



# VEGAN MENU

## VEGAN BREAKFAST

**FRUIT SALAD (GF/V/VG)** 12.5  
seasonal fruit, coconut yoghurt, passionfruit

**TOAST - ONE OR 2 SLICES (V/VG/GFO)** 4.2 / 7.8  
ciabatta / rye / fruit toast or gluten free  
choice of 'gran & pops' strawberry, plum & rhubarb, apricot jam or mystic mandarin marmalade

**GRANOLA YOGHURT BOWL (V/VG)** 13.9  
crunchy TODS made granola, mixed berry compote, coconut yoghurt, berries

**AVOCADO SMASH (V/VG/GFO)** 17  
smashed avocado on toasted rye, with rocket, heirloom tomatoes & EVOO, nuts & seeds

**TOMATO & AVO BRUSCHETTA (V/VG/GFO)** 17  
tomato, red onion, basil, EVOO & balsamic, smashed avocado, on two slices toasted ciabatta

## VEGAN SMOOTHIES & JUICE

**BRILLIANT BANANA** (dairy free) 9.8  
banana, almond milk, coconut yoghurt, maple syrup, cinnamon sugar

**BERRY BLITZ** (dairy free) 9.8  
mixed berries, strawberry sorbet, cranberry, apple

**MANGO BANGO** (dairy free) 9.8  
mango, mango sorbet, apple, coconut water, passionfruit

**GET UP & GO** (dairy free) 11  
bananas, coconut milk, TODS granola, peanut butter

**PRESSED EARTH FRESH JUICES** 7.95 / 8.95  
see the display cabinet for the day's flavours

# BREW

Coffee Roasters

VEGAN COFFEE MADE WITH YOUR FAVOURITE ALTERNATIVE MILKS, VEGAN & DELICIOUS

## VEGAN LUNCH

**WARM MARINATED OLIVES (V/VG/GF)** 11  
mixture of WA grown manzanillo, leccino, kalamata, & spanish queen, marinated in rosemary, garlic, chilli & citrus

**PUMPKIN SOUP (V/VG/GFO)** 14  
pumpkin, carrot & sweet potato soup, coconut yoghurt, pepita brittle, ciabatta

**ROAST CAPSICUM PEPPERONATA, TOASTED CIABATTA (V/VG/GFO)** 16  
warm roasted sweet mixed capsicum, spinach, capers, pickled shallots, basil, EVOO, toasted ciabatta

**SPICED PUMPKIN SALAD (V/VG/GF)** 16  
warm chilli & coriander spiced pumpkin, rocket, spinach, pepita brittle, vincotto, EVOO

**BEETROOT, PEAR & FENNEL SALAD (V/VG/GF)** 17  
roasted beets & fennel, radish, mulled wine poached pear, spinach, toasted walnuts, EVOO

**HOUSE SALAD (V/VG/GF)** 12  
cos lettuce, cucumber, heirloom tomato, pickled shallots, EVOO, balsamic glaze

**CHIPS & TOMATO SAUCE (V/VG)** 9.5

**POTATO WEDGES (V/VG)** 10.5  
with sweet chilli sauce

## VEGAN BEER & WINE

**BABYDOLL SAUVIGNON BLANC** 9 / 42  
new zealand marlborough savy and its vegan!

**PINKYS SUNSET CIDER** 8.5  
gage roads made pink lady apple cider, 330ml, 4.5%

**GREAT NORTHERN** 8.5  
super crisp mid strength lager, 330ml, 3.5%

**PERONI NASTRO AZZURO** 9  
italys finest lager, 330ml, 5%

**MATSO'S GINGER BEER** 9.5  
served with ice and lime, 330ml, 3.5%

(EVOO) extra virgin olive oil / (GFO) gluten free option / (V) Vegetarian / (VG) Vegan / (VO) Vegetarian Option

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

## PROUDLY POURING



roasted fresh in western australia

### COFFEE

choose your favourite alternative milk for 0.80c

DAIRY SUBSTITUTES; SOY / ALMOND / OAT / COCONUT / LACTOSE FREE		0.80
	8Oz	12Oz
ESPRESSO	4.20	
LONG BLACK	4.90	5.40
SHORT MACCHIATO	4.60	
LONG MACCHIATO / MOCHA	5.40	6.00
FLAT WHITE / CAPPUCCINO / LATTE	4.90	5.40
HOT CHOCOLATE / HOT WHITE CHOCOLATE	4.90	5.20
AFFOGATO	5.90	
MATCHA / TUMERIC	5.70	6.20
CHAI	5.70	6.20
EXTRA SHOT	0.90	
FLAVOURED SYRUPS: CARAMEL / VANILLA / HAZELNUT		1.20

### ICED

choose your favourite alternative milk for 0.80c

ICED: LONG BLACK / CHAI / LATTE / MATCHA	6.70
ICED: COFFEE / CHOCOLATE / MOCHA	8.25

### SOFT DRINKS

COKE / COKE ZERO / SPRITE	5.50
GINGER BEER / LEMON LIME BITTERS	
KOMBUCHA see the display cabinet for the day's selection	6.50
PEACH / LEMON ICE TEA	5.50
MT FRANKLIN WATER / SPARKLING	4.80
PERRIER SPARKLING WATER	5.50

### LOOSE LEAF TEA

ENGLISH BREAKFAST	
EARL GREY	
CHAMOMILE	
SENCHA GREEN TEA	ALL
PEPPERMINT	TEAS
BLACK CHAI	5.10
LEMONGRASS & GINGER	
DARJEELING	