

COFFEE

WHITE	S 5 L 6
BLACK	S 5 L 6
MOCHA	S 5.7 L 6.7
SEASONAL BATCH	6.5
COLD BREW	6.5
ICED LATTE	6.5
ICED LONG BLACK	6.5
ICED MOCHA	7.2
RHYTHM freshening cold brew topped with Algorithm signature cream	9
ALGORITHM ICED COFFEE sweetened espresso, full cream & dairy free milk	7.5
MATCHAPRESSO cold brew matcha topped with espresso cream	9.5

NON COFFEE

SIGNATURE CHOCOLATE	6
BREWED CHAI	7
MATCHA LATTE	7.5
ICED	+1
EXTRA SHOT / DECAF / ALTERNATIVES	+0.7
ICED RASPBERRY EARL GREY brewed french earl grey, raspberries, wildflower honey + Algorithm signature cream 2.5	7
ARTISAN TEAS BY TTOTALER Sydney breakfast, French earl grey, lemon sencha, calm	6
BABYCCINO	2.5
KIDS HOT CHOCOLATE	5

SMOOTHIES

ALGO-RAW-SHAKE banana, cocoa, chia, almond, LSA mix, wildflower honey, maca powder & almond milk + espresso 2	11
MIX BERRIES four berries, Greek yoghurt, wildflower honey, orange juice	11
CHOCOLATE / VANILLA SHAKE	10
COLD PRESSED JUICES	
DAILY GREENS celery, green apple, spinach, lemon, ginger	8
VALENCIA ORANGE Australian seasonal oranges	8
SUBLIME PINE pineapple, pear, apple, lemon, mint	8

DRINKS

**ARTISAN SOURDOUGH TOAST
W/ TWO SPREADS (V)****GFO +2**served with butter and a choice of house jam,
vegemite, peanut butter, blood orange
marmalade, nutella or wildflower honey

8

PLAIN BAGEL W/ TWO SPREADS (V)served with butter and a choice of house jam,
vegemite, peanut butter, blood orange
marmalade, nutella or wildflower honey

11

BANANA LOAF (V)housemade and served with
salted caramel butter

9

MORNING RHYTHM (VG) (DF)chilled oats, chia, almond milk,
coconut yoghurt, house made granola,
seasonal berries, raspberry consomme

17

COCONUT RICE PORRIDGE (VG) (DF) (GFO)warm coconut rice, oat milk,
housemade granola, seasonal berries,
pure almond butter

18

SAUSAGE AND EGGthick cut LP's smoked pork sausage, folded egg,
cheese, nduja aioli, smokey bbq relish,
on sourdough English muffin

17

CLASSIC ROLL (DF) (VO)free range streaky bacon, fried egg, nduja aioli,
smokey bbq relish, rocket, on Turkish panini
(garlic mushrooms, fried egg, chili aioli, smokey
bbq relish, rocket, on Turkish panini - VO)
GFO +2
+ Cheese 2

16

SALMON BAGELsmoked salmon, nori cream cheese,
smashed avo, red onion, mesclun, wakame,
on plain bagel

20.5

SIGNATURE CHICKEN SANDWICHpoached chicken salad, chili aioli, rocket
smashed avo, cucumber, toasted almond,
provolone, on Turkish bread

19.5

ALGO CLASSIC TOASTIEnduja aioli, shaved leg ham, three cheeses
& tomato; served with house hot honey
(truffle aioli, three cheeses & tomato - VO)

17

CHEESY BUTTERNUT TOASTIE (VGO)maple roasted butternut squash, sweet potato,
cheddar, ricotta, brown butter, sage, pecan;
served with house hot honey

17

CHEF'S SIGNATURES**ALGO FOLDED EGG (V)****GFO +2**silky truffled folded egg, grana padano, chives,
on sourdough+ Free range streaky bacon 6
+ Algo chili relish (VG) (GF) 2.5

23

CHORIZO & CHILLI EGGS**GFO +2**chili scrambled eggs, chorizo,
furikake, crispy shallots, chilli oil

26

AVORITHM (V) (VGO)**GFO +2**smashed avo, medley tomato, burrata,
salsa verde, mesclun, spiced cashews,
dukkah, on sourdough

+ Sous vide egg 3

25

YAKINIKU CHICKEN ROLLcrispy chicken fillet, house yakiniku glaze,
chilli aioli, cheese, cabbage & apple slaw,
furikake, pickled ginger, on potato bun

24

SIGNATURE CORN FRITTERS (V)housemade crispy corn fritters,
jalapeno creme fraiche, tomato salsa, mesclun,
chilli oil, grana padano, charred zucchini

28

NOURISH BOWL (GF) (DFO) (VGO)choice of grilled chipotle chicken or
baked green pea & chickpea falafel,
quinoa, roasted sweet potato, mesclun, rocket,
avo, medley tomato, marinated persian fetta,
maple vinaigrette, spiced cashews
+ Algo chili relish (VG) (GF) 2.5

25.5

24.5

CRISPY CHICKEN & POTATO PLATEcrispy chicken fillet, charred broccolini with
chilli oil & citrus dressing, housemade
mushroom sauce, pomme puree

29

SIDESAlgo chili relish (VG) (GF) 2.5
Hashbrown with smokey tomato relish (VG) 3.5
Sous vide egg 3
Fried egg 3
Folded egg 10
Free range streaky bacon 6
Smashed avo 6
Smoked salmon 7
Garlic mushrooms 7
Green salad with maple vinaigrette (VG) (GF) 7(V) Vegetarian (VO) Vegetarian option
(VG) Vegan (VGO) Vegan option
(DF) Dairy free (DFO) Dairy free option
(GF) Gluten free (GFO) Gluten free option***Please inform us if you are allergic to any food items -
while we try our best to accommodate your request,
we can't guarantee the absence of allergies in our dishes
due to being produced in a kitchen that contains allergens.*****A 10% surcharge applies on Saturdays and Sundays*****A 15% surcharge applies on public holidays*****1.5% surcharge applies to all card payments*****We kindly ask that no outside food or drinks to be brought in****FOOD**