

Brothology Menu

The Hearty Guy; Bone marrow & turkey broth (anti-inflammatory, bone, gut & immune health); brunoise vegetables, garlic, ginger, pumpkin, corn, shredded kale, pickled beetroot, lemon juice, dollop of cream, turmeric rice, with beef & cheesy sourdough **\$20**

The Spicy One; Immune boosting chicken broth, fresh chilli, fried chilli oil, shallots, white miso, mint, basil, coriander, fish sauce, tamari, fresh ginger, garlic, mushrooms, vermicelli rice noodles, lime juice, tea marbled egg and poached chicken **\$18**

The Fun Guy; Vegan shitake dashi, mushroom duxelle, garlic, fresh turmeric, lemon juice, shredded kale, roasted pumpkin, pickled beetroot, charred corn, brown turmeric rice & nutritional yeast **\$16**

The Miso Zoodle; Vegan shitake dashi broth, tamari, red miso, shallots, mint, basil, coriander, ginger, fresh chilli, fresh garlic, shredded nori, tofu & zucchini noodles, sprouts **\$15** add tea marbled **\$2**

Salad; Fresh greens salad, sumac and turmeric roasted cauliflower, pumpkin, pickled beetroot, avocado, hemp, pipita & dukka mix with lemon balsamic vinaigrette **\$15**
add poached chicken **\$3**

Dessert;

Organic Vegan Banoffee Pie; Almond and date base topped with whipped coconut cream and sliced banana **\$8**

Organic Gluten-free Carrot Cake **\$8**

Cup of Broth:

1. Organic Vegan Shitake Dashi
2. Organic Chicken Bone Broth
3. Organic Beef Bone Marrow & Turkey

Small **\$4**, Reg **\$7** served hot, Large glass jar served cold **\$24**

Add for free: Parsley, coriander, shallots, tamari, fried chili oil

Add for **0.50c** each: Fresh garlic, chili, ginger, turmeric, basil, miso, lemon juice, lime juice

Add for **\$1** each: Shredded kale, nori, mushroom duxelle, brunoise vegetables, roasted pumpkin, pickled beetroot, charred corn, nutritional yeast, dollop cream, dollop butter

Add for **\$2** each: Tea marbled egg, vermicelli rice noodles, zucchini noodles, tofu, brown turmeric rice, sour dough plain/ olive oil/ butter/ cheese (gluten free option)

Add for **\$3** each: Medicinal mushroom powder, pulled beef, poached chicken

Drinks

Kombucha Mojito \$5

Tea Menu \$4.50 each

English breakfast, Rooibos, Chai add sugar/honey, add full cream/ oat/ soy/ almond milk

Oolong jade, Chamomile, Jasmine green tea, lemon myrtle, Peppermint add honey

Smoothie menu

Banana Bonanza; banana, cinnamon, coco yogurt, full cream/oat/soy/almond milk **\$9**

Berry Cheesecake - berries, cashews, coconut, banana, lavender, lemon zest, suggested oat milk **\$11**

Miss Mango- Mango, macca Powder, banana, coco yogurt, suggested coco milk **\$11**

Green Power - Spinach, kale, hemp powder, banana, vanilla, coconut water, collagen cube **\$12**

The Brewster- cold brew, medicinal mushrooms, peanut butter, banana, cacao, maple syrup, milk **\$12**

Add a collagen cube for **\$1** add medicinal mushrooms **\$3**