



# VEGAN MENU

## VEGAN BREAKFAST

please request vegan option with the cashier

FRUIT SALAD (V/VG/GFO) 14.00  
seasonal fruit, coconut yoghurt, passionfruit

TOAST - 1 OR 2 SLICES (V/VG/GFO) 4.40/8.00  
ciabatta / rye or gluten free  
choice of ‘gran & pops’ strawberry, plum & rhubarb,  
apricot jam or mystic mandarin marmalade

GRANOLA YOGHURT BOWL (V/VG) 14.50  
TODS made granola (nuts, seeds & oats), maple roasted pear,  
rhubarb compote, blueberry, coconut yoghurt, toasted walnuts

AVOCADO SMASH (V/VG/GFO) 22.50  
smashed avocado on toasted rye, with rocket, heirloom  
tomatoes, vegan feta & EVOO, seed mix

BREAKFAST BRUSCHETTA (V/VG/GFO) 22.50  
two ciabatta toasts, roasted heirloom cherry tomatoes,  
‘agradolce’ onions, vegan feta, balsamic vinegar,  
fresh basil, EVOO

## VEGAN SMOOTHIES & JUICE

BRILLIANT BANANA (dairy free) 10.50  
banana, almond milk, coconut yoghurt, peanut butter,  
cinnamon sugar

BERRY BLITZ (dairy free) 10.50  
mixed berries, strawberry sorbet, apple & blackcurrant

MANGO BANGO (dairy free) 10.50  
mango, mango sorbet, apple, coconut water, passionfruit

GET UP & GO (dairy free) 12.00  
banana, coconut milk, TODS granola, peanut butter

‘PRESSED EARTH’ FRESH JUICES 8.50 / 9.90  
see the display cabinet for the day’s flavours



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

## VEGAN LUNCH

PUMPKIN SOUP (GFO) 15.00  
pumpkin, carrot & sweet potato soup,  
coconut yoghurt, pepita brittle, ciabatta

“VEGE” SANDWICH ON RYE (V/VG) 18.00  
roasted sweet potato, smashed chickpeas, sumac red onions,  
roast garlic & tahini, vegan feta, baby spinach, on toasted rye bread

BEETROOT & TOMATO TACOS (V/VG) 16.00  
two soft tortilla wraps, beetroot salsa, cherry tomatoes,  
rocket, vegan feta, coriander, lime, EVOO

WARM WINTER SALAD BOWL (V/VG) 20.00  
roasted pickled beets, roasted maple carrots, paprika dusted  
cauliflower, quinoa, spinach, seed mix,  
roast garlic tahini dressing

BIG HOUSE SALAD (V/VG/GF) 12.00  
cos lettuce, cucumber, heirloom tomato, red onion  
EVOO & balsamic vinegar  
add 1 or 2 slices of toast - ciabatta / rye or gluten free 4.40 / 8.00



## VEGAN BEER & WINE

BABYDOLL SAUVIGNON BLANC 9 / 45  
new zealand marlborough savy and its vegan!

PERONI ZERO LAGER 9  
pure malt lager, 330ml, 0%

GREAT NORTHERN 9  
super crisp mid strength lager, 330ml, 3.5%

CORONA EXTRA 10  
mexican lager, 330ml, 4.6%

PERONI NASTRO AZZURO 10  
italys finest lager, 330ml, 5%

BROOKVALE UNION GINGER BEER 11.5  
served with ice & lime, 330ml, 4%

PINKYS SUNSET CIDER 9.5  
gage roads made pink lady apple cider, 330ml, 4.5%

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

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS