

COMBI

·BYRON BAY·

BANANA BREAD (V)	9.00	THE NOURISHING BOWL (V)	22.00
Toasted, served with seasonal fruits, macadamia crunch and your choice of vegan butter or organic butter		This is a seasonal bowl please see daily specials board for your seasonal bowl ingredients ADD 2 poached eggs 5.00 / Fresh avocado 5.00	
BUCKWHEAT PANCAKES (V/GF)	20.00	SPICY LENTIL AND VEGGIE SOUP (V, GFO)	17.00
Buckwheat pancakes layered with fresh banana and raspberry chia jam. Served with coconut ice cream, passion fruit pulp, maple syrup and house made macadamia crunch.		Homemade, slow cooked lentil and vegetable soup, with immune boosting ayurvedic herbs and spices, topped with local coconut yogurt, served with organic sourdough toast, topped with almond dukkah	
AVOCADO ON TOAST (V, GFO)	17.00	ORGANIC SOURDOUGH TOAST (V)	10.5
Avocado smashed, garnished with almond dukka, served on bread social sourdough toast. Topped with a fresh herb salad and salsa verde. ADD Vegan Feta 5.00 / Organic Feta 5.00 Poached Eggs (2) 5.00 / Bangalow smoked ham 6.00		2 slices of organic sourdough toast from the Bread Social with your choice of spreads — Raw Honey / House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup ADD Avocado 3.00 / 2 Poached Eggs 5.00 Bangalow Smoked Ham 6.00	
THE COMBI TOASTED SANDWICH (GFO)	17.00	ORGANIC SOURDOUGH CRUMPETS (V)	12.00
Bangalow smoked ham, tasty cheese, tomato, toasted on organic sourdough and drizzled with local olive oil and dill *Gluten free, seeded bread available ADD Avocado 5.00		Two organic sourdough crumpets with your choice of spreads — Raw Honey / House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup ADD Avocado 3.00 / 2 Poached Eggs 5.00 Bangalow Smoked Ham 6.00	
THE VEGAN TOASTED SANDWICH (V, GFO)	16.00	ACAI BOWL (V, GFO)	16.00
Roasted pumpkin, spinach, enoki mushrooms, melted vegan fetta, house made basil and kale pesto, toasted on organic sourdough. Drizzled with local olive oil and dill. ADD Avocado 5.00		Antioxidant loaded organic acai topped with coconut flakes, cacao muesli, fresh banana, raisins and seasonal fruits	
MUSHROOMS ON TOAST (GFO)	20.00	PEANUT BUTTER ACAI BOWL (V, GFO)	18.00
Roasted Thyme mushrooms on a house made cashew and sunflower seed spread, with two poached eggs, fresh herb salad, toasted hemp seeds, on toasted organic sourdough. *make it vegan with avocado		Antioxidant loaded organic acai topped with coconut flakes, fresh banana, cacao nibs, seasonal fruits, cacao muesli and crunchy peanut butter (GF option available)	
PESTO CRUMPETS	22.00	DRAGON FRUIT BOWL (V, GFO)	16.00
Two sourdough crumpets with cashew and sunflower seed spread, two poached eggs, pesto, crispy kale and our house made vegan parmesan *make it vegan with avocado		Dragon fruit blended with mango, banana, and coconut mylk. Topped with coconut flakes, cacao muesli, goji berries, passionfruit pulp and seasonal fruits	
THE COMBI BURGER (V, GFO)	17.00	MAQUI BERRY BOWL (GF/V) \$21.50	
Roasted beetroot and red quinoa patty with sweet potato, lettuce, avocado, tomato and vegan aioli, on an organic Bread Social panini		Maqui Berry scooped on a bed of pear, pecan, and ginger granola. Fresh seasonal fruits with a pot of organic maple syrup. ADD Peanut Butter \$2.50	

ADD ME: 2 POACHED EGGS 5.00 / BANGALOW SMOKED HAM 6.00 / FRESH AVOCADO 5.00
VEGAN FETA 5.00 / ORGANIC FETA 5.00 / FIELD MUSHROOMS 5.00 / MARINATED TEMPEH 5.00 / SLICE OF SOURDOUGH 3.00

KIDS MENU

ORGANIC SOURDOUGH TOAST (V)	6.00	CACAO POPS BOWL	12.5
1 slice of organic sourdough toast with your choice of spreads — Raw Honey / House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup ADD Fresh Avocado 5.00 / Melted tasty cheese 2.00 Bangalow Smoked Ham 6.00		Farmer Jo chocolatey breakfast puffs topped with fresh banana, seasonal fruits, and your choice of mylk	
ORGANIC SOURDOUGH CRUMPET (V)	7.00	LITTLE COMBI FRUIT PLATE (V)	10.00
1 organic sourdough crumpet with your choice of spreads — Raw Honey / House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup ADD Avocado 5.00		Seasonal cut fruit with a scoop of organic coconut ice cream	

SMOOTHIES

GREENIE (V/GF)	13.5
Banana, greens, spirulina, Brazil nuts, organic date, raw vegan protein powder, filtered water	
SHINE ON (V/GF)	13.5
Banana, mango, passion fruit, greens, coconut flakes, chia seeds, mesquite, raw vegan protein powder, almond milk	
MANGO SHACK (V/GF)	13.5
Mango, banana, passionfruit, coconut flakes, maca, raw vegan protein powder, almond milk	
COCO BANANA (GF)	13.5
Banana, coconut flakes, cinnamon, mesquite, raw honey, coconut milk	
STRAWBERRY DREAM (V/GF)	13.5
Strawberries, banana, coconut flakes, beetroot powder, chia seeds, organic date, raw vegan protein powder, coconut milk	
BLUE MOON (V/GF)	13.5
Blueberries, banana, coconut flakes, chia seeds, raw vegan protein powder, almond milk	
VELVET CACAO (V/GF)	13.5
Banana, blueberries, raw cacao, cacao nibs, coconut flakes, cinnamon, raw vegan protein powder, almond milk	
PEANUT BUTTER CUP (V/GF)	14.00
Banana, peanut butter, coconut flakes, cacao nibs, chia seeds, raw vegan protein powder, almond milk	
EXTRAS	
Chia seeds / maca / raw vegan protein powder / spirulina / mesquite / probiotic 1.00 EACH	
Acai / Avocado 3.00 EACH	

COLD PRESSED JUICES 290ML

Byron Bay Cold Pressed Juice Co.

CLARKES	8.5
Apple, carrot, ginger, turmeric and lemon	
BELONGIL	8.5
Beetroot, apple, celery, ginger, turmeric and lemon	
TALLOWS	8.5
Apple, celery, cucumber, silver beet, kale, parsley, ginger and lemon	
MAIN BEACH	8.5
Pressed local orange juice	
BRUNSWICK	8.5
Mandarin, apple, lime and mint	
FRESH GREEN COCONUT	9.00
Freshly cracked young green drinking coconut	
HEALTH SHOT	7.00
Turmeric, ginger, lemon and cayenne pepper	

KOMBUCHA

Kombucha is a sparkling fermented tea with probiotic benefits. Our Kombucha is organic and made locally by Good Happy.

GINGER AND TUMERIC	8.5
BLUEBERRY AND SHIZANDRABERRY	8.5

COMBI COFFEE

Organic Combi blend — roasted in Byron Bay. A vibrant and sweet espresso with notes of plum, nougat and cacao.

LATTE, FLAT WHITE, CAPPUCCINO	S 4.5 L 5.5
LONG BLACK	S 3.5 L 4.5
ESPRESSO, MACCHIATO, PICCOLO	3.5
BULLETPROOF COFFEE	7.00
A double shot of coffee blended with local cultured butter, coconut oil and dusted with cinnamon	
MOKA	S 5.00 L 6.00
Coffee with organic cacao and coconut sugar	
HOT CHOC	S 4.50 L 5.50
A blend of organic cacao and coconut sugar	
ADAPTOGENIC HOT CHOCOLATE	6.00
Reishi, chaga, cacao, ginger, maca, ashwagandha mixed with coconut sugar	
MATCHA LATTE	6.5
Pure Organic Matcha, steamed in milk, dusted with cinnamon	
CHAI LATTE	6.00
Loose leaf wet chai blend, made with fresh ginger, raw honey, and roasted spices	
TURMERIC LATTE	6.00
Organic blend of turmeric, ginger, cinnamon and black pepper, steamed in milk and dusted with cinnamon	
ICED LONG BLACK	5.50
Double shot of espresso, poured over water and ice	
AFFOGATO	7.00
Double shot of espresso, poured over coconut ice cream	
ICED LATTE	6.00
Double shot of espresso, poured over ice and milk	
ICED CHAI	6.5
Brewed loose leaf wet chai blend, made with fresh ginger, honey and roasted spices, poured over ice and milk	
ICED MOCHA	6.5
Double shot of espresso and organic cacao, poured over ice and milk	
ICED MACHA	7.00
Organic Matcha poured over ice and milk	
ESPRESSO FRESH GREEN COCONUT	12.00
Double shot of espresso served with a fresh coconut	
BONSOY / COCONUT / MACADAMIA / FRESH ALMOND / MILK LAB / OAT / HEMP MILK \$1.00 EXTRA	

TEA

100% Organic, herbal hand blended tea from Tea Tribe Byron Bay

EARL GREY Full Leaf Black Tea and Bergamot	5.5
ENGLISH BREAKFAST Black Tea	5.5
UPLIFT Rosehip, Lemon Balm, Lemon Myrtle, Ginger	5.5
CALM Honey Bush, Oats Straw, Chamomile	5.5
IMMUNITY Ginger, Turmeric, Black Pepper	5.5
GENNMAICHA Green Tea and Roasted Brown Rice	5.5
CLEANSE Peppermint, Nettle, Calendula	5.5

