



SUPERNOVA RESERVE

Ethiopia Uraga Opal, Carbonic Maceration Lot1020 Natural

El Salvador Los Pirineos Opal, Carbonic Maceration Natural

The Carbonic Maceration (CM) process was first introduced to the world by Project Origin founder, Saša Šestić during the 2015 World Barista Championship in Seattle. Coffee cherries placed inside sealed tanks and filled with CO2 pushing oxygen out. Then controlled yeast activity, temperature & humidity of tanks to extended coffee-skin contact and anaerobic fermentation time, in result intensifies fruit characters bringing deep fruit flavours and rich mouthfeel and length to the cup.

Pour over origami \$15

COFFEE & TEA

Filter Coffee

Batch Brew \$4 Cold Brew \$5

Regular Coffee

Black Coffee (light roasted single origin) \$4

White Coffee (House Blend) Reg \$4 Large \$5

Iced Coffee \$6 Iced Mocha \$6

Leaf Chai Latte \$5 (300ml) Iced Latte \$5 Affogato \$6

Hot Tea \$4.5

English Breakfast /Earl Grey/Green/Peppermint/Chamomile/Lemongrass Ginger

OTHER DRINKS

Hot Chocolate \$4 Iced Chocolate \$6

Mixed Berries Smoothie \$8

Mixed Berries, Banana, orange juice.

Banana Smoothie \$8

Banana, Avocado, Yoghurt, Almond Milk, Honey.

Organic Orange Juice \$5

Milkshakes \$6

Vanilla/Strawberry/Chocolate/Caramel

SUPERNOVA

WINE

2017 Majella Cabernet Sauvignon Coonawarra \$12.5/glass \$67/bottle

2020 Toi Toi Sauvignon Blanc Marlborough \$6/Glass \$ 29/bottle

WHISKY

Hibiki Harmony orange and apricot fragrance, peppery spice, showcasing the perfectly crafted blend of Yamazaki, Hakushu and Chita distilleries BL. 43% **\$20 /43ml**

BEER

Kirin Ichiban a premium, 100% malt beer brewed with the first-press method, smooth and rich flavour

\$9/350ml

ALL DAY BREAKFAST AND LUNCH (UNTIL 2:00PM WEEKDAYS AND 2:30PM WEEKENDS)

Eggs On Toast \$11 VEG

Free range eggs of your choice on sourdough. (Poached, Fried, and Scrambled)

Breakfast Burger \$14 NUT

Bacon, egg, sliced tomato, Thai mayo in squid ink bun.
Add Chorizo \$5

Truffle Scrambled Eggs \$16.5 VEG

Sautéed wild mushrooms, black truffle oil, fried shallot, feta on croissant.

Corn Fritters \$18

Corn fritters, smashed avo, sliced pears, prosciutto, rockets, sliced veggies, cherry tomatoes, sour cream, pomegranate balsamic sauce.

Porridge \$17 VEG NUT

berries, sliced apple, passionfruit, grapes, berry compote, coconut flakes, almond flakes, and chia seeds.

Smoked Salmon Benedict \$19 NUT

Smoked salmon, sautéed spinach, poached eggs, chipotle hollandaise, chives, on white sesame brioche bun

Roro Breakfast Sandwich \$17

Eggs, bacon, hash browns, rocket, Thai mayo with sourdough and small OJ.

Cajun Chicken Katsu Sandwich \$18

Cajun chicken Katsu, mayo, tonkatsu sauce, sliced tomato, rockets, with brioche bread
Add truffle infused Chips \$5

Smashed Avo \$19 VEG NUT

Smashed avocado with sunflower seeds, sun dried tomato, poached egg, feta cheese, sesame, fried shallot and sliced veggie and a hint of sweet chilli, serve with mint and lime on the side.

Supernova Big Brekkie \$26

Two eggs on sourdough, bacon, roasted truss tomato, wild mushrooms, sautéed spinach, chorizo, and Hash browns with grana padano cheese.

Thai Wagyu Beef Salad \$20 GF NUT

Grilled wagyu beef, crushed peanuts, garlic, chilli, cherry tomato, red onion, coriander, garden salad serve with house made sweet Thai chilli sauce.

Wagyu Beef Burger \$21

190g Wagyu beef patty, tasty cheese, sliced tomato, rockets, BBQ sauce, caramelised onion in milk bun serve with truffle infused chips.
Add Fried Egg \$2 Add Bacon \$4

Nutella French Toast \$18 VEG NUT

Nutella French toast with berries, banana chips, berry compote, lemon curd, Nutella frosting, crushed hazelnuts and chocolate ganache.

Barramundi Risotto \$23 GF

Sautéed barramundi, seafood mix, chives, parmesan mascarpone cream, cooked with house made salmon stock.
Add Prosciutto \$6 Add Fresh Avocado \$5

Pumpkin Soup \$15 VEG

Creamy pumpkin soup serve with roasted pumpkin and a slice of sourdough toast.

Sides: Bacon (4), Avocado (5), Mushrooms (5), Egg (2), Feta (4), Roasted Tomato (4), GF Toast (2), Chorizo (5), Spinach (4), Prosciutto (6), Hash Browns and grana padano (5), Smoked Salmon (7)

VEG = Vegetarian. GF = Gluten Free. VEGO = Vegetarian Option. DF = Dairy Free NUT = contain nuts

Check out our Instagram @supernova.coffee.hawthorn for photos of our menu!

We take great care of food safety and allergy. However, they may contain traces of allergens, if you have allergies please let us know.