

FOOD

BANANA BREAD (V/GF) 10.00
Toasted, served with seasonal fruits, macadamia crunch and your choice of vegan butter or organic butter.

BYRON BRUSCHETTA (V/GFO) 20.50
Organic Focaccia topped with whipped vegan feta, roasted garlic, cherry tomatoes with house made cashew pesto and vegan parmesan.
ADD poached eggs 5.00 / Avocado 5.00

EGGS BENNY (GFO) 29.50
Two sourdough crumpets with poached eggs, your choice of smoked salmon or smoked ham with hollandaise sauce and avocado crema. Garnished with micro herbs.
ADD Avocado 5.00

AVOCADO ON TOAST (V/GFO) 19.00
Smashed Avocado, garnished with almond dukkah, served on bread social sourdough toast. Topped with a fresh herb salad and salsa verde.
ADD Vegan Feta 5.00 / Organic Feta 5.00
ADD 2 Poached Eggs 5.00 / Smoked Ham 6.00

ORGANIC SOURDOUGH TOAST OR CRUMPETS (V/GFO) 14.00
2 slices of organic sourdough toast from the Bread Social or crumpets with your choice of spreads – Raw Honey House made Chia Berry Jam / Crunchy Peanut Butter / Oomite / Maple Syrup / Vegan Nutella
ADD Avocado 5.00 / 2 Poached Eggs 5.00 / Smoked Ham 6.00

PESTO CRUMPETS (VEG) 23.00
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

MUSHROOMS ON TOAST (VO/GFO) 23.00
Garlic and Thyme mushroom medley, house made beetroot hummus, Tuscan kale, poached egg with parmesan cheese and dukkah, served on organic sourdough.
*Make it vegan with avocado

ORGANIC HALLOUMI BURGER (VEG/GFO) 18.00
Organic Bay Halloumi, season slaw, smashed avocado, housemade sun dried tomato and chilli relish, garlic, vegan aioli on a brioche bun.
ADD Fried Egg 3.00

THE NOURISHING BOWL (V/GF) 23.00
Please see daily specials board for your seasonal bowl ingredients.
ADD 2 poached eggs 5.00 / Fresh avocado 5.00

BOWLS	
ACAI BOWL (V/GFO) Antioxidant loaded organic acai topped with coconut flakes, cacao muesli, fresh banana, raisins and seasonal fruits. ADD Vegan Nutella 2.50	18.00
PEANUT BUTTER ACAI BOWL (V/GFO) 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	20.00

BUCKWHEAT PANCAKES (V/GF) 23.00

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.
ADD Vegan Nutella 2.5

THE COMBI TOASTED SANDWICH (GFO) 17.00

Smoked ham, tasty cheese, tomato, toasted on organic 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, melted vegan fetta, house made basil and kale pesto, toasted on organic 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 organic sourdough. ADD Avocado \$5.00 ADD Smoked Ham \$6.00	

ADD ONS

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

KIDS MENU

ORGANIC SOURDOUGH TOAST OR CRUMPET (V, GFO) 8.00

1 slice of organic sourdough toast or 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) 11.00

Buckwheat pancakes (2) served with maple syrup
ADD Scoop of coconut ice cream \$4.00
ADD Crunchy Peanut Butter \$3.00

COMBI COFFEE

	SMALL	LARGE
LATTE, FLAT WHITE, CAPPUCINO	5.00	6.00
LONG BLACK	4.00	5.00
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	5.00	6.00
Coffee with organic cacao and coconut sugar		
HOT CHOC	4.50	5.50
A blend of organic cacao and coconut sugar		
ADAPTOGENIC HOT CHOCOLATE		7.00
Reishi, chaga, cacao, ginger, maca, ashwagandha mixed with coconut sugar		
CHAI LATTE		6.50
Organic loose leaf, sticky masala chai blend with raw honey and roasted spices		
TURMERIC LATTE		6.50
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		8.00
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 MOKA		6.50
Double shot of espresso with organic cacao and coconut sugar, poured over ice and milk		
ICED MATCHA		7.50
Organic Matcha poured over ice and milk		
ESPRESSO FRESH COCONUT		13.50
Double shot of espresso served with a fresh coconut		
BABYCHINO		03.00
SKIM / FULL CREAM / LACTOSE FREE BONSOY / MACADAMIA / ALMOND / OAT / COCONUT	1.00	
ADD Vanilla Syrup / Caramel Syrup	1.00	

JUICES

Byron Bay Cold Pressed Juice Co.290ml	
BELONGIL	9.50
Beetroot, apple, celery, ginger, turmeric and lemon	
TALLOWS	9.50
Apple, celery, cucumber, silver beet, kale, parsley, ginger and lemon	
MAIN BEACH	9.50
Pressed local orange juice	
HEALTH SHOT	7.50
Turmeric, ginger, lemon and cayenne pepper	
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, mesquite, 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	
VELVET CACAO (V/GF)	14.50
Banana, blueberries, raw cacao, cacao nibs, coconut flakes, cinnamon, raw vegan protein powder, almond milk	
PEANUT BUTTER CUP (V/GF)	15.50
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 4.00 EACH Vegan Nutella 2.50	

DRINKS

TEA

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

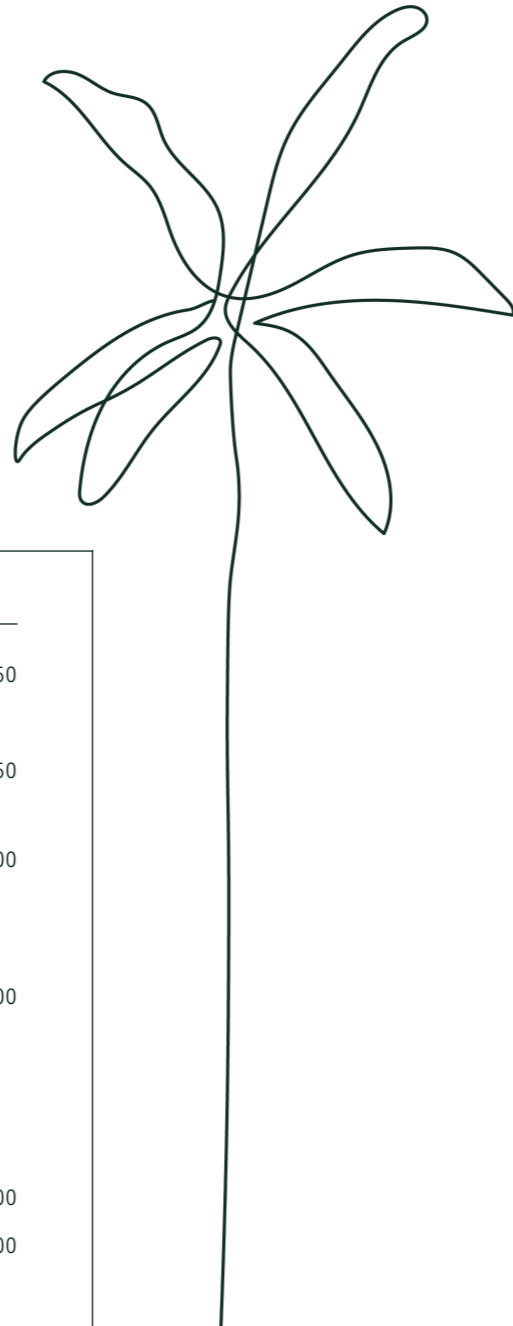
Green Tea and Roasted Brown Rice

CLEANSE 5.50

Peppermint, Nettle, Calendula

COLD DRINKS

PLEASE SEE OUR DRINKS FRIDGE FOR
REFRESHING BEVERAGE OPTIONS.



MATCHA MENU

MATCHA LATTE 7.50

Pure Organic Matcha, steamed in milk, dusted with cinnamon

ICED MATCHA 7.50

Pure Organic Matcha poured over milk and ice

STRAWBERRY ICED MATCHA 10.00

The iced strawberry matcha is a lightly sweet and refreshing drink, combining a fresh strawberry compote with a classic cold matcha

MANGO ICED MATCHA 10.00

Your new summer addiction! Iced mango matcha is a lightly sweet, tropical and refreshing drink, combining a fresh mango compote with a classic cold matcha

SKIM / FULL CREAM / LACTOSE FREE
BONSOY / MACADAMIA / ALMOND / OAT / COCONUT 1.00

ADD Vanilla Syrup / Caramel Syrup 1.00

COMBI
BYRON BAY

V-VEGAN VEG-VEGETARIAN GF-GLUTEN FREE GFO-GLUTENFREE OPTION

10% WEEKEND SURCHARGE • 15% PUBLIC HOLIDAY SURCHARGE