



NEW! TAKEAWAY

MENU

OPEN
7 DAYS

7:30-2:30pm

Call ahead to
place your order
(02) 4311 6400

LOCKDOWN SPECIALS

ALL DAY MENU

**ALL OF OUR CABINET SWEET TREATS
ARE STILL AVAILABLE!**

BREAKKIE ROLL & COFFEE \$12

Bacon & egg roll OR Vegan Breakkie roll + a coffee to the value of \$4.5 extra charge for alt milk, syrup etc. Make it DELUXE +5

BURRITO (VG) \$10

Corn fritter, smoked chilli jam, guac, aioli, slaw. (vg) Gluten free option is tacos.

ADD: Bacon & egg +5

LUNCH BOX (VG) *Weekdays only* \$15

Carrot Falafels w/ sunflower hummus, mixed leaf, asparagus, pickled vegetable salad PLUS a cold drink from our drinks fridge

ADD Chicken +5

YIN & YANG (VG) **NEW!** \$19

Sweet & Savoury! Fluffy coconut pancakes, mango coconut whip, fresh kiwi, maple syrup, toasted coconut dust and fried zucchini fritters with sunflower tzatziki, pickled green chilli, shallots, sumac dressing. (Gf available on request).

PANCAKES (VG) **NEW!** \$19

Fluffy Coconut pancakes, mango coconut whip, fresh kiwi fruit, maple syrup, toasted coconut dust.(Gf available on request).

ZUCCHINI FRITTERS (VG) **NEW!** \$19

Fried zucchini fritters with sunflower seed tzatziki, pickled green chilli, mixed leaf salad, sumac dressing. (Gf)

ADD: Chicken / Halloumi / Marinated Feta / Smoked Salmon +5

SMASHED AVO (VG) **NEW!** \$19

Smashed avocado, rocket, cherry tomato, chickpea salsa, balsamic glaze. (Gf available).

ADD: Bacon & egg +7 / 2 poached eggs +5 / Halloumi +5 / Marinated feta +5 /

Scrambled tofu + 5 / Smoked Salmon +5

GADO GADO (VG) **NEW!** \$19

Vegetable gado gado salad of cauliflower, broccoli, cucumber and tomato, satay sauce shoots, sprouts, fried shallots.

ADD: Chicken / Tofu / Halloumi +5

SMOOTHIES/BOWLS (VG) \$12 /\$18 ADD: Peanut butter +1.5

GREEN GOODNESS: Greens superfood blend, cucumber, celery, banana, mango, spinach & coco water.

EARTHLING: Banana, cacao, oats, coconut milk, coconut water, maca, dates & cashew.

THIRD EYE: Acai, banana, blackberries, cinnamon & coconut water.

WARRIOR: Espresso, banana, brazil nuts, maca, pea protein, house granola & coconut water.

BLUE MOON: Banana, mango, coconut, pea protein & blue spirulina (aka blue magic). **popular choice!**

BUDDHA BURGER \$21.5

CHICKEN OR VEGGIE **NEW!**

Buddha spiced house veggie pattie OR grilled chicken, mixed leaf, tomato and aioli on a milk bun or wholemeal roll with slaw & potato chunks

ADD: satay sauce / house bbq sauce + 3

ADD: Halloumi OR Bacon +5

COFFEE

L \$5 S \$4

Cap /Latte /Flat White /Long Black

L \$5.5 S \$4.5

Mocha /Dirty Chai /Chai Latte /Iced latte

MILK: Organic full cream

Coconut, Oat, Milk Lab Almond,

Macadamia, Bonsoy, Lactose free + 0.8

SYRUP: Hazelnut, caramel, vanilla +0.5

SIGNATURES AVAILABLE HOT OR ICED

GOLDEN MILK: House made Turmeric blend. Served on almond or coconut milk. S \$5.5 L \$6.5

Popular choice! ICED TEA SODA - Freed iced tea of your choice, ice, mint, berries \$7

CACAO CEREMONY: A delicious blend of cacao, maca & blend of superfood mushrooms. On coconut milk. \$6

BLUE DREAM: Hemp powder, blue butterfly pea flower & lemon myrtle, dash of maple steamed on coconut or almond milk. S \$4.5 L \$5.5

RED VELVET LATTE / HOT CHOCOLATE: A warming blend of beetroot, turmeric, chai spices & a dash of maple steamed w/ almond or coconut milk. Add chocolate for a yummy treat! S \$4.5 L \$5.5

MATCHA LATTE: steamed on coconut milk w/ a dash of maple.