



Menu

TOAST	9	SUMMER CURRY	18
Locally baked sourdough or seeded rye with your choice of spreads (GF or fruit toast) (peanut butter, almond butter, raw organic honey, chia jam)		Yellow curry, peppers, cherry tomatoes, sweet potato, brown rice, Coyo coconut yoghurt, house made flat bread (GF, VG)	
GRANOLA	18	BLACK BEAN BURGER	16
Organic Paleo granola, raw organic honey, unsweetened almond milk, seasonal fruits, Coyo coconut yoghurt (GF, VG)		Beetroot and black bean pattie, guacamole, hummus, red onion, spinach, tomato, red cabbage on a low carb quinoa bun. Served with seasoned sweet potato chips, house made relish (VG, DF)	
SMASHED AVO	17	RAW PAD THAI SALAD	17
On toasted sourdough, crushed organic pistachios, chia jam, hemp seeds, persian feta (GFO, VGO)		Medley of vegetables, zucchini noodles, lightly spiced coconut sauce, crushed peanuts, bean shoots, coriander, lime, chilli oil (GF, VG, DF)	
PANCAKES	17	add free range grilled chicken	4
Fluffy pancakes, served with salted caramel Coyo coconut ice-cream, maple syrup, seasonal fruit, maple crumble (GF, VG)			
HEALTHY BENNY	18		
Organic sourdough, free range poached eggs, nitrate free bacon, dairy free beetroot hollandaise, asparagus (GFO)			
FALAFEL	18		
House made falafel, served on a bed of hummus, crispy kale, free range poached eggs, flat bread (VGO)			
EUFORIA Big "Breakfast"	19		
Free range poached eggs, seasoned black beans, wilted spinach, mushroom, nitrate free bacon, grilled tomato, haloumi, toasted sourdough (GFO)			
GREEN GOODNESS BOWL	16		
Seasonal bowl of greens with quinoa, legumes, avocado, tahini dressing, served with house made seeded loaf (GF, VGO) (changing weekly)			

Kids

Sourdough with peanut butter or avocado	5
Coconut yoghurt with seasonal fruits	5
Mini pancake stack with Coyo coconut ice cream, maple syrup, seasonal fruits	8

Add Ons

Poached eggs	3
Avocado	3
Crispy kale	4
Hummus	4
Grilled tomato	3
Mushrooms	4
Nitrate free bacon	4
Free range grilled chicken	4
Haloumi	4
Falafel	4
Side of toast	3.5
Sweet potato fries with vegan aioli	7



Drinks

Coffee

Our house blend is roasted locally.

Our full cream milk is certified organic from local farm.

Espresso	3.5
Long Black	3.5
Macchiato	4
Cappuccino	4.5
Piccolo	4
Flat White	4.5
Latte	4.5
Mocha	4.5
Chai Latte	5
Turmeric Latte	5
Raw Cocoa Hot Chocolate	5
Iced Latte	5
Iced Long Black	5
Organic maple syrup	+0.5
Bonsoy, almond milk, coconut macadamia	+0.5
Mug	+0.5

Tea

Selection of 100% organic loose leaf herbal teas.

Lemon Grass Ginger	4.5
English Breakfast	
Peppermint	
Chamomile	
Green Sencha	

Cold Drinks

Alkaline Water Still	500ml	4
Icelandic Sparkling	330ml	4
	750ml	7
Kombucha	330ml	5
(Carrot Turmeric Ginger, Passionfruit, Raspberry)		
Aloe Vera Water	500ml	5
(Guava, Mango, Coconut)		
100% Organic Juice	350ml	5
(refined Sugar Free) Apple, Orange, Tropical		
Watermelon Water	500ml	6

Smoothies

Banana	8
Banana, medjool dates, almond milk, tahini and cinnamon	
Classic Green	7
Mango, banana, spinach, kale, coconut water	
Mixed Berry	8
Mixed berries, banana, unsweetened almond milk, Coyo coconut yoghurt, pure maple syrup	
Chocolate Peanut Butter	8
Raw cacao, natural peanut butter, medjool dates, chia seeds, banana, almond milk	

Allergens: While we do our best to avoid cross contamination, dairy, wheat and nuts are present in our kitchen, therefore traces of these products may occur. If you have food allergies please notify us.
