VANILLA BERRY BIRCHER JAR

95k

vanilla bean bircher jar served with acai smoothie, island fruits, & house made granola

+ add a scoop of peanut butter +10k

PARADISE PANCAKES



95k

vanilla infused pancakes, coconut ice-cream, maple & caramel syrup, berry compote, sweet dukkah, pink cream & banana

BIG BOSS BREAKY GFO



95k

your choice of scrambled tofu or vegan fried egg with sourdough, pesto, garlic mushrooms, avocado, breaky brushcetta, smokey bakon, pumpkin hummus, hash brown & balsamic reduction

AVO TOAST 2.0

85k

sourdough, pesto, smashed avo, roasted cherry tomato, creamy feta, toasted seeds, kale & basil oil

- + add vegan fried egg + 20k
- + spiced sauerkraut +20k
- + add garlic mushrooms + 20k

BEACON BENEDICT

80k

english muffin, smokey tempe bacon, avocado, spinach, hash brown & hollandaise sauce

+ add vegan fried egg + 20k

FRUITS OF LIFE

75k

seasonal island fruits, strawberry, passion fruit, coconut yoghurt, mint, rosella dust

+ add house-made granola + 10k

SMOOTHIE BOWLS

BERRY TROPICAL

GFO

90k

95k

dragon fruit blended with banana, mango mixed berries, coconut water topped with house made granola, strawberries & banana

ACAI BOWL GFO 🌟



acai berries, banana, mixed berries, apple juice topped with island fruits & house made granola

- ++ add a scoop of peanut butter +10k
- ++ swap for gluten-free granola +15k

CUSTOMISE YOUR SMOOTHIE BOWL GARNISH (MAX 8 LETTERS) +25K

SUNNY RIDE BURGER GFO



85k

ciabatta filled with vegan egg, hash brown, coconut bakon, avocado, rocket, tomato, chutney, onion, aioli & bbq sauce

POWER PORRIDGE

75k

oat, caramelized banana, apricot compote, syrup, strawberry, coconut nectar & sweet dukkah

BRUNCH BOWL GF

95k

pumpkin hummus, kale, wild rocket, broccoli, edamame, cherry tomato, sunny mustard dressing, red onion, quinoa, roasted pumpkin, garlic mushrooms

GHANDI TOAST GFO

80k

garlic toum, basil pesto, sundried tomatoes, smashed pumpkin, spring onions, rocket, sweet chilli

BAKON & CHEESE TOASTIE

80k

smokey plant-based bakon, Green Rebel vegan cheese, caramelised onion, aioli

MUSHROOM PESTO MELT GFO NEW

80k

pesto, mushrooms, caramelised onions, Green Rebel vegan cheese, caper mayo

SHAKA-SHUKA GFO NEW

80k

your choice of vegan egg or scrambled tofu, spiced tomato sauce, mixed beans, garden herbs & sourdough toast

BRUNCH COCKTAILS

BLOODY MARY



130k

celery infused gin, tomato juice, vegan worcestershire, citrus, salt

MIMOSA sparkling wine, fresh orange juice 130k

MAKE YOUR OWN:

sourdough or gluten-free bread 25k avocado | smokey tempe | scrambled tofu 20K garlic mushrooms | asparagus | hashbrown

pesto | sauerkraut

pumpkin hummus | breaky bruschetta vegemite | berry compote | peanut butter

ADD A VEGAN FRIED EGG +20K



15k

15k

SMALL PLATES

BUFFALO CAULIFLOWER WINGS 🔶 75k crunchy cauliflower, house-made bbg sauce,

chipotle aioli & chives

POTATO & LEEK SOUP NEW GFO creamy potato and leek soup with sous-vide

leek, croutons & basil oil

HIGH ROLLING GFO 75k

rice paper rolls filled with marinated tofu & tempe, hoisin, carrot, cucumber, coriander & cabbage served with peanut sauce

SALT & PEPPER CALAMARI GFO 🛨 75k crispy calamari, tartare, furikake, chilli flakes

CRISPY CHAT POTATOES GF 50k aioli & smokey salt

SALAD BOWLS

BRUNCH BOWL GF 95k

pumpkin hummus, kale, wild rocket, broccoli, edamame, cherry tomato, sunny mustard dressing, red onion, quinoa, roasted pumpkin, garlic mushrooms

WHOLE BOWL 95k

organic greens, tempe, avocado, edamame, carrot, cucumber, cherry tomato, red onion, sesame tahini dressing, furikake, pickled ginger

95k BLI BUDDHA GFO 🌟

organic greens, broccoli, chickpeas, lentils, carrot, slaw, oven-baked tofu, roasted pumpkin, aioli, cauliflower rice, pumpkin hummus, house dressing & garlic sourdough

95k MACROBIOTIC PLATE GFO

a healthy, nutritious & balanced meal with guinoa, broccoli, kale, indonesian opor curry, roasted pumpkin, seaweed, pickled salad, sambal matah & tahini

SIDES

50k BROCCOLI BOWL GF sauteéd with olive oil, garlic & lemon

LOADED FRIES GF 55k

french fries fully loaded with herb salt, chipotle aioli, crunchy onion mix & jalapeños

our favourites 🛖 GF: gluten-free

GFO: gluten-free option

*all prices are subject to 10% tax & 6% service

MAINS

75k

MEXICAN BURRITO 👉

95k

tortilla, rice, mexi beans, lettuce, avocado, salsa, corn, slaw, mexi potatoes, coriander, chipotle aioli, sweet chilli & jalapenos

CARBONARA

creamy carbonara sauce, spaghetti, bakon, mushrooms, parmesan, vegan egg yolk

CREAMY TAN TAN RAMEN 🌟

95k

90k

creamy japanese broth, ramen noodles, 'pork' mince, bok choy, wakame, bean sprouts, enoki, corn, shitake, chilli oil, toasted sesame, chilli oil

BUTTER CHEEKEN CURRY

110k

creamy cashew curry, soy cheeken, veggies, coconut yoghurt, mango chutney, basmati rice & roti canai

VIETNAMESE PHO GFO

90k

authentic vietnamese broth, slow cooked "beef", rice noodles, bean sprouts, snow peas, bok choy, tofu, marinated shiitakes, asian herbs, chives & chilli

SPAGHETTI BOLOGNESE GFO

90k

spaghetti, bolognese sauce, rawmesan & garlic foccacia ** gf pasta available +18k

SEAFOOD RISOTTO GF

90k

creamy risotto, 'calamari', 'scallops' & fennel

EGGPLANT PARMIJANA

95k

napolitana sauce, melted cheese, french fries, salad

BURGERS & WRAPS

MINDFUL GFO 80k

your choice of burger bun OR wrap

curried vege pattie, avocado, organic greens, cucumber, fried onion, sprouts, carrot, beetroot, aioli & sweet chilli

+ add french fries +15k

KYND BIGGER MAC * NEW RECIPE!

95k

burger bun, new burger pattie, big mac sauce, onion, lettuce, pickles & fries

DESSERTS

CHOC BISCOFF MOUSSE

65k

choc mousse, biscoff, marshmallow, orange gel

WARM APPLE PIE

65k

served with coconut ice-cream

>>> BE SURE TO CHECK OUT OUR DESSERT FRIDGE!