### BREAKFAST

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/GF0+2/OGF0) 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

# LUNCH

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.

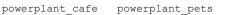
We are unable to list all ingredients in our dishes.

Please advise waitstaff of any dietary requirements

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

0	King V	Valley	Pro	secco	200mL	\$10
					750mL	\$30
0	Brown	Brothe	rs	Sparkling	NV	\$40

# WINE (by Kings of Kangaroo Ground)

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

#### BEER

0	Coopers Green Pale Ale	\$9
0	Little Creatures Pale Ale	\$9
0	Stella Artois	\$7.50

