Verde and Sweet Menu

<u>Salads</u>

Small	\$13 Serves 1 or	
	2-3 as side salad	
Medium	\$18 Serves 2 or	
	3-4 as side salad	
Large	\$27 Serves 3 to 4 or	
	5-6 as side salad	

Regular	\$13 serves one	e person
- Adds	:	
Grilled salmon		+8
House made falafel x 3		+6
Grilled chicken		+6
Halloumi/Bacon		+5

Smoothie Bowls

Pitaya Passion \$15

Coconut water blended with dragon fruit, raspberries, banana, chia seeds served with seasonal fruits, COYO ice cream and house oat granola

Tropical Colada \$15

Orange juice blended with pineapple, mango, passion fruit, ginger and hemp seeds served with seasonal fruits, COYO and house oat granola

Verde Bowl \$15

Coconut water blended with banana, kiwi, pineapple and spinach served with seasonal fruits, COYO and house oat granola

Acai Boost \$16

Coconut milk blended with acai, blueberries and mango and chia seeds served with seasonal fruits, COYO and house nut granola (GF)

Peanut Butter Acai \$16

Almond milk served with acai, banana, strawberries, raspberries, blueberries, house peanut butter served with seasonal fruits, COYO and house chocolate granola

Adds

- +3 Swap for House made Nut Granola (GF)
- +2 House made Peanut Butter
- +2 House made Almond Butter
- +3 Organic Protein Vegan Powder Vanilla Flavored -15g -
- +2 Chia seeds Hemp seeds -Linseeds -15g-

<u>Sandwiches</u>

Chicken Schnitzel: house herb crumbed chicken, chipotle slaw, avocado, leaves, aioli \$14

Cubano: 90g of slow roasted pork, mustard, pickled cucumber, ham, Swiss cheese \$14.5

Grilled Veggies: grilled eggplant, zucchini, pumpkin, capsicum, honey and chili hummus \$13

Falafel wrap: Pickled cauliflower, pickled cabbage, macerated onion, leaves on pita pocket \$1