

B R E A K F A S T

Toast by Noisette (GFO+\$2/OGF/NFO/SF) 8
Sourdough or fruit sourdough,
with vegan butter and your choice of
spread (peanut butter, almond butter,
Vegemite, or strawberry jam) (additional
spreads 2 each)

- + Smashed Avo 5.5
- + Almond feta 6
- + Roast Tomatoes 4.5
- + Baked Beans (NF/GF) 6

Chocolate Sundae Waffles (GF/NF/OGF) 19
Chocolate waffles, raspberry and
chocolate sauces, coconut ice cream,
marshmallow, banana and strawberries

Avocado Smash (NFO/GFO+2/OGF/SF) 20
Smashed avo, roast capsicum pesto,
toasted sourdough with cherry tomatoes,
sautéed asparagus & crunchy seeds

Scrambled Tofu (NF/GFO+2/OGFO) 18
Mushrooms, zucchini, spinach & pesto
tossed through scrambled tofu on
toasted sourdough with roast tomatoes
and relish

Baked Beans (NF)/GFO+2) 19
Smoky beans on pumpkin bread with
crispy kale, almond feta and chilli oil

L U N C H

Loaded Fries (NFO/GF) 18
Hand Cut Chips with Mexican black beans,
cheesy sauce, avocado, spring onion and
jalapenos

Rice Noodle Salad (NFO/GF/OGF) 18
Rice noodles with fried tofu, spinach,
carrot, cabbage, capsicum, toasted
cashews, coriander and a sesame miso
dressing

Green Bowl (GF/OGF/NF) 21
Sautéed greens, pumpkin hummus, pink
kraut, spinach, avocado, smoky tempeh and
herbed dressing

Soup of the Day 12
With toasted sourdough

Mac & Cheese (OGF/Nuts/GF) 14

Smoky Hand Cut Chips (GF/NF/OGFO) 9
With garlic aioli

Salted Edamame (OGF/GF) 7

**Pies, Sausage Rolls, Toasted Sandwiches
and Cakes available from our display**



Our food menu is 100% plant-based
A surcharge of 10% applies on Public Holidays

ALLERGENS

Your allergy is your responsibility.
We are unable to list all
ingredients in our dishes.
Please advise waitstaff of any
dietary requirements

NF - nut free; GF - gluten free;
SF - soy free; OGF - onion & garlic
free; O - option

Dishes may contain traces of
allergens

Sorry, no substitutions or
alterations



FRESH JUICES

All Juices 8

- o **Green** - Cucumber, pear, mint, spinach, parsley, lemon
- o **Pink** - Beetroot, orange, carrot, ginger
- o Cold Pressed **Orange** Juice

HOT DRINKS

Coffee (by Clark St Roasters):

Bonsoy or Coconut Milk

MILKLAB Almond Milk (+50c),

Minor Figures Oat Milk (+50c)

- o Short Black 3.7
- o Latte; Cappuccino; Flat White 4/5
- o Long Black 4.2/4.8
- o Piccolo; Short Macchiato 4
- o Mocha 5/6
- o Long Macchiato 4.5
- o Decaf or extra shot +50c

Tea 4.5

English Breakfast; Earl Grey; Lemongrass and Ginger; Green; Peppermint; Chai; Chamomile

Specialty:

- o Hot Chocolate (Bonsoy) 5/6
- o Chai Latte (Almond) 7
- o Turmeric Latte (Coconut) 5/6
- o Beetroot Latte (Coconut) 5/6
- o Red Velvet Latte (Coconut 5/6
- o Caramel Latte (Bonsoy & espresso) 5/6
- o Matcha Latte (Almond) 5/6
- o Babycino 2.5

SMOOTHIES

All smoothies 9

- o **Mr Peanut Butter** - banana, peanut butter, raw cacao, coconut milk, almond milk, dates
+ Coffee 50c
- o **Mean Green** - kale, spinach, pineapple, passionfruit, coconut water
- o **Berry Nice** - strawberry, pineapple, banana, coconut milk, apple juice

OTHER COLD DRINKS

Iced Coffee, Chocolate or Chai 7

w/almond milk & coconut ice cream

Kombucha shot 2/glass 6

Milkshake w/coconut milk & coconut ice cream

- o Chocolate 6
- o Strawberry 6
- o Vanilla 6
- o Salted Caramel Coconut 8

Six Barrel Soda 6

(Spider versions +2)

- o Cola
- o Lemonade

Somersault Soda 5

- o Raspberry Vanilla
- o Pink Grapefruit Ginger

Beloka sparkling water 5

Coconut Water 4

ALCOHOLIC DRINKS

Our beer & wine is vegan and local

SPARKLING WINE

- | | | |
|-------------------------------|-------|------|
| o King Valley Prosecco | 200mL | \$10 |
| | 750mL | \$30 |
| o Brown Brothers Sparkling NV | | \$40 |

WINE (by Kings of Kangaroo Ground)

- | | |
|----------------------------|-----------|
| o Sauvignon Blanc | \$10/\$35 |
| o 'The Pearler' Chardonnay | \$10/\$35 |
| o Rose | \$10/\$35 |
| o House Red | \$11/\$40 |

BEER

- | | |
|------------------------------------|--------|
| o Coopers Green Pale Ale | \$9 |
| o Little Creatures Pale Ale | \$9 |
| o Stella Artois | \$7.50 |

POWERPLANT