

BREAKFAST MENU

SISTER'S ONE BIG BREKKIE	V / NF / GF OPTIONAL	25.00
Big brekkie complete with scrambled tofu, house-made baked beans, avocado, potato and sweet potato rosti, wilted spinach and sourdough toast (Gluten free +2.00)		
*swap scrambled tofu for free range egg		No Charge
SMASHED AVOCADO	V / GF OPTIONAL / NF OPTIONAL	20.00
Freshly smashed avocado, accompanied with roasted beetroot and sunflower puree, dukkah, pickled beetroot, mint and house-made almond and cashew feta. Served with sourdough toast (Gluten free +2.00)		
*add a free range poached egg		+ 4.00
BLUEBERRY AND ACAI BOWL	V / NO GO / NF OPTIONAL / GF	17.00
Blueberries, acai, banana, and chia seeds blended with coconut water. Garnished with fresh banana, nut clusters, flaked coconut and hemp seeds		
HALLOUMI BURGER	NOT VEGAN / NO GO OPTIONAL	17.00
Grilled halloumi and mushrooms, served in a toasted brioche bun with roquette, onion jam, kasundi tomato relish and fresh tomato		
TOASTIE	V	16.00
Ask the team for this week's toastie special		
APPLE CRUMBLE PANCAKE	V / GF	22.00
Large fluffy buckwheat and date pancake topped with warm stewed apples, crunchy nut crumble and cinnamon gelato		
CORN AND CHICKPEA FRITTERS	V / NF / NO GO OPTIONAL	22.00
Mexican style corn and chili fritters, served with fresh roquette, roasted tomatoes, spiced crispy chickpeas, guacamole and fresh lime		
*add a free range poached egg		+ 4.00
CHUNKY MONKEY FRENCH TOAST	V / NF OPTIONAL	21.00
Breakfast decadence at its best! Fluffy brioche toast, chocolate gelato, caramelised banana, salted caramel, nut clusters and smashed waffle cone		
SCRAMBLED TOFU ON TOAST	V / NF / GF OPTIONAL	13.00
Pan-fried scrambled tofu flavoured with roasted garlic and turmeric. Served on toasted sourdough (Gluten free +2.00)		
EGGS ON TOAST	GF OPTIONAL / NF / NO GO	13.00
Two eggs, as you like, on sourdough toast (Gluten free +2.00)		
FRUIT TOAST	V / NF	10.50
Spiced sultana, fig and apricot fruit toast, served with butter and marmalade		
SOURDOUGH TOAST	V / GF OPTIONAL / NF	9.50
Served with vegan butter, and jam or vegemite (Gluten free +2.00)		

FOR KIDS... 12 YEARS OF AGE AND YOUNGER

Small pancake with banana and chocolate gelato V / GF	12.00
Soft boiled egg with toasted and buttered sourdough strips	9.00
Single egg on toast (fried, poached or scrambled) on sourdough toast	9.00

SIDES

Egg – Poached, Fried or Scrambled	4.00
Rosti	5.00
Scrambled Tofu / Mushrooms / Wilted Spinach / Avo / House-made Baked Beans	6.00 EACH
House-made Kimchi / House-made Almond and Cashew Feta	6.50 EACH

SOMETHING SMALL, SOMETHING SWEET

* All items are house-made

PLEASE ASK THE TEAM FOR WHAT'S NEW V

6.00

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

10% surcharge applies on weekends

20% surcharge applies on public holidays

Please inform the staff if you have a severe allergy

We accept Debit, Visa and Mastercard. A 1.4% surcharge applies to cards transactions.

We do not split bills and there are no variations to the menu during busy service periods and weekends. Thank you!

DRINKS MENU

TEA

Teas by St Ali – English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass & Ginger 4.50

FIZZY DRINKS / HEALTH DRINKS

Coke, Diet Coke or Lemon Lime Bitters 5.00
Capi – Lemonade, Ginger Beer or Sparkling Mineral Water 5.00
Buchi Kombucha Ginger Turmeric – 100% natural and organic 7.50
Buchi Kombucha Hibiscus Galangal – 100% natural and organic 7.50

SPECIALTY LATTES

Vegan Chai – Maitri Chai by Sister of Soul with your choice of mylk 7.00
* Coconut Mylk +1.00
* House-Made Almond Mylk (raw) +1.50
Hot Chocolate – Original dark 70% chocolate powder with your choice of mylk 6.50
Matcha Latte – Traditional Japanese green tea leaves. Spun with Soy Mylk and a dash of maple syrup 6.50
Magic Mushroom – A combination of 8 different medicinal mushrooms, maca, mesquite, vanilla and cayenne pepper. Spun with Almond Mylk 7.50
LSD – Dandelion latte. Spun with Soy Mylk and a dash of maple syrup 6.50
Haldi Ka Doodh (Golden Latte) – Spiced turmeric remedy drink. Spun with Almond Mylk 7.00

JUICES – COLD PRESSED * All juices are made in-house fresh daily

Watermelon Crush – Watermelon, Orange, Mint 8.00
Immunity – Orange, Apple, Carrot, Ginger 8.00
Up-Beet – Beetroot, Celery, Apple, Pineapple, Ginger, Coconut Water 8.00
Orange – Nothing but Oranges 7.50

SMOOTHIES * All smoothies are V / GF

Green Oasis – Baby Spinach, Mango, Pineapple, Macca Powder and Coconut Water 13.00
Kickstarter – Banana, Cacao, Coffee Shot, Protein Powder, Dates, Chia Seeds, Soy Mylk 13.00
AB & J – Strawberries, Banana, House-Made Almond Butter, Protein Powder, and House-Made Soy Mylk 13.00
Pure Gold – Mango, Banana, Apple Juice, Goji Berries, Turmeric, Allspice, Ginger, Cardamon and Coconut Water 13.00
* Add Protein Powder / Goji Berries / Hemp Seeds / Chia Seeds +1.00

COCKTAILS * All cocktails are vegan-friendly

MOCHA MARTINI 19.00
A devastatingly smooth combo of Mr Black Cold Brew Coffee Liqueur, Mozart Dark Chocolate, Absolut Vodka and fresh espresso. Thoroughly shaken and topped with a dusting of chocolate
BLOODY MARY 18.50
Say it three times without fear 'cause Mary's gone vegan!! Vodka, tomato juice, tobasco, vegan worcestershire, horseradish, lemon, salt and pepper
APPLE CRUMBLE 19.50
Spiced rum, apple and lemon juice, and dash of maple syrup. Complete with a cookie crumble rim and dusted with cinnamon
RUM CHAI 19.00
Warm up your day with our house-made chai on soy, made better with spiced rum and a dash of maple syrup. Complete with cinnamon and orange twist

COFFEE

Coffee by St Ali – Black Coffee 4.70
Coffee by St Ali – with Oat, Soy or Dairy 4.90
* Decaf +.50
* Coconut Mylk +1.50
* House-made Almond Mylk (raw) +1.50
Filter Coffee - Batch Brew / Cold Brew 4.70