

drinks

coffee

hot

espresso	\$3.2	piccolo	\$3.7
macchiato	\$3.7	flat white	\$4.2
cappuccino	\$4.2	latte	\$4.2
long black	\$4.2	mocha	\$4.7
dirty chai			\$4.7
magic <i>(double ristretto low tide flat white in cup)</i>			\$4.7
one o' one <i>(espresso & piccolo)</i>			\$5.2
black/white vienna			\$5.2

cold

home-made cold drip coffee	\$5.2
iced long black	\$5.2
iced latte	\$5.7
iced dirty chai	\$6.7
iced coffee	\$7.2
iced mocha	\$7.7

hot drinks

ube (purple yam) latte	\$4.2		
chai latte	\$4.2	matcha latte	\$4.2
hot chocolate	\$4.2	babyccino	\$2

cold drinks

cold ube (purple yam) latte	\$6.2
cold chai latte	\$6.2
cold matcha latte	\$6.2
iced chocolate	\$7.2

organic tea

english breakfast / earl grey / peppermint / green sencha / chai / liquorice, peppermint & fennel / ginger, lemon & hibiscus	\$5
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add ons

mug size	+\$1
mighty size	+\$2
extra shot	\$0.5

specialty milks

soy / lactose free / almond / oat / cream	\$0.8
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syrups

honey / vanilla syrup / caramel syrup / hazelnut syrup	\$0.6
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smoothies

berries	\$7
peach & mango	\$8

milk shakes

vanilla / chocolate / caramel / strawberry / banana / lime coffee	\$6 \$6.5
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swap: thick shake +\$1.5

add: espresso shots +\$1 / malt +\$0.5

frappés

coffee / salted caramel / super chocolate / matcha mocha	\$8 \$8.5
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add: whipped cream +\$0.5

copper bench's special drinks

oreo & salted caramel shake	\$9
pineapple sunrise [dfo]	\$8.5
strawberry mango frappe [df]	\$8.5
pine matcha frappe [dfo]	\$8.5

softdrinks

lemonade / solo	\$3.5 (C)
coke / coke zero	\$3.5(C) / \$5 (B)
ginger beer / lemon lime bitter	\$5 (B)

japanese softdrinks

sangaria grape 500ml	\$5
sangaria melon soda 500ml	\$5

iced tea

lemon / peach	\$5
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kombucha

\$5

powerade

\$5

water

water	\$3.5
tonic water / soda water	\$5
sparkling water	\$5 (S) / \$8 (L)

juice by the glass

orange / pineapple / apple	\$4.5
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Please let us
know if you have
any food
allergies or
special dietary
requirements.

18+ drinks served daily from 10am

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Please let us know if you have any food allergies or special dietary requirements.

beers

Yenda \$8.5
Pale Ale 330ml

Asahi \$8.5
Japanese Super Dry 330ml

Corona \$8.5
Pale Lager 355ml

ciders

Rekordelig \$9.5
Strawberry & Lime Cider 330ml

Pressman's \$8.5
Original Apple Cider 330ml

spirits & liqueur

Bombay Sapphire Gin \$9

Jose Cuervo Tequila \$9

Midori Melon Liqueur \$9

Bundaberg Rum \$9

Jim Beam Bourbon \$9

Absolut Vodka \$9

Kahlúa Coffee Liqueur \$9

Malibu White Rum with Coconut \$9

Johnie Walker Red Label \$9

wines

red

Taylors \$34(B)/\$9(G)
Estate Pinot Noir 750ml

Mildara \$36(B)/\$9.5(G)
Limestone Coast Cabernet
Sauvignon 750ml

white

Rapaura Springs \$25(B)/\$8(G)
Marlborough Sauvignon Blanc

Houghton \$25(B)/\$8(G)
Margaret River Chardonnay

sparkling wines

Jacob's creek \$9.5
Chardonnay Pinot NV Piccolo 200ml

Henkell Trocken \$34
Brut Sekt NV 750ml

Due to rules and regulations,
Copper Bench will be serving
18+ drinks from 10am.

breakfast *served daily till 11am*

fritter stack \$22 [DF]

house-made potato, corn & spinach fritter, poached egg, crispy prosciutto, seasoned edamame, tempura enoki served with tomato chutney.

vegan brekky \$22 [V] [VG] [DF] [GFO] (sorry, no swapsies)

vegan (beef less) sausage patty, vegan scramble, avocado, buttery truffle mushroom and sourdough served with tomato chutney.

swap: gluten free optional & toast available on request +\$1

spicy haloumi croissant \$19 [V] 🌶️

spicy sticky haloumi, fried egg, sesame seasoned edamame, lotus roots, shredded seaweed and teriyaki aioli.

pancake \$19.5

crispy prosciutto, seared peaches, whipped ricotta, crushed roasted hazelnut served with hazelnut maple syrup.

chowder \$16.2 [GFO]

potato, sweet corn, and diced bacon chowder, topped with crispy bacon. Served with butter rubbed grilled sourdough.

swap: gluten free optional & toast available on request +\$1

porridge \$17.2 [GF] [V] [VG] [DF]

duo rice pudding topped with baked cinnamon brown sugar pear & walnuts, roasted crushed pistachio and house-made yuzu raspberry compote served with granola on side.

breakfast burger \$18.5 [GFO]

miso scrambled eggs, spinach, miso sourcream, bacon, dried red pepper string, pistachio on brioche bun served with hashbrown.

swap: gluten free optional & bun available on request +\$1.5

omelette \$20.5 [GFO] [VO]

leg ham, cherry tomato, spinach and ricotta served with tomato chutney and sourdough.

swap: ham to haloumi for vegetarian option

swap: gluten free optional & toast available on request +\$1

benedict \$18.9 [GFO] [VO]

bacon, poached eggs, spinach and hollandaise sauce on turkish bread.

swap: bacon to mushroom / ham / smoked salmon +\$1.5

swap: spicy hollandaise sauce +\$1

swap: gluten free optional & toast available on request +\$1

morning bun \$17 [GFO]

fried egg, bacon, hashbrown, cheese and BBQ sauce on brioche bun.

swap: gluten free optional & bun available on request +\$1.5

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Please let us know if you have any food allergies or special dietary requirements.

[gf] - gluten free [v] - vegetarian [vg] - vegan [df] - dairy free

[gfo] - gluten free optional [vo] - vegetarian optional [vgo] - vegan optional [dfo] - dairy free optional

breakfast served daily till 11am

avo toast \$16.2 [V] [VG] [DF] [GFO]

cherry tomato, feta, spiced dukkah, smashed avocado on sourdough, drizzled with pomegranate balsamic glaze.

swap: gluten free optional & toast available on request +\$1

egg and toast \$13 [V] [GFO] [DFO]

sourdough with eggs your way served with tomato chutney.

swap: miso scramble +\$1

swap: gluten free optional & toast available on request +\$1

vegan plate \$13 [V] [VG] [DF] [GFO]

vegan scramble, sourdough, served with tomato chutney.

swap: gluten free optional & toast available on request +\$1

raisin toast \$7.8 [V] [VGO] [DFO]

2 slices thick cut butter rubbed grilled raisin toast, served with jam and butter.

toast \$6.5 [V] [GFO] [VGO] [DFO]

2 slices butter rubbed grilled sourdough, served with jam and butter.

swap: turkish / gluten free +\$1 / croissant +\$1

kids

pancake \$10.5

chocolate sauce, Oreo biscuit crumbs and ice-cream.

breakfast adds on

sides

smoked salmon \$5.5

eggs / bacon / leg ham / haloumi / buttery truffle mushroom \$5

wilted spinach / avocado / grilled tomato \$4.5

ice-cream / hashbrown \$2.5

butter / peanut butter / vegemite / jam \$2

saucers

spicy hollandaise \$4

hollandaise / tomato chutney \$3

garlic aioli \$2

mayo / tomato sauce / BBQ sauce \$1.5

toast

sourdough / turkish \$3

raisin toast / gluten free / croissant \$4

extras

make your own brekky from 'breakfast adds' +\$3.5

split a meal into 2 serves +\$3

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lunch served daily from 11am

porterhouse - 220g \$26

served medium rare with buttery truffle mushroom and lotus roots. Served with side chips and smokey gravy

pulled pork basil bruschetta \$20 [DF]

pico de gallo, pulled pork basil, caramelised onion, feta and topped with crispy basil. Served with side chips.

vegan brekky \$22 [V] [VG] [DF] [GFO]

vegan (beef less) sausage patty, vegan scramble, sliced avocado, buttery truffle mushroom and sourdough served tomato chutney

swap: gluten free optional & toast available on request +\$1

chowder \$16.2 [GFO]

potato, sweet corn, diced bacon chowder, topped with crispy bacon. Served with butter rubbed grilled sourdough.

swap: gluten free optional & toast available on request +\$1

prawn & seaweed salad \$23 🌶️

garlic prawns, wakame seaweed, mesclun, tomato, onion, carrot, cucumber, pickled radish, turnip chips, citrus caviar and shredded red pepper strings served with roasted sesame sauce.

chicken parmi \$20

chicken breast schnitzel, pesto & tomato sauce, cheese, topped with diced bacon. Served with side chips and salad.

copper bench burger \$18.5 [GFO]

home-made ground beef patty, mesclun, sliced tomato, caramelised onion, hashbrown and special sauce on brioche bun.

swap: gluten free optional & bun available on request +\$1.5

add: chips \$4 / sweet potato chips / wedges / salad \$5

chicken katsu burger \$17.5

crumbed chicken, mesclun, hashbrown, sesame & peanut butter sauce, and sliced tomato on brioche bun.

add: chips \$4 / sweet potato chips / wedges / salad \$5

benedict \$18.9 [GFO] [VGO]

bacon, poached eggs, spinach, hollandaise sauce on turkish bread.

swap: bacon to mushroom / ham / smoked salmon +\$1.5

swap: spicy hollandaise sauce +\$1

swap: gluten free optional & toast available on request+\$1

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Please let us know if you have any food allergies or special dietary requirements.

lunch served daily from 11am

avo toast \$16.2 [V] [VG] [DF] [GFO]

cherry tomato, feta, spiced dukkah, smashed avocado on sourdough, drizzled with pomegranate balsamic glaze.

swap: gluten free optional & toast available on request +\$1

vegan plate \$13 [V] [VG] [DF] [GFO]

vegan scramble, sourdough, served with tomato chutney.

swap: gluten free optional & toast available on request +\$1

raisin toast \$7.8 [V] [VGO] [DFO]

2 slices thick cut butter rubbed grilled raisin toast, served with jam and butter.

kids

nuggets and chips \$9.9 [DF]

chicken nuggets and chips served with tomato sauce.

swap: garlic aioli +\$.5

lunch adds

sides

chips \$4 / sweet potato chips / wedges / salad \$5

sauces

gravy \$3.5

sourcream & sweet chilli / tomato chutney \$3

garlic aioli \$2

mayo / tomato sauce / BBQ sauce \$1.5

extras

split a meal into 2 serves +\$3

munchies

seasoned wedges \$13 [V] [VGO] [DFO]

served with sour cream & sweet chilli sauce.

swap: vegan and dairy free optional served without sour cream available on request

seasoned chips \$9 [V] [VG] [DF]

served with tomato sauce or BBQ sauce.

swap: garlic aioli +\$0.5 / gravy +\$2 / sour cream & sweet chilli sauce +\$1.5

seasoned sweet potato chips \$11 [V] [VG] [DF]

served with tomato sauce or BBQ sauce.

swap: garlic aioli +\$0.5 / gravy +\$2 / sour cream & sweet chilli sauce +\$1.5

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Please let us know if you have any food allergies or special dietary requirements.

toasties & wraps served daily from 6.30am

toasties (made fresh to order from our kitchen)

ham & cheese \$10 [GFO]

on turkish bread

swap: croissant +\$1 / gluten free bread +\$1.5

add: bacon(1) +\$2.5

BLT & truffle mayo \$12

on turkish bread

swap: croissant +\$1

teriyaki chicken, avocado & mayo \$12

on turkish bread

swap: croissant +\$1

add: bacon(1) +\$2.5

bacon, egg & BBQ sauce \$12 [DF] [GFO]

on turkish bread

swap: croissant +\$1 / gluten free bread +\$1.5

caramelised onion, bacon, feta & BBQ honey mustard \$13

on turkish bread

swap: croissant +\$1

turkey ham, cranberry sauce, cheese \$13 [GFO]

on turkish bread

swap: croissant +\$1 / gluten free bread +\$1.5

add: bacon(1) +\$2.5

wraps (made fresh to order from our kitchen)

haloumi wrap \$14 [V]

grilled haloumi cheese, mesclun, tomato, onion, carrot, cucumber and house special sauce.

add: bacon +\$2.5

brekky wrap \$14 [DFO]

scrambled eggs, bacon, spinach and BBQ sauce.

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