Eggs		Breakfast Bowls		Salads	
FREE RANGE EGGS & TOAST CHOOSE BETWEEN SOURDOUGH, SOY & LINSEED OR CHIA BREAD (EXTRA S1 FOR GLUTEN FREE CHIA BREAD)		BROWN RICE PORRIDGE Brown rice brought to a boil and served with coconut milk, fresh figs, crushed almonds, cinnamon & organic honey	\$10.9	MOROCCAN QUINOA & RUMP STEAK Made with black quinoa, crisp vegetables, chickpeas, raisins, pine nuts, grilled rump steak & fresh herbs in a Israeli dressing	\$13.9
ONE EGG TWO EGG Extras	\$7.9 \$10.9	BIRCHER Soaked in organic apple juice overnight & served with coconut yogurt, blueberries & strawberries PALED GRANNI A	\$12.9	KALE & QUINDA WITH GRILLED CHICKEN Grilled chicken breast marinated with mustard, sea salt, pepper & served on a bed of kale & quinoa sald, fresh vegetables and tahini dressing	\$15.9
Smoked Salmon \$5.5 / Spanish chorizo \$4.5 / Marinated Avocado \$4.5 / Orispy Grass Fed Bacon \$3.5 / Haloumi \$3.5 / Mushrooms \$3.5 / Spinach \$3.5 / Extra Eggs \$2.5		PALEO GRANOLA \$14.9 With toasted nuts, seeds, coconut flakes & topped with coconut yogurt, blueberries, strawberries & a side of almond milk		Burgers & Gluten Free Wraps	
Each THE BYRON BAY HIPPIE BREAKFAST	\$13.9	Smoothie Bowls		VEGGIE (\$1 EXTRA FOR GLUTEN FREE WRAP) Made with a chickpea & red lentil patty, grilled eggplant, grilled haloumi, aioli & tomato relish	\$10.9
Served with two poached eggs on a gluten free chia toast with a kale & quinoa salad, peas, baby spinach, a drizzle of clive oil & a		ACAI BOWL With Amazonia Acai, frozen banana, almond milk, goii berries, cacao nibs, white chia seeds,	\$12.9	BEEF (\$1 EXTRA FOR GLUTEN FREE WRAP) With iceberg lettuce, tomato relish, pickles & smoky cheddar cheese	\$11.9
sprinkle of organic Matcha powder THE EUROPEAN BREAKFAST Served with two poached eggs on a sourdough toast with Spanish chorizo, grilled habourni strips, tomato sales, rocket & drizzled with olive oil & balsamic vinegar reduction	\$15.9	coconut flakes & paleo granola MANGO & PASSIONFRUIT BOWL With mango, passion fruit, frozen banana, almond milk & topped with goji berries, cacao nibs, white chia seeds, coconut flakes & paleo granola	\$12.9	CHICKEN 1SI EXTRA TOR GUTEN FREE WARP I With crispy grass fed bacon looberg lettuce, mayo & smoky cheddar cheese Snacks	\$12.9
Bread & Toast		7.2 Protein Smoothie Bo	uls	GRILLED HALLOUMI STRIPS Served with hummus & a lemon wedge	\$7.9
(EXTRA \$1 FOR GLUTEN FREE BREAD OR WRAP)		7.2 CHUNKY MONKEY BOWL	\$14.9	SWEET POTATO FRIES WITH AIOLI Oven baked sweet potato fries served with home made aioli	\$7.9
MARINATED AVOCADO Soft marinated avocado with fresh lemon, pepper & sea salt on your choice of sourdough, soy & linseed or chia toast	\$9.9	With 7.2 organic vanilla protein, frozen banana, organic chocolate, half an avocado, almond milk & topped with cacao Paleo granola, black chia seeds, cacao nibs, flaxseed & coconut		VEGETARIAN NACHOS Served with gluten free tortilla chips, red kidney beans, avocado, tomato relish, sour cream,	\$9.9
BACON & EGG ROLL With crispy grass fed bacon, tomato relish, aioli & 1 free range egg on a wholemeal damper bun	\$11.9	flakes 7.2 HULK BREKKIE BOWL With 7.2 organic vanilla protein, 7.2 greens, half an avocado, almond milk & topped with	\$14.9	olive oil, coriander & melted cheddar cheese MINI PANCAKES A stack of three mini pancakes served with coconut vanilla ice cream & pure Canadian	\$9.9
BREAKFAST BURGER With crispy grass fed bacon, baby spinach, maninated avocado, hallourni & 1 free range care on a wheleared in the proper busy.	\$14.9	walnuts, fresh blueberries, cacao nibs, white chia seeds, organic honey and cinnamon		Maple syrup	

egg on a wholemeal damper bun

Pancakes (gluten & dairy free) MADE WITH A RICE BASED FLOUR, FREE RANGE EBBS, COCONUT CREAM, ORGANIC COCONUT SUBAR & DRIZZLED IN PURE CANADIAN MAPLE SYBUP		Excitors ADD ANY OF THE FOLLOWING INGREDIENTS TO YOUR PANCAKES AT AN ADDITIONAL COST 7.2 organic vegan protein \$3 / Coconut yogurt \$3 /		7.2 Organic Smoothies ALL DUR PROTEIN SWOTHIES ARE MADE WITH FROZEN BANANA. 7.2 BREANLY VERAN PROTEIN & YOUR CHOICE OF ALMOND WILK, COCOND MILK	
POPULAR PANCAKES (Vegan option aua PLIN Served with occorut yegurt or vanilla coconut ice cream CRISPY BACON Served with grass fed crispy bacon BUESBERY FOLONUT Served with occorut yegurt & occorut fisikes BANNA & WALLIN	\$12.9 \$13.9 \$14.9 \$14.9	Cocontu varilla loc cream \$3 / Mascarproin \$2 Multiparties \$3 / Strawbernes \$3 / Viralusta \$3 Crushed almonds \$3 Peanu Butter \$3 / Cress \$3 / Paleo grands \$3 / Paleo grands \$3 / Paleo grands \$2 / Cabar Paleo grands \$2 Cocontu takes \$2 / Bariana \$2 **Hot Drinks** **DOFFICE UNE IN LEXTRA \$1 FOR A MUST WHITE **BULKING** **BULKING*	\$ / / y bacon :3 / \$3.9 \$3.5	GR COCRAWT WATER. POPULAR SMOOTHES BRAZILIAN With Armaconia Acai TROPICANA With manago & passioninut BLUE LAGRON With Diabaterias & shredded coconut GREEN MACHINE With organor 7.2 Creens	\$8.9
SUPERFOOD PANCAKES		MOCHA Chai Latte	\$4.5 \$4.9	MONKEY WRENCH With organic peanut butter & cacao	
ACAI PANCAKES Served with coconut yogurt, blueberries, goji berries, cacao nibs & chia seeds	\$16.9	DIRTY CHAI LATTE Green tea matcha latte	\$5.9 \$5.9	CLEANSING SMOOTHIES	\$9.9
MATCHA GREEN TEA PANCAKES Served with vanilla coconut ice cream, fresh lychees, mixed nuts, seeds & dried fruit	\$16.9	ORGANIC TEAS	\$3.9	DETOX With organic Matcha powder, white chia seeds & fresh mint	
GOURMET PANCAKES POACHED APPLE CRUMBLE & CINNAMON With poached pink lady apple, cinnamon, paleo granda & mascarpone FRESH FIG & PISTACHIO With fresh fig, pistachios & mascarpone	\$17.9 \$17.9	PURIFY PEPPERMINT LEAF SENCHA GREEN TEA ORGANIC CHAI CHAIMMILE ENGLISH BREAKFAST		ANTT-INFLAMMATORY With turmoric, orange, carrot & grated ginger ENERGIZER With organic maca, avocado, organic cacao & cacao nibs SORE THROAT With grated ginger, fresh ternon, chia seeds &	
SAVOURY PANCAKES		EARL GREY		organic honey FLU SH0T	
SWEET POTATO & PINE NUTS With creamy sweet potato, roasted pine nuts,	\$18.9	Iced Drinks		With pineapple, grated ginger, camu camu, spinach & white chia seeds	
baby spirach, goats cheese & a drizzle of pure Canadian napple syrup ZIJCCHINI WITH AVOCADO & CRISPY BACON With zurchini, sibced svecado, crispy grass fed bacon, cheny tematoses, spanish onton, baby spirach & a drizzle of pure Canadian maple syrup	\$18.9	ICED LATTE served with 10ml of organic maple syrup RRGANIC ICED CH0COLATE served with 10ml of organic maple syrup RRGANIC ICED MATCHA LATTE served with 10ml of organic maple syrup	\$4.9 \$4.9 \$5.9	DON'T WORRY BE HEALTHY	