

YAVANNA

PLANT BASED BAR & EATERY

LUNCH MENU

Wednesday - Sunday

12pm - 3pm

STARTERS

POUTINE // 12

Seasoned fries, cheese sauce & gravy.

FRIED SPROUTS // 12 GF

Tossed in parmesan, salt & pepper.

CHILLI CHEESE FRIES // 14 GF

With beans, cheese sauce & guac.

SALT & PEPPER SQUID // 12 GF

Served on a bed of rocket.

BURGERS

THE ONE BURGER // 15

Flame grilled beef patty, bacon, cheese sauce, pickles, lettuce, tomato & chipotle mayonnaise on a toasted white roll.

BIG MOCK // 13 // 18

Beef patty, cheese, big mock sauce & shredded lettuce on a toasted roll.

Available in single or double.

TURKISH ROLLS

CHICKEN SCHNITZEL // 14

South west schnitzel, bacon, lettuce, tomato & chipotle mayonnaise on a fresh Turkish roll

STEAK SANDWICH // 15

Thin sliced steak, bacon, cheese, lettuce, tomato, onion, barbeque sauce & aioli on a fresh Turkish roll..

BOWLS

GF CHIPOTLE NACHOS // 20

House chipotle beans, fresh salsa, cheese sauce, guacamole & corn chips.

GF CALAMARI SALAD // 19

House made salt & pepper calamari on a bed of rocket, cherry tomatoes & red onion, tossed in a house salad dressing..

ADD CHIPS & AIOLI TO ANY MEAL FOR +\$3

*Any mention of animal products is referencing a high quality plant based alternative.
Please bring any allergies to the attention of our staff.*

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BREAKFAST

8:00AM - 11:00AM

BIG BREAKFAST // 24

Sausage, scrambled eggs, bacon, sautéed mushroom, seared tomato, spinach, tater tots, house chipotle beans & avocado. Served with buttered toast.

LOADED OMELETTE // 18

Mushroom, onion, tomato, spinach & cheese in a folded omelette served with buttered toast. (GFO)

BREAKFAST TOASTIE // 14

Bacon, egg, cheese, mushroom, spinach & BBQ sauce on a toasted Turkish roll.

BACON & EGG MOCKMUFFIN // 8

Bacon, egg & cheese on a buttered muffin, served with tater tots.

BREAKFAST BURRITO // 18

Sausage crumble, egg, mushroom, bacon, spinach, cheese & chipotle beans wrapped in a toasted white tortilla, served with a side of tater tots & chipotle mayo.

ADD ONS

Scrambled Eggs \$4 // Avocado \$4 // Mushroom \$3 // Tater Tots \$3 //
House Beans \$3 // Extra Toast \$2

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*Breakfast: 7:30am - 10:30am
Lunch: 11am - 3pm
Dinner: 6pm - 9:30pm*

YAVANNA

PLANT BASED BAR & EATERY

STARTERS

POUTINE // 12

Seasoned fries, cheese sauce & gravy.

HOUSE MADE BBQ RIBS // 14

Seitan ribs grilled in a rich barbecue sauce with ranch dressing

CAULI WINGS // 14

Battered cauliflower wings with your choice of *spicy buffalo* or *sweet & sour* coating, served with celery & ranch dressing.

FRIED SPROUTS // 12 (GF)

Deep fried brussels sprouts tossed in salt, pepper, parmesan & lemon juice.

CHILLI CHEESE FRIES // 14 (GF)

Seasoned fries, topped with chipotle beans, guacamole & cheese sauce.

SALT & PEPPER CALAMARI // 12 (GF)

House made calamari on a bed of rocket & chilli, served with a slice of lemon.

STEAK OUT // 24

Chargrilled steak with your choice of chips or creamy mash. served with garlic greens, gravy & fresh cracked pepper.

SOUTHERN SCHNITZEL // 20

Crumbed south-west schnitzel on a bed of creamy special slaw & seasoned chips with reduced balsamic dressing.

\$4 - Add bacon, cheese & napoli sauce

BADASS BURRITO // 19

Chipotle bean mix, shredded marinated mushroom, cheese, jasmine rice & guacamole wrapped in a toasted white tortilla. Served with corn chips & guacamole.

GFO - Ask for it in a bowl!

THE ONE BURGER // 18

Flame grilled beef patty, bacon, cheese sauce, pickles, lettuce, tomato & chipotle mayonnaise. Served with chips & aioli.

BIG MOCK // 16 // 21

Beef patty, cheese, big mock sauce & shredded lettuce on a toasted roll. Served with chips & aioli.

Available in single or double.

PESTO PASTA // 17

Spaghetti tossed with our house made basil pesto, topped with thin sliced chilli.

GF BRINNER // 18

Mushroom, spinach, onion, & tomato omelette, folded with parmesan cheese. Served with tater tots & guacamole.

GF CHIPOTLE NACHOS // 20

House chipotle beans, fresh salsa. cheese sauce, guacamole & corn chips.

GF CALAMARI SALAD // 19

House made salt & pepper calamari on a bed of rocket, cherry tomatoes & red onion, tossed in a house salad dressing..

ADD SIDES

Gravy // 2

Creamy Slaw // 4

Mashed Potato // 4

Seasoned Fries // 5

Corn Chip Salad // 5

Garlic Greens // 6

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SHAKES

Vanilla
Strawberry
Chocolate
Banana
Mocha
regular // 7
make it thiccck // 8.5

JUICE

by NOAH'S
Crushed apple
Pressed Valencia orange
Apple, pear, coconut h2o, honeydew, aloe, lime
Apple, coconut h2o, banana, raspberry, lychee, guava
// 4.7

KOMBUCHA

Original
Kakadu Plum & Ginger
Pomegranate
// 6

SODA

Karma Cola
Karma Lemmy Lemonade
Karma Gingerella Ale
// 3.7

COFFEE

Espresso // 3.5
Latte, flat white, capp // 4.2
Long black // 4.2
Piccolo, macchiato // 3.5
Mocha // 4.5
Hot choc // 6
Chai latte, turmeric latte // 6
mylk options: soy, almond, oat, coconut
extras: shot +0.5, soy whip +0.5, marshmallows +0.5

TEA

English Breakfast, Earl Grey
China Green
Peppermint
Indian Masala Chai
Pot for 1 // 4
Pot for 2-3 // 6

ICED

Coffee, Chocolate, Mocha, Chai
// 6

BREKKIE BOOZE

*after 10am
Bloody Mary // 15
Spiked Spicy Chai // 14
Spiked Spicy Chai pot // 22

All drinks come on soy as standard. Please let us know of any allergies



COCKTAILS

MOONSHINE ESPRESSO MARTINI //15

Byron Moonshine espresso, Mount Compass No.8 vodka, Kahlua

BERRY OLD FASHIONED //16

Glenlivet Founder's Reserve whisky, Australian citrus bitters, berry puree, orange

MIRUVOR //20

Arette tequila blanco, green chartreuse, basil tonic, lime + grapefruit juice, rosemary

EYE OF SAURON //18

Arette tequila blanco, lychee liqueur, lime juice, Frank's hot sauce, lychee + lime

OLVAR ELIXIR //18

Mount Compass No.8 vodka, vanilla liqueur, basil syrup, lemon juice, aquafaba, rose petals

ELDERFLOWER + THYME SPRITZ //16

Gin, thyme syrup, St Germain elderflower liqueur, soda water, thyme

BLOODY MARY //15

Mount Compass No. 8, tomato juice, Frank's hot sauce, worcestershire, lemon, lime, celery, olives

NON ALCOHOLIC

STRAWBERRY MINT FIZZ //10

Fresh Australian strawberries, mint, sugar syrup, soda water

SPICED CUMQUAT LEMONADE //10

Spiced cumquats, lemongrass + ginger infusion, lemongrass cordial, orange



WHITE

HARVEST Sauvignon Blanc // 8.5, 34
OTTELIA Pinot Gris // 9, 36
OTTELIA Riesling // 9, 36
BELLWETHER Nero d'Avola Rosato // 9.5, 38

RED

TSCHARKE Shiraz Shiraz Shiraz // 8.5, 34
UNICO ZELO Cherry Fields Dolcetto // 9.5, 38
...more to come!

BEERS

BALTER XPA, 5% // 8
GREEN BEACON 3 Bolt Pale Ale, 4.5% // 9
GREEN BEACON Wayfarer Tropical Pale Ale, 4.9% // 9
NEWSTEAD BREWING Pale Ale, 5.2% // 9
SLIPSTREAM BREWING CO. Billy Cart Rye Pale Ale, 3.4% // 11
BALTER IPA, 6.8% // 8
GREEN BEACON Windjammer India Pale Ale 6% // 10
NEWSTEAD BREWING India Pale Ale, 6.4% // 11
GREEN BEACON Half Mast India Session Ale, 3.8% // 8
NEWSTEAD BREWING Session Ale, 3.4% // 8.5
NEWSTEAD BREWING Amber Ale, 5.2% // 9
NEWSTEAD BREWING Golden Ale, 4.7% // 8.5
SAILORS GRAVE BREWING Southern Right Ale, 4.7% // 11
NEWSTEAD BREWING The Ballymore QLD Lager, 3.5% // 10
BROUHAHA Lager, 4.5% // 10
NEWSTEAD BREWING A Long Story Wheat Strong Ale, 7.2% // 16

SOUPS, SAISONS, GOSE

GREEN BEACON 7 Bells Gose, 4.2% // 9
SAILORS GRAVE Down She Gose, 4.5% // 11
BROUHAHA Raspberry Saison, 5.9% // 10
RAVENS Acid Sour, 3.5% // 12
RAVENS Brown Acid Sour Cola 3.5% // 12
SAILORS GRAVE Altocumulus Dry Hopped Blueberry Berliner Weisse, 4% // 13.5

CIDERS

WILLIE SMITH Organic Cider, 5.4% // 12
WILLIE SMITH Bone Dry Cider, 6.9% // 12