

COMBI

·BYRON BAY·

BUCKWHEAT PANCAKES (V/GF)	23.00	BANANA BREAD (V/GF)	10.00
Buckwheat pancakes layered with fresh banana and raspberry compote. Served with coconut ice cream, passion fruit pulp, maple syrup and house made macadamia crunch.		Toasted, served with seasonal fruits, macadamia crunch and your choice of vegan butter or organic butter.	
ADD Vegan Nutella 2.50			
BYRON BRUSCHETTA (V/GFO)	20.50	THE COMBI TOASTED SANDWICH (GFO)	17.00
Organic Focaccia topped with whipped vegan feta, roasted garlic, cherry tomatoes with house made cashew pesto and vegan parmesan.		Smoked ham, tasty cheese, tomato, toasted on organic sourdough and garnished with local olive oil and dill	
ADD poached eggs 5.00 / Avocado 5.00		ADD Avocado 5.00	
EGGS BENNY (GFO)	29.50	THE VEGAN TOASTED SANDWICH (V/GFO)	18.00
Two sourdough crumpets with poached eggs, your choice of smoked salmon or smoked ham with hollandaise sauce and avocado crema. Garnished with micro herbs.		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		ADD Avocado 5.00	
AVOCADO ON TOAST (V/GFO)	18.50	ACAI BOWL (V/GFO)	17.00
Smashed Avocado, garnished with almond dukkah, served on bread social sourdough toast. Topped with a fresh herb salad and salsa verde.		Antioxidant loaded organic acai topped with coconut flakes, cacao muesli, fresh banana, raisins and seasonal fruits.	
ADD Vegan Feta 5.00 / Organic Feta 5.00		ADD Vegan Nutella 2.50	
ADD 2 Poached Eggs 5.00 / Smoked Ham 6.00		PEANUT BUTTER Acai BOWL (V/GFO)	19.00
ORGANIC SOURDOUGH TOAST (V/GFO)	12.00	Antioxidant loaded organic acai topped with coconut flakes, fresh banana, cacao nibs, seasonal fruits, cacao muesli and crunchy peanut butter.	
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 / Vegan Nutella		ADD Vegan Nutella 2.50	
ADD Avocado 5.00 / 2 Poached Eggs 5.00 / Smoked Ham 6.00		ORGANIC HALLOUMI BURGER (GFO)	18.00
ORGANIC SOURDOUGH CRUMPETS (V)	13.00	Organic Bay Halloumi, season slaw, smashed avocado, house made sun dried tomato and chilli relish, coriander, garlic vegan aioli on a brioche bun	
Two organic sourdough crumpets with your choice of spreads – Raw Honey / House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup / Vegan Nutella		ADD Fried Egg 3.00	
ADD Avocado 5.00 / 2 Poached Eggs 5.00 / Smoked Ham 6.00		MUSHROOMS ON TOAST (VO/GFO)	23.00
PESTO CRUMPETS	22.00	Garlic and Thyme mushroom medley, house made beetroot hummus, Tuscan kale, poached egg with parmesan cheese and dukkah, served on organic sourdough.	
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	
*make it vegan with avocado		THE NOURISHING BOWL (V/GF)	23.00

ADD ME: 2 POACHED EGGS 5.00 / SMOKED HAM 6.00 / SMOKED SALMON 8.00 / FRESH AVOCADO 5.00 / VEGAN FETA 5.00 / ORGANIC FETA 5.00 / ORGANIC HALLOUMI 6.00 / MUSHROOMS 5.00 / SLICE OF SOURDOUGH 3.00

KIDS MENU

ORGANIC SOURDOUGH TOAST (V, GFO)	6.00	ORGANIC SOURDOUGH CRUMPET (V)	7.00
1 slice of organic sourdough toast with your choice of spreads – Raw Honey / House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup / Vegan Nutella		1 organic sourdough 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		ADD Avocado 5.00 / Melted tasty cheese 2.00	
Smoked Ham 6.00		Smoked Ham 6.00	
LITTLE COMBI FRUIT PLATE (V, GF)	10.00		
Seasonal cut fruit with a scoop of organic coconut ice cream			

10% WEEKEND SURCHARGE • 15% PUBLIC HOLIDAY SURCHARGE

SMOOTHIES

GREENIE (V/GF)	14.00
Banana, greens, spirulina, Brazil nuts, organic date, raw vegan protein powder, filtered water	
SHINE ON (V/GF)	14.00
Banana, mango, passion fruit, greens, coconut flakes, chia seeds, mesquite, raw vegan protein powder, almond milk	
MANGO SHACK (V/GF)	14.00
Mango, banana, passionfruit, coconut flakes, maca, raw vegan protein powder, almond milk	
COCO BANANA (GF)	14.00
Banana, coconut flakes, cinnamon, mesquite, raw honey, coconut milk	
STRAWBERRY DREAM (V/GF)	14.00
Strawberries, banana, coconut flakes, beetroot powder, chia seeds, organic date, raw vegan protein powder, coconut milk	
BLUE MOON (V/GF)	14.00
Blueberries, banana, coconut flakes, chia seeds, raw vegan protein powder, almond milk	
VELVET CACAO (V/GF)	14.00
Banana, blueberries, raw cacao, cacao nibs, coconut flakes, cinnamon, raw vegan protein powder, almond milk	
PEANUT BUTTER CUP (V/GF)	15.00
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	9.00
Apple, carrot, ginger, turmeric and lemon	
BELONGIL	9.00
Beetroot, apple, celery, ginger, turmeric and lemon	
TALLOWS	9.00
Apple, celery, cucumber, silver beet, kale, parsley, ginger and lemon	
MAIN BEACH	9.00
Pressed local orange juice	
FRESH COCONUT	9.50
Freshly cracked young green drinking coconut	
HEALTH SHOT	7.50
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	9.00
BLUEBERRY AND SHIZANDRABERRY	9.00

COMBI COFFEE

LATTE, FLAT WHITE, CAPPUCINO	S 4.50 L 5.50
LONG BLACK	S 3.50 L 4.50
ESPRESSO, MACCHIATO, PICCOLO	3.50
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	7.00
Pure Organic Matcha, steamed in milk, dusted with cinnamon	
CHAI LATTE	6.00
Organic loose leaf, sticky masala chai blend with 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
Triple 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	6.50
Organic loose leaf, sticky masala chai blend with raw honey and roasted spices, poured over ice and milk	
ICED MOCHA	6.50
Double shot of espresso with organic cacao and coconut sugar, poured over ice and milk	
ICED MACHA	7.00
Organic Matcha poured over ice and milk	
ESPRESSO FRESH COCONUT	10.50
Double shot of espresso served with a fresh coconut	
SKIM / FULL CREAM / LACTOSE FREE	
BONSOY / MACADAMIA / ALMOND / OAT / COCONUT	\$1.00 EXTRA
ADD Vanilla Syrup 1.00	
TEA	
100% Organic, herbal hand blended tea from Tea Tribe Byron Bay	
EARL GREY	Full Leaf Black Tea and Bergamot 5.50
ENGLISH BREAKFAST	Black Tea 5.50
UPLIFT	Rosehip, Lemon Balm, Lemon Myrtle, Ginger 5.50
CALM	Honey Bush, Oats Straw, Chamomile 5.50
IMMUNITY	Ginger, Turmeric, Black Pepper 5.50
GENNMAICHA	Green Tea and Roasted Brown Rice 5.50
CLEANSE	Peppermint, Nettle, Calendula 5.50