



SMOOTHIE BOWLS

Acai (ah-SIGH-ee) is an Amazonian berry loaded with antioxidants. It's raw, organic, vegan, and refined sugar free. Plus - it tastes incredible in our smoothie bowls!

PEANUT BUTTER BOWL / 18

Acai + banana + cacao + peanut butter
Topped with: granola + banana + honey + cacao nibs + walnuts + almonds + coconut flakes + honey

SUMMER BOWL / 19

Young coconut + pineapple + mango + banana
Topped with: granola + blueberries + strawberries + passionfruit + banana + coconut flakes + honey

protein scoop / +1

GRANOLA BOWLS

Treat yourself with Monday Food Co Granola. A paleo mix of all natural and organic ingredients, refined sugar-free and packed with everything you need to kick start your day!

Served with milk on the side and topped with coconut yoghurt and fresh fruit.

MACADAMIA AND CRANBERRY / 16

The original and our favourite. Nutty, sweet and epic to eat

PEANUT BUTTER KETO / 17

Like peanut butter? You'll love this granola mix

HONEYED CASHEW / 16

The sweet and crunchy granola bowl of your dreams

GLUTEN FREE MACADAMIA MUESLI / 15

Just because you can't eat gluten doesn't mean you should miss out on the goods!

*menu items can be adjusted for dietary/food allergies

wifi p/v: OcteineCoffee

 @octeine_coffee

TOAST BAR

Toast has never tasted this good. Our favourite Sheoak Baker sourdough loaded with your choice of toppings.

THE AVO / 19

Smashed avocado + crumbled feta + lemon wedge + chilli flakes/dukkah + olive oil drizzle on traditional sourdough

BANANA BOY / 16

House-made cinnamon peanut butter + sliced banana + almond flakes + dark chocolate drops + honey drizzle on traditional sourdough

PESTO PERFECT / 18

Green pesto + sliced avocado + cherry tomatoes + pinenuts + dukkah + olive oil drizzle on traditional sourdough

TOMATO TOAST / 17

Cherry tomato medley + crumbled feta + basil + fig balsamic drizzle on traditional sourdough

FRUIT AND NUT-ELLA / 11

Nutella spread + sliced banana + sliced strawberries + nutella drizzle on one slice of fruit spelt sourdough

HUMMUS HUMDINGER / 18

Hummus + sundried tomatoes + chickpeas + bocconcini + basil on seedy pumpkin sourdough

BREAD AND SPREAD / 7

You tell us how you'd like it.

Step 1 - Choose your slice of bread from either: Traditional sourdough, seedy pumpkin bread or fruit spelt sourdough

Step 2 - Choose your topping from either: Fig and almond jam, vegemite, strawberry jam, golden peach jam, blood orange marmalade, peanut butter, nutella or honey

gluten free toast swap / +1
vegan friendly cashew cheese also available / +0



FUNCTIONS AT OCTEINE?

Octeine is essentially a blank canvas, the perfect space for your next event.

What our venue is best for:

- Kitchen teas
- Corporate events
- Pre Fringe show festivities (we're a 5 minute walk from the Garden of Unearthly Delights)
- Intimate long lunches
- Cocktail events
- Product launches
- Wine tastings

You can even have food trucks set up shop at Octeine and delight your guests.

The space is available for hire:

Monday-Friday: 3pm-11pm

Saturday: 2pm-11pm

Sunday: 10am-11pm

For further info email:
eventsaocteiene.com.au

LIKE OUR COFFEE?

The coffee we select to roast is carefully sourced from all over the world and we constantly scrutinise our roast profiles to ensure the best flavours reach your cup.

Coffee is a seasonal product, and as such we strongly believe in presenting the coffee to you when it is at it's peak. Therefore the coffee available for sale will change with the seasons.

PRICELIST:

1KG	/ 49
500G	/ 29
250G	/ 16
200G TIN	/ 14
200G TIN REFILL	/ 11

YOUR COFFEE ADVENTURE BEGINS NOW.