

## ALL DAY BREAKFAST

### TOAST 8

Organic sourdough, gluten free, seeded rye or fruit toast. Choose from almond butter, peanut butter, vegemite or berry jam.

### GRANOLA 15

House roasted coconut and maple granola with coconut yoghurt + seasonal fruit. (V) (GF)

### SUPERFOOD BIRCHER 15

Creamy apple-infused bircher muesli with vanilla and coconut, topped with grilled peach, chia, maple candied walnuts, julienned apple and berry compote. (V)

### CORN FRITTERS 19

Corn, zucchini and jalapeno fritters topped with avocado salsa, house made chilli jam, vegan sour cream, roasted cherry tomatoes and micro coriander, served on a bed of watercress salad. (V) (GF)

+ Organic poached egg +3  
+ Haloumi +4

### VEGAN CHOCOLATE CHIP PANCAKES 18

Fluffy dark chocolate chip spelt pancakes served with banana, strawberries, vegan coconut ice cream, chocolate crumb, roasted macadamias and vegan caramel sauce. (V)

### ORGANIC EGGS ANY WAY 14

Poached, scrambled or fried on your choice of toast with house made chilli jam.

(VO) - swap eggs for tofu scramble +3

### CHILLI PARMESAN EGGS 16

Folded eggs with parmesan, fresh chilli on organic sourdough.

### BREKKY BURGER 17

Scrambled egg, garlic + herb mushrooms, haloumi, avocado, house relish and spinach on a lightly toasted organic sourdough bun.

### GREEN BREKKY BOWL 18

Spinach, kale, broccolini, roasted almonds, avocado, quinoa, lemon, olive oil, beetroot labneh + a poached egg. (GF)

(VO) - tofu scramble and house made hommus +2

### TOAST TOPPERS 15.5

Two slices of organic sourdough with topping of your choice:

- Avocado with feta, dukkah + chilli oil.

- Haloumi, pesto, roma tomatoes, fresh basil + balsamic glaze.

- House made hommus, meredith goats cheese, oyster mushrooms + fresh chilli.

- Banana, almond butter, honey, cinnamon + a sprinkle of house made coconut + maple granola on fruit sourdough.

## LUNCH 11-2.30

### DIY VIETNAMESE ROLL UPS 17.5

Marinated organic tempeh, mixed vegetables, coriander, mint, vermicelli noodles with homemade chilli + peanut dipping sauces. (V)

### POKE BOWL 20

Watermelon 'sashimi', soba noodles, edamame, pickled ginger, shredded cabbage, spiralsised carrot, alfalfa sprouts, avocado, mixed leaf salad and roasted seaweed with a maple miso dressing. (V)

### SUMMER BURGER 20

House made Moroccan-spiced chickpea and sweet potato burger patty, roasted capsicum hummus, sprouts, pickled red onion, tomato, cucumber and rocket on a lightly toasted organic sourdough bun served with shoestring fries. (V)

### TACOS 16.5

Two soft tortillas filled with pulled jackfruit, black beans, cabbage slaw, mango chilli salsa, chunky avocado, corn and micro coriander. (V)

+ Make it three +6

### PAD THAI 18

Rice noodles stir fried with crisp carrot, cabbage, broccolini, red capsicum, bean sprouts, fresh chilli, organic egg, served with satay tempeh skewers and micro coriander. (GF)

(VO) - no egg

### SHOESTRING FRIES 7

With rosemary sea salt and tomato sauce.

### SWEET POTATO CHIPS 8.5

With vegan chipotle mayo.

### SIDES

garlic mushrooms - sautéed mixed greens - haloumi - avocado - meredith goats cheese - roasted roma tomato 4

organic egg - feta - wilted spinach - fresh roma tomato 3

house made chilli jam - tomato relish - hommus - vegan chipotle mayo 2

V Vegan  
VO Vegan option  
GF Gluten free  
GFO Gluten free option



## ORGANIC COFFEE

Allpress coffee	3.8 / 4.5
- Extra shot, decaf.	+ .5
- Organic soy, organic coconut, almond milk.	+ 1
Baby chino	2

## HOT BLENDS 4 / 4.5

Cacao maple hot chocolate / Matcha latte / Chai latte / Turmeric latte / Beetroot latte	
- Organic soy, organic coconut, almond milk.	+ 1

## ORGANIC LOOSE LEAF TEA POT

Pot for one	5
Earl royale / English breakfast / Peppermint leaf / Jade mist green / South cloud chai / Lemon ginger / Limonada Rose	

## COLD DRINKS

Iced coffee / Iced chocolate	8
- Served with a scoop of vegan vanilla ice cream + milk of choice.	
Kombucha	5.5
Coconut water	5
Iced latte	4.8
Iced long black	4.2
- Organic soy, organic coconut, almond milk.	+ 1



Here at Nude Sisters Whole Food Kitchen we focus on locally sourced fresh produce and try to provide organic where possible.

We are a 100% vegetarian cafe and we proudly support locally owned businesses for our produce.

We are a refined sugar free kitchen and try to provide meal options for those with dietary requirements and health conscious alike.

Our sourdough bread is certified organic and undergoes an 18 hour fermentation process making it gut friendly. Our eggs are also certified organic, free range and locally sourced.

Our food ethos is fresh, nourishing, wholesome and delicious.

Thank you for being a part of our journey!



@nudesisterskitchen

## COLD PRESSED JUICE 8.5

**Vital Greens** - Green apple, spinach, cos lettuce, kale, cucumber, celery, parsley, ginger, turmeric, lemon.

**Immunity** - Carrot, green apple, lemon, ginger, turmeric.

**Heart Beet** - Beetroot, green apple, carrot, parsley.

**Recovery** - Watermelon, pineapple, mint.

**Mint Cooler** - Pineapple, cucumber, mint, lemon, chia seeds.

## SMOOTHIES & SMOOTHIE BOWLS

**Acai Smoothie** - Pure Acai, banana, blended with coconut water. 9

**Acai Bowl** - Topped with house made granola, + fruit. 13.5

**Pink Pitaya Smoothie** - Pink Pitaya, banana, mango blended with coconut water. 9

**Pink Pitaya Smoothie Bowl** - Topped with house made granola, + fruit. 13.5

**Tropical Smoothie** - Mango, passionfruit, banana, pineapple blended with coconut water. 9

**Tropical Smoothie Bowl** - Topped with house made granola, + fruit. 13.5

**Green Smoothie** - Mango, banana, passionfruit, pineapple, spinach, cucumber blended with coconut water. 9

**Green Smoothie Bowl** - Topped with house made granola, + fruit. 13.5

**PB Choc Smoothie** - Cacao, peanut butter, banana and maple blended with almond milk. 9

**PB Choc Smoothie Bowl** - Topped with house made granola, + fruit. 13.5

Please order and pay at counter