



Coffee

Honey washed Brazilian
single origin roasted by
Handsome Her
4 reg / 4.5 mug

Milk

Macadamia / Coconut / Soy /
Almond

Cold Brew 6.5

Filter 4

Taro Latte 5

Turmeric Latte 5

Charcoal Latte 5

Iced Coffee 9.5

Iced Mocha 9.5

Iced Coffee/Mocha refill .50c

From the Fridge

Organic Karma Drinks 4.5

Cola / Ginger Ale / Lemonade

Mineral Water (200ml) 4

Drinking

Teas 5/pot

English Breakfast / Chai /
Earl Grey / Sencha Green

Herbal Teas 5.5/pot

Turmeric Elixir

Turmeric, lemongrass, lemon
myrtle, ginger, liquorice

Skin Radiance

Cleavers, red clover,
burdock root, yellow dock,
cinnamon, fennel, rosehip

Peppermint and Liquorish

Digestive Relief

Ginger, peppermint, milk
thistle, liquorice, lemon

Fresh Orange Juice 8

Smoothies 9.5

Greenie

Avocado, banana, chia seeds,
almond milk

Turmeric Tune

Turmeric, cinnamon, ginger,
coconut milk

Taro Berry

Taro, berries, coconut milk

Strawberry & Coconut

Chia seeds, strawberries,
orange juice, coconut milk

Crushes 9.5

Watermelon Crush

Espresso Frappe

Iced Chocolate

Mocha Frappe

About Us

Handsome Her is different to other cafes, and that's exactly how we intend to stay. Created by women for women, it's a space where creativity, thought and activism converge. In fact, Social Justice, Feminism, Community Development and Environmental Responsibility are the four pillars upon which Handsome Her was built and against which we hold ourselves accountable every single day.

We don't do dirty takeaway coffee cups that end up squashed under the earth turning to methane and polluting our air. Instead, you can have your coffee at the standing espresso bar (the Italian way) for a discounted price or borrow one of our mugs from the *Emergency Mug Wall* to take your brew away.

10% surcharge applies on public holidays which goes directly to your friendly wait staff

Our menu is made from 100% plants and 0% guilt



Lidia Thorpe ^(GFO) 21

Beetroot French toast with chocolate chip cookie dough filling, hazelnut coconut yogurt, salted caramel sauce, lemon gel, meringue kisses, beetroot chips and lemongrass ice-cream

Suggested pairing: Pinot Gris

Frida Kahlo ^(GFO) 22

Cheese and bacon bagel with mushrooms, tomato, bacon and mozzarella on a toasted bagel with beetroot puree and garlic aioli, asparagus, candied striped beets, edamame salsa and five spice crumble

Suggested pairing: Sauvignon Blanc

Eating

Park Yeon-Mi ^(GF) 23

Charcoal bubble waffle with crispy drumsticks, cucumber kimchi, turmeric infused daikon, pickled carrots, Korean sweet and spicy sauce, tofu emulsion and rainbow slaw

Suggested pairing: Verdelho

Vivian Malo ^(GF) 17.5

Granola with chocolate almond goji clusters, Vietnamese coffee parfait, gingerbread crumbs, palm seeds, almond milk and seasonal fruits and berries

Suggested pairing: Breakfast Mimosa

Hana Assafiri ^(GFO) 25

Breakfast board of beetroot frittata with roasted vegetables, hash browns, onion and chilli sausages, smoked avocado, roasted seasonal mushrooms, vine ripe tomatoes and crispy kale

Suggested pairing: Verdelho

Maya Angelou ^(GF) 21.5

Rainbow salad of butterfly pea coloured glass noodles, shaved cucumber, cherry tomatoes, fresh coriander, seafood and peanuts served with nam jim dressing and a side of lemon soy crisps

Suggested pairing: Pinot Noir

Moira Kelly ^(GFO) 19.5

Roasted Dutch carrots and cauliflower with buckini, kale tabouli, pumpkin hummus, sesame tahini dressing, crispy carrot leaves, almond feta, pistachio dukkah and crispy croutons

Suggested pairing: Breakfast Mimosa

Add Ons

Mushrooms, tomatoes, hash browns 4.5

Almond feta, avocado, chilli sausages, bacon, 5

Bowl of Wedges 9.5

with chipotle aioli

Kids menu available

12 years and under

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Beer

Two Birds Pale Ale	7.5
Two Birds Sunset Ale	8.5
O'Brien Pale Ale (GF)	7.5

Cider

Faire Ferments	7.5
Orchard Blend (GF)	

Wine

Only wines with two prices are available by the glass.

Democratic by the Glass 10

We have a "democratic by the glass" list, which means that we keep one of our premium wine bottles open at all times. When you finish the bottle you get to choose which one to open next.

Ask us what's open.

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Booze

Sparkling

NV Bress

'Sparkling Blanc',
Bendigo - VIC 11.5/58

Summer Red (chilled)

Six Parallels South 2017

Grenache,
Heathcote - VIC 12/51

White

Paracombe 2016

Pinot Gris,
Adelaide Hills- SA 9.5/36

Aller Trop Loin 2016

Verdelho
Bendigo - VIC 10.5/48

The Islander Estate 2016

Sauvignon Blanc
(Preservative Free),
Kangaroo Island - SA 15/53

Barwon Ridge 2011

Marsanne,
Geelong - VIC 55

Aller Trop Loin 2016

Chardonnay (single vineyard)
Yarra Valley - VIC 65

Red

Handsome Her 2011

Cabernet Sauvignon,
Geelong - VIC 10.5/36

The Islander Estate 2016

Shiraz
Kangaroo Island - SA 11.5/44

Bress 2016

Pinot Noir,
Harcourt - VIC 12/55

Bress 2016

Cabernet Franc,
Harcourt - VIC 55

Aller Trop Loin 2016

Malbec,
Bendigo - VIC 65

Cocktails

Breakfast Mimosa 15
Sparkling wine, fresh orange juice (2 for 25)

Bloodu Her 15
Russian standard, Worcestershire sauce, tobasco, tomato juice, lemon (2 for 25)

Aperol Spritz 17
Aperol, sparkling wine, soda, orange (2 for 25)

Smokey Old Fashioned 18.5
Woodford reserve bourbon, maple syrup, bitter truth bitters, oak smoke

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