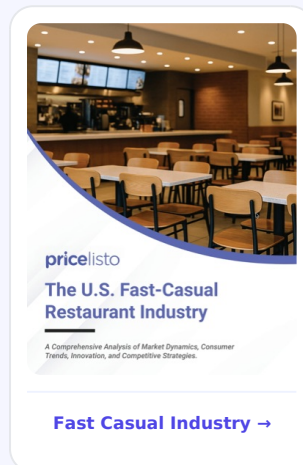




Two Hands

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Most Ordered	
ITEM	PRICE
Banana Bread Espresso mascarpone, toasted buckwheat, honey [Contains nuts, gf]	\$13.00
Breakfast Burrito Scrambled eggs, jalapeño, cheese, avocado, mushrooms, and hash brown, served with tomatillo sauce* [v] [please note we...	\$17.00
Harissa Chicken Bowl Slow-roasted harissa chicken, lentils, greens, sweet potato, crunchy veggies, seeds, chilli oil, harissa dressing, cilan...	\$20.00
Side hash brown Crispy, golden-brown hash browns topped with a sprinkle of chives and a touch of sea salt.	\$5.00
Brassicas Bowl Charred broccolini, brussels sprouts, kale, hummus, six-minute egg, avocado, pickled shallots, buzz chilli, seeds [gf, d...	\$17.00
Salmon Quinoa Bowl Grilled salmon, six-minute egg, turmeric quinoa, hummus, crunchy shaved veggies, avocado, cucumber, seeds, puffed rice [...	\$27.00
Brunch And Lunch Menu	
ITEM	PRICE
Harissa Chicken Bowl (Brunch And Lunch Menu) Slow-roasted harissa chicken, lentils, greens, sweet potato, crunchy veggies, seeds, chilli oil, harissa dressing, cilan...	\$20.00
Breakfast Burrito (Brunch And Lunch Menu) Scrambled eggs, jalapeño, cheese, avocado, mushrooms, and hash brown, served with tomatillo sauce* [v] [please note we...	\$17.00
Henry's Chicken Sandwich Zesty chicken salad with pistachio, mango chutney, avocado on fresh seeded sourdough with a side of spicy broccoli pista...	\$19.00
Two Hander Burger Double smash patty, american cheese, shaved lettuce, sweet onions, b&b pickles, kewpie sauce on a seeded bun, served wit...	\$20.00
Brassicas Bowl (Brunch And Lunch Menu) Charred broccolini, brussels sprouts, kale, hummus, six-minute egg, avocado, pickled shallots, buzz chilli, seeds [gf, d...	\$17.00
Acai Bowl Frozen açai topped with granola, pepitas, coconut, bee pollen, and seasonal fruit [contains nuts, df, gf]	\$17.00
Banana Bread (Brunch And Lunch Menu) Espresso mascarpone, toasted buckwheat, honey [Contains nuts, gf]	\$13.00
Salmon Quinoa Bowl (Brunch And Lunch Menu) Grilled salmon, six-minute egg, turmeric quinoa, hummus, crunchy shaved veggies, avocado, cucumber, seeds, puffed rice [...	\$27.00
Seasonal Scramble Soft ribboned eggs,* lemony english peas, mint, snap pea salad, white balsamic, feta, macadamia nut pesto on toasted sou...	\$20.00
Brekky Muffuletta New Orleans-style muffuletta sandwich with shaved leg ham, sunny egg, green olive tapenade, giardiniera, lemon kewpie, l...	\$16.00
Smashed Avo Toast Avocado, pickled shallots, seeds, fresno chillis, cilantro on sourdough [df, vg]	\$15.00
Build Your Own Start with two eggs on sourdough and add your sides a la carte*	\$10.00
Steak and Egg seared steak, leafy green salad, french anchovy dressing, hash brown, sunny egg*	\$30.00
Tamari Mushroom Soba Noodle Bowl warm roasted shrooms, soba noodles, shaved root vegetables, edamame, wasabi peas, tataki ponzu, six-minute egg* [df, v]	\$19.00

ITEM	PRICE
Lemon Poppyseed Waffle Vanilla mascarpone cream, strawberries, bergamot maple syrup	\$18.00
Smoked Salmon Toast smoked salmon,* whipped salmon cream cheese, fennel and lemon salad, poached egg*	\$19.00
Crispy Sprouts Honey balsamic dressing, pickled currants, parmesan [gf, v]	\$15.00
Two Hands Crispy Chilli Fries Crispy shoestring fries, two hands sesame chilli oil, chives [vg]	\$9.00
Coconut and Key Lime Pavlova classic australian pavlova, coconut gel, key lime curd, soft whipped cream [gf]	\$13.00
Miso Caramel Brownie Rich brownie infused with miso caramel, offering a unique blend of sweet and savory flavors.	\$7.50
Croissant Buttery and flaky pastry with a golden-brown crust and tender layers.	\$6.00

Sides

ITEM	PRICE
Side steak Tender, grilled steak slices with a savory sear, perfect as a complement to any main dish.	\$10.00
Side hash brown (Sides) Crispy, golden-brown hash browns topped with a sprinkle of chives and a touch of sea salt.	\$5.00
Side bacon Crispy, savory bacon strips.	\$6.00
Side halloumi Grilled halloumi cheese with a golden-brown crust, offering a firm and mildly salty bite.	\$7.00
Side Slow-Roasted Harissa Chicken Tender slow-roasted chicken seasoned with harissa, garnished with fresh cilantro.	\$7.00
Toast, butter and jam 2 pieces of sourdough toast, with butter and house made jam on the side.	\$4.00
Side slow-cooked tamari mushrooms Tender mushrooms slow-cooked in tamari, garnished with fresh chives.	\$6.00
Side avocado	\$4.00
Side over easy egg Crispy-edged egg with a runny yolk, garnished with fresh herbs.	\$3.50
Side sunny side up egg Perfectly cooked egg with a bright, runny yolk, garnished with fresh herbs.	\$3.50
Side over medium egg A perfectly cooked egg with a slightly runny yolk, garnished with fresh herbs.	\$3.50
Side over hard egg	\$3.50
Side double scrambled egg Creamy scrambled eggs topped with fresh herbs.	\$5.00
Poached egg Soft and delicate poached egg with a runny yolk and tender white.	\$3.50

Coffee & Specialty Lattes	
Item	Price
Iced Latte A blend of espresso with cold milk, layered over ice.	\$6.00
Latte Creamy espresso blended with steamed milk, topped with delicate latte art.	\$6.00
Matcha Latte Smooth blend of finely ground green tea leaves and milk, topped with intricate latte art.	\$7.00
Strawberry Matcha Green tea latte with a hint of strawberry, featuring a delicate matcha flavor balanced by a subtle sweetness.	\$8.00
Lavender Matcha Latte Aromatic blend of matcha and lavender, creating a smooth and subtly floral latte with a delicate green hue.	\$7.50
Iced Lavender Matcha A blend of matcha and lavender, creating a refreshing and aromatic drink.	\$7.50
Iced Strawberry Rose Matcha Matcha blended with strawberry and rose flavors, served over ice.	\$8.00
Americano Rich espresso with hot water, creating a smooth, robust coffee with a balanced flavor.	\$4.00
Cappuccino Rich espresso topped with steamed milk and a light layer of foam, finished with a dusting of cocoa powder.	\$5.00
Mocha Rich espresso blended with smooth chocolate and steamed milk, topped with a delicate foam art.	\$6.00
Flat White Rich espresso blended with velvety steamed milk, topped with delicate latte art.	\$5.00
Iced Chai Latte A blend of spiced chai tea and milk over ice, offering a refreshing and aromatic experience.	\$6.50
Iced Turmeric Chai Latte A blend of chai tea and turmeric, combined with milk and served over ice.	\$6.50
Macchiato Rich espresso topped with a small amount of steamed milk foam.	\$5.00
Cortado Equal parts espresso and steamed milk, creating a balanced coffee with a smooth, rich texture and a delicate layer of fo...	\$5.00
Cold brew	\$5.50
Chai Latte Kimbala chai latte	\$6.50
Turmeric Chai Latte Served with almond milk.	\$6.50
Hot Chocolate Rich and creamy hot chocolate topped with a delicate, artistic swirl of frothed milk.	\$5.50
Iced Chocolate Rich chocolate blended with milk and served over ice.	\$5.50
Iced Matcha Latte Vibrant green tea blended with creamy milk and ice.	\$7.00
Drip Coffee Smooth and robust coffee brewed to perfection, offering a rich and deep flavor profile.	\$4.00

ITEM	PRICE
Espresso Rich, concentrated coffee with a robust and intense flavor.	\$4.00
Teas	
ITEM	PRICE
Iced Black Tea Brewed black tea served over ice, garnished with a lemon wedge.	\$4.00
Peppermint	\$5.50
Herb Harmony A soothing blend of aromatic herbs, delivering a balanced and refreshing tea experience.	\$5.50
Iced Peppermint Refreshing peppermint tea with ice and a garnish of fresh mint leaves.	\$4.00
Iced Green Oolong Tea A refreshing blend of green oolong tea, served with a slice of lemon.	\$4.00
Lemongrass and Ginger	\$5.50
Green Oolong Aromatic green oolong tea with a delicate balance of floral and earthy notes.	\$5.50
English Breakfast Robust black tea with a slice of lemon and ice.	\$5.50
Earl Grey Tea	\$5.50
Juices, Smoothies & Cold Drinks	
ITEM	PRICE
Two Hands Walking on Sunshine Juice Pineapple, celery, apple, basil, turmeric. Cold-pressed bottled juice by Two Hands	\$9.00
Grapefruit Juice Freshly squeezed grapefruit juice with a vibrant, tangy flavor.	\$5.50
Topo Chico (small) Sparkling mineral water, sourced and bottled in Monterrey, Mexico, offering a refreshing and crisp taste.	\$4.50
Diet coke A crisp, refreshing taste you know and love with zero calories.	\$4.00
Fresh lemonade Refreshing house-made lemonade.	\$5.50
Lavender Lemonade A refreshing blend of lemonade infused with lavender, garnished with a lemon slice and a sprig of lavender.	\$6.00
Acqua Panna (small)	\$4.00
Betty Buzz - Meyer Lemon	\$5.50
Betty Buzz - Ginger Beer	\$5.50
Betty Buzz - Sparkling Grapefruit	\$5.50
Mexi Coke The cold, refreshing, sparkling classic that America loves.	\$5.00
Betty Buzz - Tonic Water	\$5.50

ITEM	PRICE
Banana Smoothie Banana, almond butter, dates, almond milk, coconut oil & chia seeds [contains nuts, df]	\$11.00
Green Mango Smoothie Mango, banana, kale, pineapple & coconut milk [n, df]	\$11.00