries
- D11 **STEAK SANDWICH** **24**
Top sirloin, caramelized onion, mixed salad, cucumber, tomato, beetroot, chilli mayo, peppercorn sauce, with fries

