

## All Day Menu



Our food menu is 100% plant-based

### SIDES & EXTRAS (All GF)

<b>Smoky Hand Cut Chips</b> (NF/OGFO/SFO)	<b>12</b>
With garlic aioli	
+ Hash Browns	<b>8</b>
+ Smashed Avo	<b>7</b>
+ House Almond Feta	<b>7</b>
+ Roast Tomatoes	<b>5</b>
+ Herbed Mushrooms	<b>6</b>
+ Salted Edamame	<b>8</b>
+ Sauerkraut	<b>5</b>
+ Side Chips or Salad	<b>5</b>

#### ALLERGENS

Your allergy is your responsibility.  
Please advise waitstaff of any dietary requirements

NF - nut free; GF - gluten free;  
SF - soy free; OGF - onion & garlic free; O - option

Dishes may contain traces of allergens

Sorry, no substitutions or alteration - unless for an allergy

<b>Noisette Toast</b> (NF/GFO+2/OGF/SFO)	
White or Multigrain Sourdough	<b>8</b>
Sourdough Fruit Toast	<b>10</b>
Served with your choice of vegan butter and vegemite, strawberry jam, peanut butter or almond butter (extra spreads +2)	
<b>Avocado Smash</b> (NFO/GFO+2/OGF/SFO)	<b>22</b>
On toasted multigrain with charred radicchio, blistered cherry tomatoes, parsnip crisps, pickled cauliflower and house-made almond feta	
<b>Scrambled Tofu</b> (NF/GFO+2/OGFO)	<b>20</b>
Mushrooms, zucchini, spinach & pesto tossed through scrambled tofu on toasted sourdough with roast tomatoes and house relish	
+ Hash Browns	<b>8</b>
<b>Sautéed Super Greens</b> (NFO/GFO+2/OGF/SF)	<b>20</b>
Kale, broccoli, green beans, basil pesto, roast pumpkin hummus, toasted seeds & multigrain toast	
+ House made Almond Feta	<b>7</b>
<b>Honeycomb Waffles</b> (GF/NFO/OGF)	<b>19</b>
With vanilla-poached banana, chocolate almond rocks, coconut ice cream, fresh strawberries, chocolate sauce & crispy honeycomb.	
<b>Mac &amp; Cheese</b> (Cashews/OGF/SF)	<b>15</b>
+ Charred kale & glazed tempeh	<b>8</b>

<b>Brekkie Burrito</b> (NF)	<b>19</b>
Scrambled tofu, fried potato, avocado, spinach, romesco sauce, pico de gallo and tempeh chorizo on a wheat tortilla.	
+ Side Chips & Aioli (GF/OGFO/SFO)	<b>5</b>
<b>Southern-Fried Mushroom Burger</b>	<b>20</b>
(NF/GFO+2/OGFO/SFO) Crispy fried king oyster mushroom, house barbecue sauce, coleslaw & pickles on a brioche bun.	
+ Side Chips & Aioli (GF/OGFO/SFO)	<b>5</b>
<b>Brekkie Burger</b> (NF/GFO+2/OGF)	<b>20</b>
Scrambled tofu, hash brown, avocado, spinach, tomato & beetroot relish on a brioche bun.	
+ Side Chips & Aioli (GF/OGFO/SFO)	<b>5</b>
<b>Poached Rhubarb &amp; Strawberry Porridge</b>	<b>18</b>
(NFO/GF/OGF/SF) Rice oat & coconut porridge with rhubarb, strawberries, pepita seeds, puffed rice, hazelnuts & spiced syrup.	
<b>POWERPLANT Bowl</b> (GF/OGF/NF)	<b>22</b>
Sautéed broccolini & edamame, pumpkin hummus, cabbage & carrot kraut, mixed salad leaves, seed crusted avocado, glazed tempeh and creamy herb dressing	
<b>Daily Savoury Pastries, Toasted Sandwiches and Cakes also available</b>	

A surcharge of 10% applies on Public Holidays



## FRESH JUICES

All Juices 8

- o **Green** - Cucumber, pear, mint, kale, spinach, parsley, lemon
- o **Gold Juice** - Orange, carrot, ginger & (optional) turmeric
- o Cold Pressed **Orange Juice**

## HOT DRINKS

### **Coffee (by Clark St Roasters):**

Bonsoy, Coconut Milk, MILKLAB Almond Milk or Minor Figures Oat Milk

- o Short Black 4,2
- o Latte; Cappuccino; Flat White 4.5/5.5
- o Long Black 4.7/5.3
- o Piccolo; Short Macchiato 4.5
- o Mocha 5.5/6.5
- o Long Macchiato 5
- o Decaf or extra shot +50c

### **Tea 5**

English Breakfast; Earl Grey; Lemongrass and Ginger; Green; Peppermint; Chai; Chamomile

### **Specialty:**

- o Hot Chocolate (Bonsoy) 5.5/6.5
- o Chai Latte (Oat) 6.5
- o Turmeric Latte (Coconut) 5.5/6.5
- o Beetroot Latte (Coconut) 5.5/6.5
- o Red Velvet Latte 5.5/6.5  
(Beetroot, Chocolate & Coconut milk)
- o Caramel Latte 5.5/6.5  
(Bonsoy & espresso)
- o Matcha Latte (Almond) 5.5/6.5
- o Babycino 3
- o Iced Latte 5.5/6.5

## SMOOTHIES

All smoothies 12

- o **Mr Peanut Butter** - banana, peanut butter, raw cacao, coconut milk, almond milk, dates  
+ Coffee 50c
- o **Mean Green** - kale, spinach, pineapple, passionfruit, coconut water
- o **Berry Bliss Smoothie** - Mixed Berries, coyo, mint, coconut water, apple juice

## OTHER COLD DRINKS

### **Iced Coffee, Chocolate or Chai 7**

w/almond milk & coconut ice cream

**Kombucha** shot 2/glass 6

**Milkshake** w/coconut milk & coconut ice cream

- o Chocolate 6
- o Strawberry 6
- o Vanilla 6
- o Salted Caramel Coconut 8

**Karma Cola Co.** 6

(Spider versions +2)

- o Karma Cola
- o Lemmy Lemonade

**Somersault Soda** 5

(Spider versions +2)

- o Raspberry Vanilla
- o Pink Grapefruit Ginger

**Beloka sparkling water** 5

**Coconut Water** 4

## ALCOHOLIC DRINKS

Our beer & wine is vegan and local

### **SPARKLING WINE**

- o King Valley Prosecco 750mL \$30
- o Brown Brothers Sparkling NV \$40

### **WINE (by Kings of Kangaroo Ground)**

- o 'Hilda May' Chardonnay \$10/\$35
- o Rosé \$10/\$35
- o Cabernet Sauvignon \$11/\$40

- o **Devil's Corner** Sav. Blanc Glass \$9  
Bottle \$40

### **BEER**

- o **Coopers Green** Pale Ale \$9
- o **Little Creatures** Pale Ale \$9
- o **Stella Artois** \$8
- o **Zero Pale Ale Alcohol-Free Beer** \$8

**POWERPLANT**