

<b>SISTER'S ONE BIG BREKKIE</b>	V / NF / GFO / NO GO OPTIONAL	22.00
Big brekkie complete with scrambled tofu, roasted mushrooms, avocado, tomato kasundi, potato and sweet potato rosti, wilted spinach and sourdough toast (Gluten free +2.00)		
<b>AVOCADO AND EDAMAME SMASH</b>	V / GFO / NO GO / NF OPTIONAL	18.50
Protein rich edamame, mixed with fresh avocado, served on sourdough toast and topped with almond and cashew feta, chilli, mint and sweet potato crisps (Gluten free +2.00)		
<b>BANH XEO</b>	V / NF	19.50
Vietnamese crepe filled with BBQ jackfruit, served with lettuce cups, pickled veg, fresh herbs and a classic nuoc cham dipping sauce		
<b>ACAI BOWL</b>	V / NF OPTIONAL / GF / NO GO	16.50
Kick-start the day with a nutritious blend of frozen acai, blueberries and banana, topped with hemp seeds, nuts, coconut and fresh fruit		
<b>PAVLOVA PANCAKES</b>	V / NF / NO GO / GF	21.00
Stack of buckwheat pancakes, served with strawberries, kiwi fruit, blueberries, housemade custard, meringue and toasted coconut gelato drizzled with a passionfruit sauce		
<b>TROPICAL COCONUT TAPIOCA PUDDING</b>	V / GF	18.50
Delicious tapioca pearls soaked in coconut milk with a hint of kaffir lime covered with fresh mango and pineapple with crisp clusters of nuts, seeds and puffed rice		
<b>BEET BLISS SALAD</b>	V / NO GO / GFO	19.50
Roasted beetroot, housemade Persian almond and cashew feta, broccolini, farro, fresh orange and dill. Covered with toasted walnuts and a balsamic dressing (Swap farro for quinoa +2.00)		
<b>SOURDOUGH TOAST</b>	V / GFO / NF	8.50
Served with vegan butter and jam or vegemite (Gluten free +2.00)		

### SIDES

Marinated Tofu	4.50
Scrambled Tofu	5.00
Mushrooms	5.00
Wilted Spinach	5.00
Rosti	5.00
Housemade Kimchi	5.50
Housemade Almond and Cashew Feta	5.50
Avocado	5.50

### COFFEE

Coffee by St.Ali - Black Coffee	4.00
* Oat or Soy	+ .50
* Decaf	+ .50
* House Made Almond Mylk (raw) or Coconut Mylk (raw)	+ 1.50
* House Made Hazelnut Mylk (raw)	+ 2.00

<b>Filter Coffee</b> - Batch Brew	4.00
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### SPECIALTY LATTES

<b>Vegan Chai</b> - Māyā Chai by Alex	5.50
<b>Magic Mushroom</b>	
- 15 medicinal mushrooms, maca, cacao, mesquite, vanilla, cayenne pepper & spun with Hazelnut Mylk	7.50
<b>Haldi Ka Doodh (Golden Latte)</b>	
- Spiced remedy drink spun with Almond Mylk	6.00
<b>LSD</b>	
- Dandelion latte with Soy, a dash of Maple Syrup	6.00

### MÖRK HOT CHOCOLATE

Original dark 70% with your choice of mylk	6.50
* Oat or Soy	
* House Made Almond Mylk (raw)	
* House Made Coconut Mylk (raw)	
* House Made Hazelnut Mylk (raw)	

### TEA

<b>Teas by St Ali</b>	4.50
English Breakfast	
Earl Grey	
Green Tea	
Peppermint	
Lemongrass & Ginger	

### MENU KEYS:

V = VEGAN, NO GO = NO GARLIC ONION, NF = NUT FREE, NFO = NUT FREE OPTIONAL  
 GF = GLUTEN FREE, GFO = GLUTEN FREE OPTIONAL RAW = RAW FOOD ENJOY!  
 Please note a 15% surcharge applies on public holidays.

Please inform the staff if you have a severe allergy as some menu items contain nuts, seeds, and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of traces of such ingredients. We accept Debit, Visa and Mastercard. A 1.4% surcharge applies to cards transactions

# COLD DRINKS MENU

## JUICES - COLD PRESSED

<b>Green</b> - Kale, Spinach, Cucumber, Lime, Apple, Coconut Water, Spirulina	8.00
<b>Watermelon Crush</b> - Watermelon, Orange, Strawberry, Mint	7.50
<b>Immunity</b> - Orange, Apple, Carrot, Ginger	7.50
<b>Orange</b> - Nothing but Oranges	7.50
<b>Apple</b> - Nothing but Apples	7.50

## SMOOTHIES

<b>BB n' T</b> - Blueberries, Brazil Nuts, Tahini, Banana, Maple Syrup and Coconut Mylk	12.50
<b>Kickstarter</b> - Banana, Cacao, Coffee Shot, Dates, Chia Seeds, Soy Mylk	12.50
<b>Green O Colada</b> - Pineapple, Banana, Baby Spinach, Spirulina, Dessicated Coconut, Chia Seeds, Coconut Water	12.50
<b>Raspberry Mango Spice</b> - Mango, Raspberries, Lime, Ginger, Cayenne Pepper, Chia Seeds, Coconut Mylk	12.50
<b>Peach and the Beach</b> - Peaches, Banana, Hemp Seeds, Dates and Coconut Mylk	12.50
<b>Pure Gold</b> - Mango, Banana, Apple Juice, Goji Berries, Turmeric, Allspice, Ginger, Cardamon and Coconut Mylk	12.50
* Add Protein Powder / Spirulina / Goji Berries / Hemp Seeds / Chia Seeds	+1.00

## COCKTAILS \* All cocktails are vegan friendly

<b>MOCHA MARTINI</b>	18.00
A devastatingly smooth combo of Mr Black Cold Pressed Coffee liqueur, Dark Chocolate Mozart, Absolut Vodka and fresh espresso. Thoroughly shaken and topped with a dusting of chocolate	
<b>BLOODY MARY</b>	17.00
Say it three times without fear cause Mary's gone vegan!! Vodka, tomato juice, tobasco, vegan worcestershire, horseradish, lemon, salt and pepper	
<b>TOMMY'S MARGARITA</b>	19.00
Tequila, lime juice, agave, served on ice and with a salt rim	
<b>APPLE CRUMBLE</b>	18.50
Spiced rum, apple and lemon juice, dash of maple syrup and complete with cinnamon and cookie crumble rim	
<b>VEGAN WHISKEY SOUR</b>	17.00
Vegan twist on a classic cocktail. Maker's Mark, lemon juice, and a dash of maple syrup. Shaken to fluffy perfection and served with a twist of orange	
<b>RUM CHAI</b>	17.00
Warm up your day with our housemade chai on soy, made better with spiced rum and a dash of maple syrup. Complete with cinnamon and orange twist	