

F O O D

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)
+ Half avo 5
+ Almond feta 6

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

Avocado Smash (NF/GFO+2/OGF/SF) 19
Pesto smashed avo on toasted sourdough
with cherry tomatoes, sautéed asparagus
& crunchy seeds

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

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

Soup of the Day 12
With toasted sourdough

Mac & Cheese (OGF/Nuts) 12

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

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

F R E S H J U I C E S

Freshly squeezed and blended in-house 8

- o Pink - beetroot, orange, carrot, ginger
- o Cold Pressed Orange Juice

O T H E R C O L D D R I N K S

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, Strawberry or Vanilla 6
o Salted Caramel Coconut 8

Smoothies 9

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

Six Barrel Soda 6 (Spider versions +2)
o Cola; Lemonade

Somersault Soda 5
o Raspberry Vanilla; Pink Grapefruit Ginger

Beloka sparkling water 5
Coconut Water 4

H O T D R I N K S

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 (Fresh Almond Milk) 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

A L C O H O L

King Valley Prosecco 200mL 10
750mL 30

Kings of Kangaroo Ground

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

Coopers Green Pale Ale 9
Little Creatures Pale Ale 9
Stella Artois 7.50

Sorry, no alterations or substitutions



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

ALLERGENS

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

