

GOOD FOOD EMPORIUM

OUR MENU IS 100% PLANT BASED UTILISING WHOLE FOODS.
ORGANIC AND LOCAL WHERE POSSIBLE. SERVED WITH LOVE.

WARMING

Black & White Coffee \$4

+ Extra Shot/ Decaf \$0.5

+ Mug Size \$1

MilkLab Almond/ Coconut/ Lactose Free/

Happy Happy Soy Boy/ Oatly \$1

+ Hazelnut/ Vanilla/ Caramel Syrup \$0.5

Impala & Peacock Tea \$5

Green Tea/ English Breakfast/ Berry/

Lemon Myrtle/ Mint Variation/

Lemongrass & Ginger

COOLING

Milk Shakes \$7

Strawberry/ Chocolate/ Caramel/ Banana

Kombucha on Tap \$

Hibiscus Lime

Bottomless Sparkling Water \$3

Iced Coffee \$8

Your choice of milk with a fresh double shot of coffee, vanilla nice-cream and ice

+ Hazelnut/ Vanilla/ Caramel Syrup \$0.5

Iced Latte \$7

Your choice of milk with a fresh double shot of coffee over ice

+ Hazelnut/ Vanilla/ Caramel Syrup \$0.5

Iced Matcha/ Chai/ Turmeric \$8

Your choice of milk with vanilla nice-cream and ice

+ Hazelnut/ Vanilla/ Caramel Syrup \$0.5

Iced Long Black \$7

Daylesford Hepburn Springs \$5

Cola/ Ginger Beer/ Lemonade/ Lemon

Lime & Bitters/ Apple/ Blood Orange/

Grapefruit/ Orange Passionfruit/ Lemon

ELIXERS

Matcha Latte \$7

Organic matcha tea, your choice of steamed plant mylk and maple syrup

Turmeric Latte \$7

Turmeric elixir texturised with your choice of steamed plant mylk, cinnamon

Hot Chocolate S \$4 L \$6

Steaming hot chocolate, your choice of steamed plant mylk poured over

vegan marshmallows

Chai Blend \$

Traditionally steeped fresh Monk Chai with your choice of steamed plant mylk

SMOOTHIES

Native Superfoods \$9.5

Strawberry gum, Davidson plum, hibiscus, banana, strawberries, plant protein, coconut mylk

+ Beauty Chef Glow powder \$2

Super Greens \$9.5

Kale, spinach, green spirulina, cucumber, avocado, raw apple cider vinegar, dates, hemp seed protein, coconut mylk.

+ Beauty Chef Glow powder \$2

Peanut Butter Cacao \$9.5

Raw cacao, peanut butter, maca root powder, banana, vanilla, plant protein, almond mylk

+ Beauty Chef Glow powder \$2

CAFE CLOSED TILL
FURTHER NOTICE

#goodfoodemporium



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Organic Zeally Bay Toast |GFO| \$8

Two slices toasted with your choice of EveryMite, nut butters or housemade preserves

Gluten Free Precinct Fruit Toast \$11

Two slices toasted with your choice of EveryMite, nut butters or housemade preserves

Dr Marty's Sourdough Crumpets \$12

Two slices toasted with your choice of EveryMite, nut butters or housemade preserves

Scrambled Tofu on Toast |GFO| \$11

Two slices toasted with your choice of tofu turmeric scrambled or chipotle chilli scrambled with pickled jalapeños

Smashed Avo Toast |GFO| \$12

Organic sourdough toast, smashed avocado, falafel croutons, cumin roasted organic carrots, cashew labne, beetroot and ginger pickle, hazelnut dukka

Sweet Crumpet Snack \$12

Dr Marty's sourdough crumpets, saffron poached pears, fresh mandarins, vanilla coconut yoghurt, toasted almonds, freeze dried raspberries

Banoffee Waffles |GF| \$20

Banana and almond waffles, salted date caramel sauce, aerated coconut yoghurt, grilled bananas, cookie crumble, blueberries

The Emporium Burger |GFO| \$21

Housemade wholegrain WALNUT burger patty in an organic sourdough and poppy seed bun with 'cheddar' cheese, lettuce, tomato, American mustard mayo, dill pickles and a side of smoked rosemary salted crispy thick cut fries

Warming Winter Broth |GF|NF| \$17

Shitake and ginger broth, tofu, raw zucchini noodles, mushrooms, sweet corn, steamed asian greens, enoki mushroom and black sesame
+Add Konjac noodles \$3

Pasta of the Day \$17

Ask our friendly staff. We use fresh organic ingredients from the store

Curry of the Day \$17

Ask our friendly staff. We use fresh organic ingredients from the store

Loaded Fries |GF| \$15

Smoked rosemary salted fries loaded with BBQ jackfruit, cheese sauce, American mustard mayo, dill pickles, crispy onion

Thick Cut Fries |GF| \$8

Smoked rosemary salted fries with a side of aioli

BUILD YOUR OWN BRUNCH

Organic Sourdough \$8

Two slices

- + Turmeric scrambled tofu \$6
- + Chipotle chilli scrambled with pickled jalapeños \$6
- + Wilted greens \$5
- + Avocado half or smashed \$5
- + BBO jackfruit \$5
- + Truffle roasted mushrooms \$9
- + Potato beans \$4
- + Biodynamic tempeh bacon \$7
- + Rosemary potato hash brown \$6
- + Roasted tomatoes \$4
- + Tomato relish or aioli \$1
- + Hello Friends haloumi \$6

GFO-Gluten Free Option | GF-Gluten Free |
NF-Nut Free |

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A Note on Allergens

We endeavour to accommodate special dietary requests, but there is always a chance of cross contamination as we cook with a wide range of potential allergens including tree nuts, peanuts, seeds, gluten and soy.

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