

THE COFFEE CLUB®

menu

drinks

all-day breakfast

sandwiches

all-day favorites

thai food

mains

desserts



NO ADDITIONAL VAT AND SERVICE CHARGE.



The Coffee Club Thailand



thecoffeeclubthailand

CHEF'S SPECIALS



BANGKOK EGGS BENEDICT



ROASTED SALMON EGGS BENEDICT



MUSHROOM & SPINACH EGGS BENEDICT



CHICKEN SATAY

CHEF'S SPECIALS


Bangkok Eggs Benedict

Our classic eggs benedict topped with crispy bacon, sour dough, and Thai style Hollandaise sauce made from roasted chili paste and imported butter.

Roasted Salmon Eggs Benedict

Roasted salmon chunks with sautéed spinach, sour dough, Hollandaise sauce and pistachio crumbs.

Mushroom & Spinach Eggs Benedict

A combination of imported Portobello mushrooms, sautéed spinach, feta cheese and Hollandaise sauce. 

Chicken Satay

Thai style chicken satay with peanut sauce.

COFFEE & TEA



CAPPUCCINO

COFFEE

Espresso
Short
Long

Macchiato
Short
Long

Piccolo Latte
Cappuccino
Flat White

Café Latte
Short
Long

Chai Latte
Short
Long

Affogato
Melloccino
Vienna
Hot Chocolate
Hot Mocha
Hot Green Tea



LATTE



LIQUEUR COFFEE

Rum
Kahlua
Baileys
Irish

TEA

English Breakfast
Earl Grey
Peppermint
Chamomile
Masala Chai
Green Tea with Jasmine

EXTRAS

Vanilla, Caramel, Hazelnut
Mug
Soy Milk
Whipped Cream

UTZ Certified

Better farming.
Better future.

When you buy UTZ Certified coffee, cocoa or tea you are helping build a better future.

UTZ Certified stands for sustainable farming and better opportunities for farmers, their families and our planet. The UTZ program enables farmers to learn better farming methods, improve working conditions and take better care of their children and the environment.

Through the UTZ program farmers grow better crops, generate more income and create better opportunities while safeguarding the environment and securing the earth's natural resources. Now and in the future.

And that tastes a lot better.

FRAPPÉ



INSPIRATIONAL FRAPPÉS

Thai Tea
Green Tea

WITH COFFEE BASE

Marshmallow
Crème Brûlée
Chocolate Brownie
Peanut Butter Toffee
White Chocolate

SPARKLING FRAPPÉS

Summer Citrus
Passionate
Green Apple

SHAKEN ICED TEA'S

Passionfruit
Mango
Green Apple
Raspberry

FRUIT FRAPPÉS

Mango
Raspberry
Pineapple
Coconut



SHAKES & JUICE



SUPER SHAKES

Raspberry
Chocolate
Green Tea
Caramel

CLASSIC ICED DRINKS

Signature Iced Coffee
Signature Iced Chocolate
Iced Chai Latte
Iced Cappuccino
Iced Latte
Iced Espresso
Iced Thai Tea
Iced Caramel Latte
Iced Green Tea Latte

JUICE

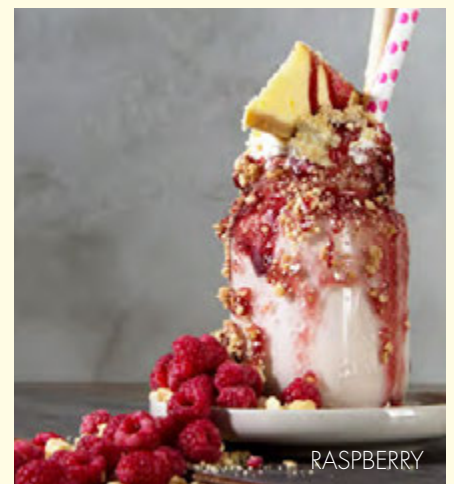
Orange
Pineapple

SOFT DRINK

Coke
Coke Zero
Coke Light
Sprite
Orange Fanta
Strawberry Fanta
Green Fanta
Schweppes Lime Soda
Soda Water
Water
Perrier Water Natural
Perrier Water Lime

EXTRAS

Whipped Cream
Ice Cream



ALCOHOL



RED WINE

Tree Line Shiraz (Australia)
Jacobs Creek
Shiraz Cabernet (Australia)
Tree Line Cabernet Merlot (Australia)
Yvon Mau Merlot (France)

SPARKLING WINE

Prosecco Duca Del Poggio (Italy)
Jacobs Creek Chardonay
Pinot Noir Sparkling (Australia)

CHAMPAGNE

Mini Moët 20 cl. (France)

WHITE WINE

Tree Line Chardonay (Australia)
Jacobs Creek
Semillion Chardonay (Australia)
Sunnycliff Chardonay (Australia)
Sunnycliff Sauvignon Blanc (Australia)

ROSE

Gallician Rose (France)

SEASONAL CRAFT BEER

Our craft beer is sourced from seasonal boutique suppliers.

Brew Dog IPA

Tropical summer fruit (5.6%)

Coedo Beniaka

Sweet potato (7%)

Saint Bernardus

Roasted spice and caramel (5.5%)

Harry Brompton's Alcoholic Ice Tea

Kenya Black tea, No preservative.

Gluten free (5%)

Chalawan Pale Ale

Delivers a malty caramel

LOCAL BOTTLED BEERS

Singha

Carlsberg

Heineken

Tiger

Asahi



COCKTAILS

Moscow Mule

Vodka, Lime, ginger Ale, Bitter

Dark n Stormy

Dark Rum, Lime, ginger Ale, Bitter

Cuba Lime

Rum, Lime, Coke

Raspberry Collins

Gin, Lime, Raspberry, Soda

Pink Margarita

Tequila, Cointreau, Lime, Strawberry

Mango Mojito

Rum, Mint, Lime, Mango, Soda

Mango Daiquiri

Rum, Lime, Mango

Japanese Slipper

Midori, Cointreau, Lime

Espresso Martini

Bailey, Vodka, Espresso

Standard Spirits & Mixes



BREAKFAST



THE BIG BREAKFAST



SPANISH OMELETTE

ALL DAY BREAKFAST

The Big Breakfast

Chippolata sausages, bacon, eggs, tomato, mushrooms, toast and a hashbrown. Served with coffee or orange juice.

BETT

Bacon, Eggs, Tomato & Toast.

Mushroom, Feta & Rocket Omelette

A fluffy omelette with cheese, feta, mushroom and rocket. Served with grilled tomato and toast.



CONGEE

Congee

Thai congee with shitake mushrooms, minced pork, ginger and onsen egg.

Kao Tom

Rice soup accompanied by Thai condiments.

With Chicken

With Pork

With Prawn

CLASSIC BREAKFAST

Eggs Benedict

Toasted ciabatta bread topped with poached eggs, hollandaise sauce and your choice of the following options:

With Ham

With Bacon

With Smoked Salmon

Spanish Omelette

A fluffy omelette with chorizo, marinated capsicums and potato, topped with roasted balsamic tomato and fresh rocket. Served with salsa.

Ham, Cheese & Tomato Omelette

A fluffy omelette with cheese, ham and tomato. Served with grilled tomato and toast.



MUSHROOM, FETA & ROCKET OMELETTE



EGGS BENEDICT WITH SMOKED SALMON

BRUNCH



POACHED EGGS WITH AVOCADO

Poached Eggs with Avocado

Bacon, tomato, and rocket.
Toasted ciabatta, guacamole, roasted tomato, poached eggs, rocket and pistachio crumbs.

Spanish Potato Hash

A breakfast classic of pan-fried potato hash, chorizo sausage, topped with a poached egg.

Cheesy Scramble Eggs

Scrambled eggs mixed with pasley, tasty cheese and a touch of mozzarella, chorizo, served with cherry tomatoes and toasted ciabatta.

Shakshuka Baked Eggs

Shakshuka baked eggs with chorizo rocket & fetta cheese.

Thai Baked Eggs

Baked eggs with Chinese sausage, shitake mushrooms and minced pork, top with freshness coriander.



THAI BAKED EGGS



SPANISH POTATO HASH



SHAKSHUKA BAKED EGGS



COCONUT PANCAKE



FRENCH TOAST & MAPLE GLAZED PEACHES



PANCAKE STACK

SOMETHING SWEET

Coconut Pancakes 🌿

Cocounut infused pancakes served with caramelized banana and candied cashew nuts.

Pancake Stack 🌿

Served with blueberry, maple syrup, ice-cream and cream.

French Toast & Maple Glazed Peaches 🌿

Thick french toast with maple glazed peaches and peach syrup, served with a side of peach maple syrup.

BREAKFAST SIDES

White Bread, or Ciabatta Toast
Crispy Hasbrown
Smoked Bacon
Smoked Salmon
Mushrooms

Side order available with main menu only

FAVOURITES

ALL DAY FAVOURITES

Chicken Schnitzel with Italian Slaw

Crisp chicken breast with fennel, radish, pea, rocket, parmesan and Italian slaw.

Club Nachos 🌿

Crunchy corn chips with melted cheese, mild spiced tomato salsa, light sour cream and guacamole.

Calamari & Chips

Calamari lightly dusted in seasoned breadcrumbs, served with chips, tartar sauce and lime.

Chicken Katsu

Panko crumbed chicken breast, curry sauce, steamed rice, fried egg, and onion.

Classic Fish & Chips

Two crisp battered fillets of fish served with chips, lime, and tartar sauce.

Potato Wedges

Crispy potato served with sour cream and crisp bacon shavings.

Chips 🌿



CHICKEN KATSU



CALAMARI & CHIPS



CLUB NACHOS



CHICKEN SCHNITZEL
WITH ITALIAN SLAW

ALL DAY SIDES

Smoked Salmon
Lemon Pepper Calamari
Grilled Chicken

Side order available with
main menu only



WATERMELON SALAD



POMEGRANATE, QUINOA & DATE SALAD

SENSATIONAL SALADS

Caesar

Cos lettuce, bacon, croutons, parmesan cheese tossed with caesar dressing with poached egg and anchovies.

Beetroot & Cashew Nut Salad

Balsamic roasted beetroot, feta, candied cashew nuts, snowpeas and cos lettuce.

Chicken Quinoa Salad

Grilled chicken breast with quinoa, rocket, snowpeas and feta.

Rocket Salad

Mixed tomatoes, rocket, feta, sweet basil and balsamic dressing.

Watermelon Salad

Smashed watermelon & prawns salad with feta crumbs.

Pomegranate, Quinoa & Date Salad

Pomegranate pearls, white quinoa, dates, pistachio nuts, mixed with lettuce, rocket, Italian dressing and feta crumbs.



BEETROOT & CASHEW NUT SALAD

KIDS MENU

Chicken Nuggets & Chips

Six chicken breast nuggets, served with chips and tomato sauce.

Battered Fish & Chips

One piece of battered fish, served with chips, tomato sauce and lemon.

Egg On Toast For Kids

One egg cooked any style and served on buttered toast.



CAESAR SALAD



MILD

MEDIUM

HOT

SANDWICHES



THE COFFEE CLUB CHICKEN CLUB SANDWICH

ULTIMATE SANDWICHES

The Coffee Club Chicken Club Sandwich

A classic chicken club sandwich with bacon, egg, lettuce and tomato served with chips.

BLT & Chips

A sandwich of grilled bacon, cos lettuce, tomato and our own caesar dressing, served with chips.

Reuben Sandwich

Tender beef pastrami, melted cheese, grain mustard, and fresh coleslaw in our toasted Ciabatta with chips.

DELUXE SANDWICHES

Deluxe sandwiches are toasted in premium parmesan cheese bread & served with chips.

Ham & Cheese Deluxe

Leg ham & cheddar cheese. A chefs sandwich.

Spicy Sriracha Tuna Deluxe

Spicy tuna, Sriracha mayonaise cheddar cheese & rocket.

Roast Chicken & Avocado

Roasted chicken, avocado, rocket, cheddar cheese & lemon oil.



DELUXE SANDWICHES

WRAPS

Smoked Salmon
Chicken & Avocado
Ham & Dijon Mustard

BURGERS



The Fat Boy Angus Burger

Our signature burger got even better, with triple cheddar cheese, and double bacon, mustard mayonnaise.

Strong Arm Angus with Cheese and Bacon

Imported NZ Angus Beef Burger, bacon, cheese and seasoned wedges.

BBQ Mushroom Beef Burger

Balsamic roasted portobello mushrooms, cheddar cheese, on our Angus Beef Burger.

Classic Chicken Burger

A crispy chicken thigh topped with cheddar cheese, tomato, cos lettuce and sour cream.

Hawaiian BBQ Chicken Burger

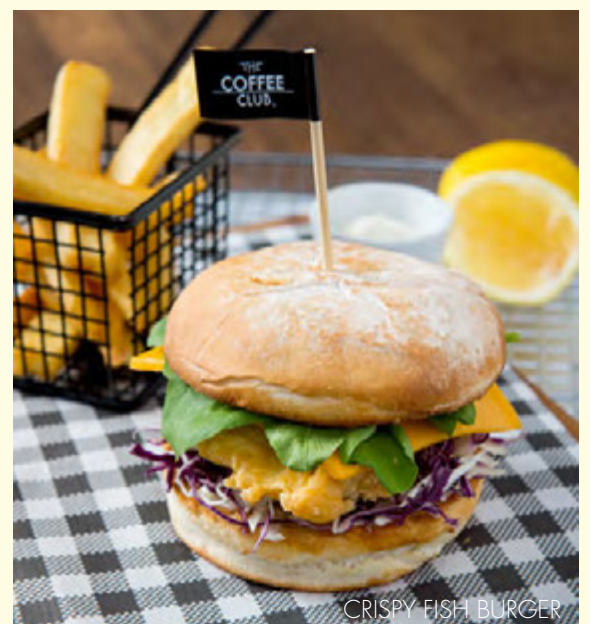
Crispy chicken thigh topped with cheddar cheese, pineapple, and BBQ sauce.

Crispy Fish Burger

Battered crispy fish, cabbage slaw, cheddar cheese, and tartare sauce.



THE FAT BOY ANGUS BURGER



CRISPY FISH BURGER



MILD

MEDIUM

HOT

THAI FOOD



PAD THAI



CHICKEN CASHEW NUT



STIR-FRIED PORK AND
BASIL WITH RICE

EVERYDAY THAI

Pad Thai

Classic Thai style fried noodles with your choice of chicken or pork, fried with bean sprouts, peanuts, tofu, chives and fish sauce, individually hand wrapped in banana leaf.

***With Prawn**

Stir-Fried Pork and Basil with Rice

Wok stir fried minced pork with chilli and Thai basil, served with steamed jasmine rice and fried egg. A classic spicy Thai dish.

Chicken Cashew Nut

Fried chicken stir fried with mixed capsicum, onions, oyster sauce, dried chillies, cashew nuts, spring onions and steamed jasmine rice.

Thai Green Curry

Traditional Thai green curry, choice of chicken or pork, with baby eggplant, lime leaf, Thai basil, and steamed jasmine rice.

Fried Rice with Prawn

Prawn fried rice with egg, tomatoes, onion, chives and oyster sauce accompanied with house made prik nam pla.

Panang Chicken

Chicken breast fillet with a mild nutty panang curry sauce with a hint of kaffir lime leaf. Served with steamed jasmine rice.



BEEF MASSAMAN CURRY



SPICY PORK CHOP

EXCLUSIVE THAI

Beef Massaman Curry /

Imported beef medallion, cooked to your liking served with a fragrant massaman curry with potatoes, shallots and steam jasmine rice. A Southern Thai favourite.

Tamarind Barramundi

Grilled barramundi served with asparagus, steamed jasmine rice and a sweet tamarind sauce.

Spicy Pork Chop ///

French cut pork chop with green pepper and spicy Thai basil sauce served with jasmine rice.



TAMARIND BARRAMUNDI



PANANG CHICKEN



THAI GREEN CURRY



MAINS

STEAKS & CHICKEN & SEAFOOD

Petite Mignon Surf & Turf

Imported beef medallion topped with a creamy grilled prawn sauce, crushed potatoes and broccolini.

Classic Pepper Steak

Pepper crusted imported beef medallion steak with crushed potatoes and broccolini.

Salmon Nicoise and Pesto

Roasted salmon fillet with warm Nicoise style baby potato salad with pesto dressing.



PETITE MIGNON SURF & TURF



CHICKEN PARMIGIANA



SALMON NICOISE AND PESTO



CLASSIC PEPPER STEAK

Chicken Parmigiana

Chicken breast schnitzel with smoked bacon, napoli sauce, melted cheese crispy wedges, and broccolini.

Chicken Chorizo and Cheese

Chicken breast filled with chorizo, mozzarella cheese, baby potatoes, beans, spicy corn, and tomato salsa.

Balsamic Pork Chop

Balsamic glazed pork chop, Dijon mustard, baby potatoes, broccolini, and roasted cherry tomatoes.

Roasted Barramundi

Roasted Barramundi fillet with asparagus, baby potatoes, ginger oil, and Hollandaise sauce.



ROASTED BARRAMUNDI



CLASSIC CARBONARA



SPAGHETTI SPICY CRISPY FISH

PASTA

Prawn Kee Mow //

Prawns sautéed with capsicum, onion, mushrooms, basil, kee mow sauce

Classic Carbonara

Spaghetti with bacon, garlic, finished with cream, egg and parmesan cheese.

Spaghetti Meatballs

Our cafe inspired and chef created classic.

Spaghetti Spicy Bacon //

Crispy bacon sautéed with spaghetti, basil, and olive oil.

Spaghetti Spicy Crispy Fish //

Crispy fish sautéed with spaghetti, basil, and olive oil.



SOMETHING SWEET



THE PASSION

Our desserts are hand crafted and take 15 to 20 minutes to prepare. Good things take time.



MOCHA ASSIETTE



THE RED VELVET

SOMETHING SWEET

The Passion

Mango passionfruit tart, coconut panna cotta, spiked with mango passion sherbet.

Mocha Assiette

Double chocolate espresso cheesecake, choc espresso brulee, mocha crème, with dark chocolate ice cream.

The Red Velvet

Red velvet cake, strawberry yoghurt parfait, with raspberry lychee ice cream.



Drink Responsibly

Your coffee tastes good, because it is good.

The Coffee Club is proudly serving you the excellent coffee blend you've grown to love, now with the goodness of sustainability.

We give you the assurance that our coffee is produced with respect for the people and the planet because it's grown according to the 'UTZ Certified Code of Conduct' for responsible coffee production (pronounced 'ootz!').

Excellent coffee now with added goodness.

THE
COFFEE
CLUB®

Where will I meet you?