

Breakfast

BANANA BREAD <i>Toasted with butter and cinnamon sugar</i>	\$6.5
AVOCADO <i>Crushed avocado, 2 poached eggs, organic grain toast, beetroot hummus, feta, almond dukkah {GFO}</i>	\$18
BACON BENNY <i>Grilled bacon & soft poached eggs on toasted organic sourdough, with housemade hollandaise {GFO}</i>	\$19.5
HAM, SALMON, OR MUSHROOM OPTION	\$19.5
VEGAN PANCAKES <i>Vanilla pancakes, seasonal fruit, COYO ice cream, maple syrup and toasted almonds {GF / Vegan}</i>	\$17
CHICKEN WAFFLE <i>Cheese and herb waffle, with fried chicken, avocado, hollandaise and chorizo {GF}</i>	\$24
COCONUT BIRCHER <i>Overnight oats with COYO, seasonal fruit, almonds and charcoal sorbet {Vegan}</i>	\$15
BREAKFAST BURGER <i>Grilled bacon, fried egg, hash browns, tomato relish and hollandaise {GFO}</i>	\$17
LOADED LOTUS <i>The big breakfast, bacon, eggs, chorizo, hash browns, avocado, mushrooms and toast {GFO}</i>	\$26.5
EGGS YOUR WAY <i>Poached or fried on sourdough toast with a side of tomato relish {GFO}</i>	\$12
<i>Scrambled eggs</i>	\$2

Lunch

BUDDHA BOWL <i>A plant based bowl of roasted sweet potato with mushroom, avocado, greens, and tahini goddess dressing {GF / Vegan}</i>	\$17
LOTUS CHEESY <i>Wagyu cheeseburger, with housemade pickles, american mustard, ketchup, cheese & onion, served with chips {GFO}</i>	\$20
CHICKEN & AVOCADO TURKISH <i>Toasted turkish bread with chicken breast, avocado and cheese served with chips {GFO}</i>	\$16
CRISPY CHICKEN BURGER <i>Buttermilk fried chicken, cheese, slaw and chipotle mayo with chips {GFO}</i>	\$20
HALOUMI BURGER <i>Grilled haloumi with avocado, salad and beetroot hummus, with chips {V / GFO}</i>	\$20
CHIPS <i>Served with housemade aioli {GF}</i>	\$8

Sides

AVOCADO, HALOUMI, MUSHROOMS, HASH BROWNS	\$4 EA
BACON, CHORIZO, SMOKED SALMON	\$5 EA
WILTED SPINACH	\$4
EXTRA EGGS	\$4
HOLLANDAISE, TOMATO RELISH	\$2
GLUTEN FREE BREAD SUBSTITUTE	\$2

Acai Bowls

Acai soft serve topped with house granola and fruit {Vegan}

PEANUT BUTTER <i>banana, strawberry, bliss ball</i>	\$17
TROPICAL <i>pineapple, passionfruit and watermelon</i>	\$17
BOUNTY <i>banana, strawberry, coconut, raw chocolate {GF}</i>	\$17
EXTRA FRUIT + \$2	

ALLERGEN INFO

Whilst we do our utmost to accommodate food intolerance and allergies, we are UNABLE to GUARANTEE that traces may not be present, as our kitchen contains nuts eggs, flour and dairy.

Please advise of any allergies or intolerances when placing your order

Prices on public holidays incur a 15% surcharge

PLEASE ORDER AND PAY AT THE COUNTER

GF - Gluten Free / V - Vegetarian / DF - Dairy Free

GFO - Gluten Free Option available

MON - FRI 7AM - 3PM

WEEKENDS 7AM - NOON

EMAIL US - CATERING@LOTUSCAFE.COM.AU

 /SPRINGFIELDLOTUSCAFE

 @LOTUSCAFESPRINGFIELDCENTRAL

#LOTUSCAFE

#LOTUSLOVE

Coffee

Our beans are roasted fresh each week by the lovely team at Black Sheep Coffee, based in Woolloongabba.

The house blend "Feeling Woolly" is a bold 5 bean blend, sourced from Indonesia, Ethiopia, Guatemala, Costa Rica and Brazil.

A medium roast profile creates a stone fruit acidity up front, and a smooth finish with notes of dark chocolate, honey and malt.

BLACK / WHITE \$4 / \$5
MOCHA \$4.5 / \$5.5

SINGLE ORIGIN COFFEE \$6
Cold-pressed coffee, served black over ice, or with your choice of milk - unsweetened to appreciate the different flavours.

Please see our board for the current beans.

MILK ALTERNATIVES .70c
Soy, Almond, Coconut, Lactose Free

EXTRAS
Syrup - Vanilla, Caramel, Hazelnut .70c
Decaf / extra shot .70c
Marshmallow .50c

Hot Drinks

HOT CHOCOLATE \$4 / \$5
WHITE HOT CHOCOLATE \$4 / \$5
MATCHA LATTE \$5 / \$6
GOLDEN TURMERIC LATTE - ALMOND MILK BASE \$5 / \$6
TEA \$4
Loose leaf premium silk tea bags by Teadrop
English Breakfast
Earl Grey
Pepper mint
Honeydew Green
Chai

ALLERGEN INFO
Whilst we do our utmost to accommodate food intolerance and allergies, we are UNABLE to GUARANTEE that traces may not be present, as our kitchen contains nuts eggs, flour and dairy.

Please advise of any allergies or intolerances when placing your order

Prices on public holidays incur a 15% surcharge

PLEASE ORDER AND PAY AT THE COUNTER

MON - FRI 7AM - 3PM WEEKENDS 7AM - NOON

EMAIL US - CATERING@LOTUSCAFE.COM.AU

 /SPRINGFIELDLOTUSCAFE

 @LOTUSCAFESPRINGFIELDCENTRAL

#LOTUSCAFE

#LOTUSLOVE

Cold Drinks

ICED LATTE \$5
ICED MOCHA \$5.5
ICED CHOCOLATE \$5
BENCHMARK COLDPRESS COFFEE \$6

COLD-PRESSED JUICES \$6
By HRVST - Please check fridge for current flavours

MILK SHAKE \$7
Made on full cream milk and 1 scoop of ice-cream
THICKSHAKE \$9
Made with full cream milk and 4 scoops of ice-cream
Old school vanilla
Salted caramel
Chocolate
Strawberry

SMOOTHIES \$9
All our smoothies are gluten free

Classic Banana sweetened with honey and cinnamon

Acai Superberry with almond milk and banana {Vegan}

Summer Mango with COYO ice cream {Vegan}

Plant Protein add to any smoothie \$2

LOTUS LEMONADE \$5
Housemade, with a refreshing twist