

LOCKDOWN



# MENU

TAKEAWAY

OPENING  
HOURS

8-2pm

Call ahead to  
place your  
order

## LOCKDOWN SPECIALS

### 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.

### BURRITO (VG) \$10

Corn fritter, smoked chilli jam, guac, aioli, slaw. (vg) Gluten free option is tacos.  
ADD: Bacon & egg +5

### PUMKIN SOUP \$10

Chef Chris' amazing pumpkin soup served with seeds & crusty sourdough

## BURGERS \$21.5

### KOREAN

Fried Chicken OR Tofu (vg), kim chi, greens, miso mayo on whole meal or milk bun roll. Served w/ slaw & potato chunks.

### CHEESEBURGER

House plant based "beef" pattie, pickles, onion, lettuce, cheese & our famous special sauce on a milk bun. Served w/ sweet potato & potato chunks. VO - vegan cheese & wholemeal roll.

## COFFEE

L \$5 S \$4

Cap /Latte /Flat White /Long Black

L \$5.5 S \$4.5

Mocha /Dirty Chai /Chai Latte

MILK: Organic full cream

Coconut, Oat, Milk Lab Almond, Macadamia, Bonsoy + 0.8

SYRUP: Hazelnut, caramel, vanilla +0.5

## ALL DAY MENU

### SMASHED AVO (VG) \$19.5

Smashed avocado, cherry tomato medley, pomegranate, seeds, aioli  
ADD: bacon & egg OR haloumi & hash browns +7

### YIN & YANG (VG) **Popular choice!** \$19

Sweet & Savoury! Banana & blueberry pancakes, vanilla whip, chocolate mousse, berries, maple. Savoury corn fritters, avo, smoked chilli jam, aioli.

### PANCAKES \$19

Banana & blueberry pancakes, vanilla whip, chocolate mousse, berry compote, choc coconut soil, maple drizzle.

### NASI GORENG (VG) \$19

Indonesian fried rice, greens, peanut sambal, fried shallots, tomato cucumber salsa.  
ADD: Fried Chicken & Egg +5 / Fried Tofu +4

### BLT / TLT \$15.5

Bacon OR smoked Tofu, lettuce, tomato, aioli, tamarind chutney on toasted sourdough. Side of slaw. ADD: Guacamole +5

## SMOOTHIES/BOWLS (VG) \$12 / \$18

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!**

## SIGNATURES

GOLDEN MILK: House made Turmeric & spice blend. Served on almond or coconut milk w/ a dash of maple. S \$5.5 L \$6.5

**Popular choice!** 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