Drink Menu



Openi	ng Hours	
Mon - Fri	6.30am to 2.00pm	
Sat - Sun & Public Holiday	8.00am to 2.30pm	

660 Beeliar Dr, Success WA 6164

Tel: 6188 8178

8yolks.com



НОТ	REG	LRG/TA	ICED COLD	
Flat White	\$5.0	\$5.3	Iced Latte	
Cappuccino	\$5.0	\$5.3	Iced Chocolate	
Latte	\$5.0	\$5.3	Iced Mocha	
Short Mac	\$4.8		Iced Chai	
Long Mac	\$5.3	\$5.5	Iced Matcha	
Matcha Latte	\$5.3	\$5.5		
Hot Chocolate	\$5.3	\$5.5	Cold Pressed Juices	
Mocha	\$5.3	\$5.5		
C hai Latte	\$5.3	\$5.5	*Add scoop of Ice-cream for \$2.0	
Babycino	\$2.5		SIGNATURE	
*Soy, almond milk, lactose free, oa *House made vanilla, caramel, haz *Espresso shot extra 0.6			Galaxy Iced Lemon Tea 15 hrs cold-brewed butterfly tea with house-made	
SINGLE ORIGIN	REG	LRG/TA	lemon infusion	
Single Origin Espresso	\$4.5		Fresh Squeezed Lemonade Fresh lemon juices, sparkling water & home-made	
Single Origin Long Black	\$5.0	\$5.3	syrup	
Single Origin Iced Long Black	ψ ງ. υ	\$6.0	Vanilla / Choc Milkshake Vanilla / Choc ice cream blended with milk	
FILTER	REG	LRG/TA	Choco Master Smoothie Raw Cacao, Mixed berries, Banana, Almond milk	
Batch Brew	\$4.5	\$4.8		
Cold Brew		\$5.8	Tropical Goddess Mango, Passion Fruit, Coconut milk	
LOOSE TEA / POT FOR 1			Maca Energizer Almond milk, Dates, Maca, Honey, Espresso	
English Breakfast		\$5.0	ramona mini, Duces, Mucu, Honey, Espresso	
Lemongrass & Ginger Herbal		\$5.0	*Add protein powder for \$3.5	
Green Tea		\$5.0		
Peppermint		\$5.0		

ALL DAY MENU

............ Selection of Breads: Ciabatta, Honey Seeded Rye & Gluten free (Add \$1)

Preserves: Strawberry jam, orange marmalade, peanut butter, honey & vegemite

EGGS ON TOAST (GF OPTION)

Choice of bread, eggs served with your way of poached, scrambled or fried & comes with tomato relish

EGGS BENEDICTS (GF OPTION)

Served with ciabatta bread, poached eggs & house made hollandaise sauce with your choice of either:

Smokey pulled beef brisket \$25 Ham or bacon \$21 Smoked salmon \$25 Wilted spinach ど avocado \$24

SMASHED AVO BRUSCHETTA (GF, V OPTION)

Honey seeded rye toast, smashed avo topped with cherry tomato salsa, poached egg, crispy capers & balsamic glaze

Add a side of Halloumi for \$6

SMOKED SALMON CROQUETTES Potato croquettes, served with wilted spinach, smoked salmon, poached egg, topped with hollandaise sauce, tobiko & crispy capers	\$27
BIG BREAKY (GF OPTION) Ciabatta toasts, bacon, chipolata sausage, roasted tomato ピ mushroom, hash browns, baked beans ピ eggs your way	\$28
VEGGIE BIG BREAKY (GF OPTION) Ciabatta toasts, sliced avo, wilted spinach, roasted mushroom & tomato, hash browns, baked beans &	\$28

ت Ciabatta toasts, sliced avo, wilted spinach, roasted mushroom & tomato, hash browns, baked beans eggs your way

SHAKSHUKA BAKED BEANS (VG, V, GF OPTION)

Three types of slow cooked beans in a tomato ragout, sous vide 63 degree egg ♂ side of toasts

Add a side of Chorizo for \$6

SENIOR & KID'S MEALS S15

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FISH & CHIPS

Two fillets of tempura Alaskan pollock with side of chips & salad

CHICKEN NUGGETS

Crumbed chicken with chips & salad

PLAIN PANCAKES

Pancakes with vanilla ice cream & side of maple syrup

8YOLKS SIGNATURE

	C H TOAST & FRIED C l e style French brioche toast.		mber nickle sliced chili &	\$25
	vith maple syrup	nouse mude duman, edea	initier preside, sheed entitier	
	BERRIES & POACHED			\$24
	s served with vanilla custar lm syrup		r, strawberries, walnut stre	usel & house
	Add a Scoop of	f Ice cream for \$2		
	VIDE SALMON ど RICI	. ,		\$33
Salmon,	grilled seasonal veg & rice	served with massaman cur	ry sauce	
ROAST	TED SPICED CAULIFL	OWER SALAD (V)		\$22
Cauliflov	wer, beetroot and hummus	puree, kale, quinoa, colesla	w, chickpeas, served with h	ouse made dressing
DOVE	BOWL (DF)			\$27
_	with house made cured salm	on, soba noodles, seaweed	salad, avo, edamame, Japai	
ginger, r	adish, wasabi served with s	ushi sauce & toasted sesam	ne seeds	
SMASI	HED BEEF BURGER			\$26
Double l	beef patties, American chee	se, cos lettuce, caramelised	onion, and bacon served w	vith house made
sauce &	side of chips			
SPICY	CHICKEN BURGER (H	[OT]		\$25
Fried ch side of c	icken, American cheese, col hips	eslaw, cucumber pickles, b	acon ど house made hot spi	cy sauce &
TERIY	AKI CHICKEN BAO			\$25
Grilled c	hicken with teriyaki sauce s	served with cucumber kime	hi, peanuts & chilli	"
	Comes with 4	Steamed Bao Buns		
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\$5	Ham \$6 Wilted spinach \$5	Smoked salmon \$10 Pork Sausage \$5	Hash brown \$5 Roasted Tomato \$5	Mushroom \$5 Hollandaise sauce \$5
C.	Free range egg \$3.5	Chips \$7	Chorizo \$6	Halloumi \$6
\$2	Baked beans \$4	∽ … Σ> #1		
	Our	Meat Suppliers are HALAL	certified	

\$16

\$21

\$20

	Served with house made cured salme ginger, radish, wasabi served with su			nese pickled
	SMASHED BEEF BURGER Double beef patties, American chees sauce &side of chips	se, cos lettuce, caramelised	onion, and bacon served w	\$26 vith house made
	SPICY CHICKEN BURGER (H Fried chicken, American cheese, colo side of chips		acon & house made hot spi	\$25 icy sauce ප
	TERIYAKI CHICKEN BAO Grilled chicken with teriyaki sauce s	erved with cucumber kimo S teamed Bao Buns	chi, peanuts ප chilli	\$25
	Comes with 4 S			
- ADD-(

GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN

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