

thynk
cafe + bar

f @ THYNKCAFEBAR.COM.AU

(02) 4028 6585 | INFO@THYNKCAFEBAR.COM.AU

THYNK BUILDING - GROUND FLOOR
3 BOWDEN WAY, BERESFIELD NSW 2322

BREAKFAST

COFFEE & TEA

SMOKED SALMON BAGEL 15⁰⁰

Smoked salmon, herb ricotta, rocket, red onion

THYNK BREKKIE WRAP 13⁵⁰

Bacon, scrambled eggs, cheese, hash brown, chipotle tomato relish

EGG & BACON ROLL 10⁰⁰

Fried eggs, rash bacon, BBQ Sauce

SMASHED AVOCADO 15⁰⁰

Sourdough, avocado, 2 poached eggs, feta, rocket & lemon

EGGS YOUR WAY 12⁰⁰

2 Eggs cooked your way on toasted sourdough

EGGS BENEDICT 19⁵⁰

Sourdough, 2 poached eggs, spinach, hollandaise

+ GRILLED HALLOUMI

+ BACON OR HAM

+ SMOKED SALMON 7⁰⁰

BIG BREAKFAST 26⁰⁰

2 eggs your way on toasted sourdough, roasted tomato, mushroom, bacon, chorizo, hash browns

TOASTED SANDWICHES 10⁰⁰

Reuben

- Corn beef, sauerkraut, Swiss cheese, special mayonnaise

Ham & Cheese

Roasted Pumpkin

- Roast Pumpkin, halloumi, spinach, pesto mayonnaise

HAM AND CHEESE CROISSANT 8⁰⁰

COFFEE BLEND 6⁰⁰

Little Italy Coffee Roasters

Sweet Maria

MILK

Full cream 0⁰⁰

Skim 0⁵⁰

Almond 0⁵⁰

Soy 0⁵⁰

Lactose Free 0⁵⁰

Oat 1⁰⁰

SYRUPS

Vanilla 0⁰

Hazelnut 0⁵⁰

Caramel 0⁵⁰

ICED LATTE

Ice, milk, espresso, vanilla syrup 5⁰⁰

ICED COFFEE 5⁰⁰

Ice, milk, espresso, ice cream, vanilla syrup, whipped cream

COLD BREW COFFEE 8⁰⁰

Ice, milk, espresso, ice cream, vanilla syrup, whipped cream

TEA - ORIGIN TEA 3⁵⁰

Earl grey, English breakfast tea, Camomile, Lemon & Ginger, Green, Peppermint

MILKSHAKES 5⁰⁰

Vanilla, chocolate, strawberry, caramel

+ make it thick 2⁰⁰

SMOOTHIES 9⁰⁰

Banana

- Banana, honey, cinnamon, milk

Mixed Berry

- Mixed berries, Greek yoghurt, maple syrup, milk

Mango Madness

- Mango, pineapple, honey milk

thynk
café + bar

LUNCH + DINNER

SERVED FROM 11AM - 8:30PM

BREADS

BRUSCHETTA	14. ⁰⁰
GARLIC BREAD	6. ⁰⁰
CHEESY GARLIC BREAD	8. ⁰⁰

STARTERS / ENTREES

ARANCINI BALLS	12. ⁰⁰
Arancini, mayonnaise, mixed lettuce	

SLIDERS	16. ⁰⁰
Pulled beef, lettuce, hickory BBQ sauce OR Chikcne, lettuce, spicy mayonnaise	

WEDGES	8. ⁰⁰
Wedges, sour cream, sweet chilli sauce	

NACHOS FOR 2	24. ⁰⁰
Beef mince, guacamole, sour cream, corn chips, cheese	

BURGERS

SERVED WITH CHIPS

WOWZER BURGER	18. ⁰⁰
Wagyu patty, lettuce, tomato, swiss cheese, grilled onion & BBQ sauce	

CHICKEN SCHNITZEL BURGER	17. ⁰⁰
House made chicken schnitzel, bacon, leettuce, tomato, chipotle mayonnaise	

GRILLED CHICKEN BURGER	19. ⁰⁰
Grilled chicken, lettuce, tomato, bacon, swiss cheese, choice of chipotle mayonnaise OR aioli	

MUSHROOM BURGER	18. ⁰⁰
Mushroom, lettuce, halloumi, pesto mayonnaise	

SALADS

CAESAR SALAD	16. ⁰⁰
Cos lettuce, crispy bacon, poached egg, crunchy croutons, parmesan cheese, classic Caesar dressing	

PUMPKIN, HALLOUMI & PINE NUT SALAD	18. ⁰⁰
Roast pumpkin, grilled halloumi, pine nuts, baby spinach, balsamic dressing	

PUMPKIN & BEETROOT SALAD	20. ⁰⁰
Pumpkin, beetroot, pine nuts, mixed lettuce, tomato, cucumber, onion	
+ Grilled chicken	4. ⁰⁰
+ Chicken schnitzel	4. ⁰⁰

PIZZA

MEAT LOVERS	20. ⁰⁰
Crispy bacon, spicy chorizo, shredded chicken, crumbled beef, pepperoni slice, hickory BBQ Sauce	

PEPPERONI	18. ⁰⁰
A classic! Layers of pepperoni & cheese with our secret pizza sauce	

TRADITIONAL MARGARITA	16. ⁰⁰
Fresh mozzarella, house made tomato sauce, olive oil & basil	

THE CHEESIEST	20. ⁰⁰
With 5 different types of cheese, it's every cheese lover's dream!	

VEGO DELUXE	18. ⁰⁰
Tomato sauce, roasted capsicum, charred butternut pumpkin, eggplant, caramelised onion, sautéed mushrooms sprinkled with feta	

FLAVOURS OF MEXICO	20. ⁰⁰
Chipotle relish, crumbled beef, shredded chicken, jalapeños, onion, garlic, oregano, cumin & sprinkled with chilli flakes	

MEALS

SCOTCH FILLET	32. ⁰⁰
Served with chips, salad, pepper sauce	

FISH OF THE DAY	24. ⁰⁰
Served with chips, salad, tartare sauce	

CHILLI PRAWN FETTUCINE	28. ⁰⁰
Neapolitan sauce, grilled prawns, fettucine, parmesan	

CHILLI PRAWN FETTUCINE	28. ⁰⁰
SALT & PEPPER SQUID	20. ⁰⁰

SALT & PEPPER SQUID	20. ⁰⁰
---------------------	-------------------

CARBONARA	18. ⁰⁰
Classic bacon, garlic sauce, topped with parmesan	

SIGNATURE COCKTAILS

CLARIFIED NEW YORK SOUR

\$29.00

Makers 46 Bourbon, Lemon, Sugar, Red Wine, Raspberry, Lemon.

In a harmony of higher proof bourbon and rich, raw and heavily tannined wine, a sour is made. Then clarified to draw out any sharp edges.

Finally a float of lemon oils and raspberry foam to add a vibrant, citrus forward, sweetness to the palate.

Tasting Notes: Sharp, Citrus, Raspberry.

CLARIFIED REVERSE WHISKY SOUR

\$29.00

Ardbeg 10YO, Lemon, Sugar, Granny Smith Apples, Ginger..

What's better than an amaretto sour? A perfect amaretto sour. Taking the characteristics of the adored amaretto sour and adding overproof bourbon to the mix.

Tasting Notes: Almonds, Oak, Caramel, Velvet Finish.

PERFECT AMARETTO SOUR

\$24.00

Disaronno, Makers 46 Bourbon, Whites, Lemon, Sugar.

What's better than an amaretto sour? A perfect amaretto sour. Taking the characteristics of the adored amaretto sour and adding overproof bourbon to the mix.

Tasting Notes: Almonds, Oak, Caramel, Velvet Finish.

VIETNAMESE ESPRESSO MARTINI

\$19.00

Ristretto Coffee, Vodka, Coffee Liqueur, Sweetened Condensed Milk, Whipped Cream.

Taking inspiration from the coffee shops in Vietnam, this is paying tribute to a cult classic favourite drink made in coffee stalls across that country. Due to the lack of refrigeration and such hot, humid temperatures they would utilise the shelf stable sweetened condensed milk, alongside French Press coffee to make a drink that is bitter and robust but lightened with the sickly sweet sweetened condensed milk.

Tasting Notes: Robust Coffee, Caramel, Sugar.

I THYNK IT'S TIME TO CLOCK OFF

\$17.00

Sloe Gin, Mandarin Oleo, Lemon, Soda.

A marriage of viscous, bold and refined flavours competing with one another to give the entire mouth an explosion of flavours.

Tasting Notes: Sweet, Tart, Sour, Vibrant, Citrus Forward.

LEMON MERINGUE PIE

\$26.00

Newcastle Distilling Co Limoncello, Vodka, Lime, Sugar, Whites.

Meringued whites layer on top of a perfect representation of everyone's favourite dessert. Sit close, you wouldn't want to miss the fire bending.

Tasting Notes: Velvet, Cream, Lemon Meringue Pie

SIGNATURE COCKTAILS

SILVOVICA COLADA

\$18.00

Badel Slivovica, Pineapple, Coconut Syrup, Ginger Ale.

A Croatians favourite spirit made into a spinoff of a Pina colada. Neutral grain white spirit with a twist, married up with quality mixers and juices to create a colada, you'll never forget.

Tasting Notes: Coconut, Off-sweet, Dry, Refreshing, Palate Layering.

FRUIT BOMB

\$17.00

Maraska Pelinkovac, Lime, Mango Syrup, Pineapple.

Utilising Banana flavoured spirit and an array of tropic fruit mixers and juices, this is the perfect drink to pick you up.

Tasting Notes: Tropical Fruits, Sweet, Spritzy.

NOT ANOTHER BB APPLETINI

\$21.00

Apple Cider Vinegar, Gin, Elderflower Liqueur, Lemon, Unfiltered Apple Juice, Sugar.

Nothing is sacred, not even the appletini. The gin and liqueurs, botanicals pair up in perfect harmony with the apple additions.

Tasting Notes: Dry apple, Crisp, Refreshing.

RYE OF PASSAGE

\$19.00

Rye Whiskey, Stones Ginger Wine, Mango Syrup, Pink Grapefruit Puree..

Contrasting flavours meet up to create a full bodied, rich drink that compliments it spice with sweetness. The stone and citrus fruits contrast into a balanced, rich, spice forward drink.

Tasting Notes: Mango, Spice, Full Bodied Mouthfeel, Sweet, Oak.

AAA OLD FASHIONED

\$22.00

Aged Rum, Aperol, Mr Black Amaro, Black Walnut Bitters.

Adding rum to an old fashioned. AAA derives from Amaro, Aperitif and Aromatic. This old fashioned brings balance back to the drink, a nutty contrast with a coffee undertone

Tasting Notes: Amaro, Spice, Coffee, Toffee, Caramel, Rounded.

POPCORN MARTINI

\$21.00

Newcastle Distilling Co Sparrow Jack Virgin, Popcorn Monin, Lime, Sugar, Cream.

Sit down, settle in and imagine you're in front of the big screen.

Tasting Notes: Popcorn, Sweet, Creamy.

Classics Available Upon Request.