

FOOD


LOADED BANANA BREAD (V/GF)  13.00
Toasted, served with seasonal fruits, macadamia crunch, strawberry pearls and a house made coconut custard.

BACON AND EGG ROLL 18.00
Crispy bacon, two fried eggs, house made Texas-style BBQ sauce and creamy mayo on a toasted brioche bun.
ADD Organic Halloumi 6.00 / Avocado 5.00


EGGS BENNY (GFO) 28.00
Two sourdough crumpets with poached eggs, your choice of smoked salmon or smoked ham with hollandaise sauce and avocado crema. Garnished with chives.
ADD Avocado 5.00

SMASH AVO (VO/GFO)  24.00
Smashed avocado, whipped feta, smoky pumpkin hummus, pickled onion, house made buckwheat and chili crunch on thick cut organic sourdough.
ADD 2 Poached Eggs 6.00 / Smoked Ham 6.00

EGGS ON TOAST (GFO) 18.00
Eggs your way! Choose from poached, fried or scrambled eggs served with sourdough toast and a side of organic butter.
ADD Avocado 5.00 / Halloumi 6.00 / Smoked Ham 6.00

PESTO CRUMPETS (VEG/VO)  24.00
Two sourdough crumpets with house made cashew cream, macadamia pesto, kale crumbs, two poached eggs and vegan parmesan.
**Make it vegan with avocado.*


MUSHROOMS ON TOAST (VO/GFO)  24.00
Truffle mushroom medley served on toasted sourdough with house made cashew cream, a poached egg, dukkah and micro herbs.
ADD Avocado 5.00 / Halloumi 6.00

BUCKWHEAT PANCAKES (V/GF)  23.00
Buckwheat pancakes served with coconut custard, macadamia crunch, seasonal fruits and self pouring maple syrup.
ADD Scoop of Coconut Ice Cream 4.00

THE NOURISHING BOWL 24.00
Please see daily specials board for your seasonal bowl ingredients.
ADD 2 Poached Eggs 6.00 / Avocado 5.00

ACAI BOWLS

ACAI BOWL (V/GFO) 18.00
Antioxidant loaded organic acai topped with coconut flakes, cacao muesli, fresh banana, raisins and seasonal fruits.
ADD Vegan Nutella 2.50

PEANUT BUTTER ACAI BOWL (V/GFO) 20.00 
Antioxidant loaded organic acai topped with coconut flakes, fresh banana, cacao nibs, seasonal fruits, cacao muesli and crunchy peanut butter.
ADD Vegan Nutella 2.50

ORGANIC HALLOUMI BURGER (VEG/GFO)  18.00

Organic Bay Halloumi, season slaw, avocado, housemade sun dried tomato and chili relish, garlic, vegan aioli on a brioche bun.
ADD Fried Egg 3.00

THE COMBI TOASTED SANDWICH (GFO) 17.00

Smoked ham, tasty cheese, tomato, toasted on sourdough and garnished with local olive oil and dill.
ADD Avocado 5.00

THE VEGAN TOASTED SANDWICH (V/GFO)  18.00

Roasted pumpkin, spinach, enoki mushrooms, vegan feta, macadamia pesto, toasted on sourdough. Drizzled with local olive oil and dill.
ADD Avocado 5.00

CHEFS CHOICE 23.00

THE CHILI SCRAMBLE (VEG/GFO)
Scrambled eggs, cultured miso butter, spring onions, house made chili oil, crispy shallots, garnished with chili strands served on toasted sourdough.
ADD Avocado 5.00
ADD Smoked Ham 6.00

ADD ONS

2 POACHED EGGS 6.00
SMOKED HAM 6.00
SMOKED SALMON 7.00
FRESH AVOCADO 5.00
VEGAN FETA 5.00
FETA 5.00
ORGANIC HALLOUMI 6.00
MUSHROOMS 5.00
BACON 6.00

KIDS MENU

SOURDOUGH TOAST OR CRUMPET (V/GFO) 9.00

One slice of organic sourdough toast or one crumpet with your choice of spreads – Raw Honey / House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup / Vegan Nutella.
ADD Avocado 5.00 / Melted Tasty Cheese 2.00 / Smoked Ham 6.00

LITTLE COMBI PANCAKES (V/GF) 12.00

Two buckwheat pancakes served with self pouring maple syrup.
ADD Scoop of Coconut Ice Cream 4.00
ADD Crunchy Peanut Butter 3.00

COMBI COFFEE

SMALL 8oz LARGE 12oz

Proudly serving Marvell Street Coffee roasted locally in Byron Bay.

LATTE, FLAT WHITE, CAPPUCCINO 5.50 6.50

LONG BLACK SINGLE ORIGIN 4.50 5.50

ESPRESSO, MACCHIATO, PICCOLO 4.50

BULLETPROOF COFFEE 7.00

A double shot of espresso blended with local cultured butter, coconut oil and dusted with cinnamon.

MOKA 5.50 6.50

A shot of espresso with a blend of organic cocoa steamed in milk.

HOT CHOC 4.50 5.50

A blend of organic cocoa steamed in milk.

AFFOGATO 8.00

A double shot of espresso, poured over coconut ice cream.

ESPRESSO FRESH COCONUT 14.00

A double shot of espresso served with a fresh coconut.

BABYCHINO 3.00

SPECIALTY DRINKS

ADAPTOGENIC HOT CHOCOLATE 7.00
Reishi, chaga, cocoa, ginger, maca, ashwagandha mixed with coconut sugar.

CHAI LATTE 8.00
Organic loose leaf, sticky masala chai blend with raw honey and roasted spices.

MATCHA LATTE 9.00
Pure organic ceremonial grade matcha, steamed in milk and dusted with cinnamon.

TURMERIC LATTE 7.00
Organic blend of turmeric, ginger, cinnamon and black pepper, steamed in milk and dusted with cinnamon.

THE MONT BLANC 11.00
Cold brew served with ice topped with our house made orange infused cold foam on top.

MILKS AND SWEETNERS

FULL CREAM / SKIM 1.00
LACTOSE FREE / BONSOY / OAT / ALMOND 1.00
VANILLA SYRUP / CARAMEL SYRUP 0.50
HONEY / MAPLE 0.50

ICED DRINKS

COLD BREW 6.50
Poured over ice.

ICED LATTE 6.50
Double shot of espresso, poured over ice and milk.

ICED LONG BLACK 6.00
Double shot of espresso, poured over water and ice.

ICED MOKA 7.50
Double shot of espresso with organic cocoa and coconut sugar, poured over ice and milk.

ICED CHAI 7.50
Organic loose leaf, sticky masala chai blend with raw honey and roasted spices, poured over ice and milk.

ICED MATCHA 9.00
Pure organic ceremonial grade matcha poured over ice and milk.

ICED STRAWBERRY MATCHA 11.00
The iced strawberry matcha is a lightly sweet and refreshing drink, combining a fresh strawberry compote with a classic cold matcha.

JUICES

100% Cold Pressed Juices 350mL.

ORANGE AURA 9.50
Orange.

VITALITY VIBE 9.50
Celery and lemon.

FRESH SPARK 9.50
Green apple, lemon, spinach, parsley and ginger.

RUBY REVIVE 9.50
Orange, beetroot, carrot, turmeric and ginger.

SUNBURST BLEND 9.50
Carrot, orange, ginger, lemon and turmeric.

WATERMELON AND PEAR 9.50
Cold pressed and served over ice.

PINEAPPLE AND LEMON 9.50
Cold pressed and served over ice.

FRESH COCONUT 12.00
Freshly cracked young green drinking coconut.

SMOOTHIES

GREENIE (V/GF) 	14.50
Banana, greens, spirulina, Brazil nuts, organic date, raw vegan protein powder, filtered water.	
SHINE ON (V/GF)	14.50
Banana, mango, passion fruit, greens, coconut flakes, chia seeds, raw vegan protein powder, almond milk.	
MANGO SHACK (V/GF)	14.50
Mango, banana, passionfruit, coconut flakes, maca, raw vegan protein powder, almond milk.	
COCO BANANA (GF)	14.50
Banana, coconut flakes, cinnamon, mesquite, raw honey, coconut milk.	
STRAWBERRY DREAM (V/GF)	14.50
Strawberries, banana, coconut flakes, beetroot powder, chia seeds, organic date, raw vegan protein powder, coconut milk.	
BLUE MOON (V/GF)	14.50
Blueberries, banana, coconut flakes, chia seeds, raw vegan protein powder, almond milk. ADD Acai 4.00	
VELVET CACAO (V/GF)	14.50
Banana, blueberries, raw cocoa, cocoa nibs, coconut flakes, cinnamon, raw vegan protein powder, almond milk.	
PEANUT BUTTER CUP (V/GF) 	15.50
Banana, peanut butter, coconut flakes, cocoa nibs, chia seeds, raw vegan protein powder, almond milk. ADD Shot of Espresso 3.00	

EXTRAS

CHIA SEEDS / MACA / SPIRULINA	1.00 EACH
VEGAN PROTEIN POWDER / PROBIOTIC	1.00 EACH
ACAI / AVOCADO	4.00 EACH
VEGAN NUTELLA	2.50
ESPRESSO SHOT	3.00

TEAS

100% Organic, herbal hand blended tea from Tea Tribe Byron Bay.	
EARL GREY	5.50
Full Leaf Black Tea and Bergamot.	
ENGLISH BREAKFAST	5.50
Black Tea.	
UPLIFT	5.50
Rosehip, Lemon Balm, Lemon Myrtle, Ginger.	
CALM	5.50
Honey Bush, Oats Straw, Chamomile.	
IMMUNITY	5.50
Ginger, Turmeric, Black Pepper.	
GENNMAICHA	5.50
Green Tea and Roasted Brown Rice.	
CLEANSE	5.50
Peppermint, Nettle, Calendula.	

COLD DRINKS

Please see our drinks fridge for refreshing beverage options.



COMBI
BYRON BAY.

Had a GREAT experience with Combi? Scan the QR code to make our day by leaving us a review on Google!



 CHECK US OUT @WEARECOMBI TO VIEW OUR DELICIOUS MENU ITEMS!