



Vegan Menu

Rise & Shine Vegan Big Breakfast

2 homemade plant based poached eggs, double rasher plant based bacon, plant based feta cheese, herbed plant based sausage, potato gems, organic petrillo tomato, grilled mushroom, avocado salsa and toasted sourdough | \$31

Vegan Bacon, Egg and Hashbrown Roll (vv)

Plant based fried egg, plant based bacon, housemade hashbrown, melted soy cheese and homemade plant based harissa aioli served in a toasted potato bun | \$17

Add avocado 4 | caramelised onions 3

Pina Colada Yoghurt Bowl (vv)

Coconut and vanilla yoghurt, macadamia nut granola, freeze dried berries, bruleed banana, charred pineapple, shredded coconut and homemade rum caramel | \$22

Double Grain Porridge (vv)

Fruit muesli and amaranth porridge with saffron poached pear, fresh organic berries, maple glazed roasted macadamia and rhubarb compote | \$23

Vegan Breakfast Roti (vv)

Gochujang glazed plant based fried chicken, plant based fried egg, pickled carrots, pickled cucumbers, cilantro and house seasoning | \$23

Miso Smashed Avo (gfo, vv)

with miso dressing, plant based fetta, chimichurri, pomegranate pearls, heirloom tomatoes, topped with homemade dukkah, crushed almonds and a homemade plant based poached egg on toasted sourdough | \$23

Taro Pancake (gf, vv)

Organic taro pancake served with macadamia crumble, rum infused banana jam, roast shredded coconut, burnt butter caramel sauce and vanilla coconut ice cream topped with fresh berries and freeze dried berries | \$26

Corn Fritters (gf, vv)

Corn fritters, roast petrillo tomato, spinach, avocado salsa and creamed corn | \$25

Add plant based poached egg 5 | homemade hashbrowns 5 | plant based bacon 5

Harvest Garden (vv)

Harissa roasted cauliflower fleurettes, grilled mushroom, grilled broccoli, homemade beetroot hommus, dukkah spiced pearl barley, plant based prawns and 2 homemade plant based poached eggs | \$25

Vegan Miso Quinoa Chicken Salad (vv)

Crunchy quinoa, roasted carrots, chickpeas, Spanish onion, red cabbage, pomegranate, cilantro, garlic pangratato, plant based chicken schnitzel and drizzled with a miso salad dressing | \$25

Truffle Mushroom Bruschetta (gfo, vv)

Assorted organic medley forest mushrooms and kale cooked in white wine, fresh herbs and garlic, drizzled with black truffle oil and served with plant based grated cheddar and homemade plant based poached egg on toasted organic sourdough | \$25

Vegan Burger (vv)

Grilled Beyond Meat patty with fresh spinach, tomato, caramelised onion, house pickles, melted soy cheese, housemade smokey chipotle mayo sauce | \$25

Acai Bowl (gf, vv)

Brazilian soft serve acai topped with seasonal fresh fruits, maple granola, goji berries, chia seeds, and coconut chips

Regular \$18 **Large** \$22

Add Biscoff Spread 2 | Peanut Butter 2 | Passionfruit 2

KIDS

Acai Bowl (gf, vv) – served with granola and seasonal fruits | \$9

Vegan Chicken Nuggets – served with sweet potato chips or thick cut chips | \$12

Soy Cheese & Tomato Toastie | \$9

SIDES

- Marinated avocado 4
- Spinach 5
- Plant based feta 4
- Housemade Hashbrown (x2) 5 |
- Forest mushrooms 6 |
- Grilled flat mushroom 6 |
- Roasted medley tomatoes 6 |
- Plant based bacon 5 |
- Plant based fried egg 4
- Plant based poached egg 3
- Bowl of chips with taco salt 9 |
- Potato gems 5 |
- Sweet Potato Chips with plant based aioli 12 |

5% Surcharge Saturday	(vv) vegan – (v) veg – (gfo) gluten free option – (gf) gluten free
12% Surcharge Sunday	Please advise staff of any allergies or dietary requirements
15% Public Holidays	gf may not be suitable for coeliacs due to risk of cross contamination

Coffee

	S	M	L (in a t/a cup)
Short black	4.0		
Piccolo/Macchiato	4.0	-	-
Long Black	5	-	-
Long Black with coconut water	4.5	5.5	7.5
Flat white/Latte/Cappuccino	4.5	5.5	7.5
Hot Chocolate	4.5	5.5	7.5
Extras			
Extra shot	0.6		
Almond Soy	1.0		
Oat Coconut Honey			
Hazelnut Caramel Vanilla Syrup	0.6		

Iced Matcha

Please advise on milk preference

Matcha with 100% Canadian maple	\$8.5
Iced Strawberry Matcha with strawberry coulis and strawberry foam	\$11.50
Maple Cinnamon Matcha with 100% Canadian maple and cinnamon.	\$8.5
Banana Matcha	\$8.5
Pistachio Matcha	\$8.5

Tea

Bodhi Certified Organic \$5.5

Sticky Chai | English Breakfast | French Earlgrey | Japanese Sencha | Lemongrass & Ginger

Spiced Lattes

	S	M	L (in a t/a cup)
	5	6	8

Turmeric
Benefits: improves digestion, boosts immunity, and promotes weight loss.

Matcha
Benefits: Boosts metabolism, enhances memory, and increases relaxation.

Rooibos
Benefits: Helps with skin and hair health, helps with digestion, and inflammation.

Chai
Benefits: Boosts energy, and immunity, improves metabolism, and prevents bloating,

Beetroot Cocoa
Benefits: Helps with digestion, helps in pregnancy, and reduces hair fall

Freshly Squeezed Juice

\$9.9

Sunsoaker
Watermelon, Pineapple, Orange, Passionfruit

Healer
Carrot, Orange, Ginger, Lemon, Aloe Vera

Supergreens
Kale, Celery, Ginger, Cucumber, Apple

Smoothies

\$11.9

Breakfast (vv, gf)
Medjool dates, banana, peanut butter, cocoa, cinnamon, protein powder, MCT oil and almond milk

Powerhouse (vv, gf)
Spirulina, banana, organic vanilla bean paste, vanilla protein, chia seeds, and coconut milk

Strawberry Dream (vv, gf)
Strawberries, strawberry coulis, banana, cinnamon, chia seeds, almond butter, agave vanilla protein powder, and coconut water

Acai (vv, gf)
Organic acai, fresh banana and coconut water

Vegan Milkshakes

Using premium coconut ice cream

Biscoff, Nutella, Pistachio | \$12

Banana | Chocolate | Vanilla | Strawberry | \$9

Adults Only 18+ Drinks

\$14

Using premium coconut ice cream

Iced Coffee & Kahlua
Chocolate & Cointreu Orange Shake
Banana & Bacardi Shake
Hazelnut Chocolate & Frangelico Shake

Wine & Beer

Breakfast Mimosa \$15
Cold pressed orange juice, juice florett, and Hunter Valley Prosecco

Sparkling & Champagne	Glass	Bottle
Gancia Prosecco Doc Brut, Italy	12	55
Martini Sparkling Prosecco, Italy	11	50
Peter Drayton Sparkling, Hunter Valley	11	50

White Wine

Sequent Riesling, Clare Valley		60
Peter Drayton Chardonnay, Hunter Valley	9	40
821 South Marlborough Sauvignon Blanc, NZ	9	40

Red Wine

Peter Drayton Shiraz, Hunter Valley	9	40
Peter Drayton Tempranillo, Hunter Valley	9	40
Tomich Woodside Pinot Noir, Adelaide Hills	14	75

Beer

Asahi Super Dry	11
Corona Extra	11

Soft Drinks

Soft Drinks 6
330ml glass

Ginger Beer 6
330ml glass

Lemon Lime Bitters 6
330ml glass

MOJO Orange Juice 6
330ml glass

Mount Franklin Sparkling 11
1L glass