



TAKE AWAY MENU

DRINKS

COFFEE

Regular Coffee	\$3.70
Tea Mocha Hot Chocolate	\$4.20
Matcha Latte Turmeric Latte Chai Latte	\$4.20
Iced Matcha Mocha Chocolate Latte Long Black	\$6.50
Extras:	
Bonsoy Almond Milk Oat Milk Add Syrup Decaf Strong Large Size	\$0.50

COLD BREW COFFEE

single origin coffee infused with cold water over 24 hours	\$6.50
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SALTED CARAMEL OREO COFFEE FRAPPE

Naked blend coffee, house-made chocolate ganache, salted caramel oreo and milk	\$8.50
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HOT TEA

English Breakfast Earl Grey Chamomile Peppermint Green Tea	\$4.20
Lemon, Ginger & Honey	\$5.50
Soy House-Made Sticky Chai	\$6.50

HOUSE-MADE ICED TEA

Please ask our staff for this week flavour	\$7.50
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JUICE BLENDS

Mellow Yellow - orange, lemon, ginger	\$7.50
Green It Up - cucumber, apple, celery, kale, mint, lime	\$7.50

SIGNATURE SMOOTHIES

blended with yogurt and milk	
Berry Queen - blackberry, strawberry and mulberry	\$8.50
Green Machine - spinach, kale, pineapple and banana	\$8.50
Tropical Tango - mango, pineapple and banana	\$8.50
Bamboo Boost - bamboo charcoal and plant cream	\$8.50

DAIRY FREE & VEGAN BLENDED DRINKS

blended with organic coconut water	
Glowing Coco Green - kale, spinach, pineapple and banana	\$9
No Dairy Berry - blackberry, strawberry and mulberry	\$9
Supernova - lychee, strawberry and watermelon	\$9

LIGHT BREAKFAST served till 11am

House-Made Granola Bircher Muesli	\$6.50
Bacon & Egg Roll BLT Roll Double Eggs Roll	\$8
Ham & Cheese Toastie	\$8
Toast (V)	\$5
choice of white sourdough brown sourdough soy-linseed turkish raisin served with butter and a choice of spread - honey vegemite peanut butter nutella berry jam	

BREAKFAST served till 11am

Simply Eggs	\$10
eggs of your choice (fried poached scrambled) served with toasted organic white sourdough and a side of butter	
Eggs Florentine (V)	\$14
poached eggs served on toasted thick slices of milk loaf, spinach and hollandaise sauce	
Avocado Quinoa Salsa (V)	\$15
avocado, quinoa, pomegranate, cherry tomatoes, parmesan tuile served with toasted organic buttered white sourdough	
ADD a poached egg +\$2.5	
Mushroom Pistachio on Toast (V)	\$16
roasted truffle oil button & shimeji mushrooms, mascarpone, pistachio crumble, parmesan tuile served with toasted organic buttered white sourdough	
ADD a poached egg +\$2.5	
Cheesy Vegetable Omelette (V)	\$16
spinach, tomatoes, mushrooms, capsicum, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	
Healthy Bowl	\$18
smoked salmon, poached eggs, avocado, cherry tomatoes, snow pea leaves, kale, red radish, edamame and beetroot puree	
Pan Fried Eggs	\$18
fried eggs, ham, diced bacon, sliced chorizo and diced capsicum served with toasted organic buttered white sourdough	
Giant Duck	\$24
eggs of your choice (fried poached scrambled), bacon, sauteed mushrooms, chorizo, avocado, and cherry tomatoes served with toasted organic buttered white sourdough toast	

TAKE AWAY COMBO

Buy any coffee, tea (+\$0.5) or hot choc (+\$0.5) with		
	SMALL	LARGE
Toast	\$7	\$7.50
Muffin Banana Bread	\$7	\$7.50
Bacon & Egg Roll	\$10	\$10.50

LUNCH served from 11.30am

Combo Box \$14.50

One Main & Any Two Sides
Mains: Poultry, Seafood, Meat
Sides: Pasta, Rice, Salad, Fries, Vegetable

NOURISH BOWL - Build Your Healthy Lunch \$16.50

spinach, cherry tomatoes, red radish, roasted chickpeas, edamame, quinoa, pepitas and beetroot relish

Top Up with a Protein - Choose 1 option

- Grilled Chicken
- Twice Cooked Pulled Pork
- Grilled Halloumi Cheese (V)
- Beer-Battered Flathead Fish +\$2
- Confit Duck +\$6

ADD Crushed Avocado +\$2.5

SPECIALTY BURGERS

served on milk bun with a side of seasoned fries

Roast Duck \$17.50

with asian slaw and hoisin sauce

Classic Beef \$15.50

with lettuce, tomato, cheese, tomato relish and aioli

Grilled Chicken \$15.50

with tomato, lettuce and aioli

Beetroot-Halloumi (V) \$15.50

with rocket, tomato and beetroot relish