





# DRINKS

## COFFEE

- Espresso/ 3**
- Piccolo, Macchiato/ 3.50**
- Long Black - Small/ 3.20 Large/ 3.70**
- Cappuccino, Latte, Flat White, Iced Latte - Small/ 3.70 Large/ 4.20**
- Affogato - Espresso served with Halo Top Icecream/ 5**  
Add a raw chocolate shard +1
- Mocha, Dirty Chai- Small/ 4 Large/ 4.50**
- Almond, Soy, Lactose Free Milk +0.50**
- Macadamia Milk +0.70**
- Caramel or Vanilla Syrup +0.50**
- Honey- Free!**

## HOT DRINKS

- Organic Loose Leaf Tea - English Breakfast, Earl Grey, Peppermint, Masala Chai, Green**  
Cup/ 3.5 Pot/ 4.5
- Masala Chai Tea Infused with Milk-**  
Cup/ 4 Pot/ 5
- Superfood Latte - Mermaid, Velvet or Turmeric - Small/ 4 Large/ 4.50**
- Chai Latte - Small/ 4 Large/ 4.50**
- Hot Chocolate - Small/ 4 Large/ 4.50**
- Babyccino - 1**

**All our menu options can be made to takeaway**

## SMOOTHIES

- The Pink Panther - Dragonfruit, Mango, Banana, Milk or Coconut Water/ 7.50**
- Yellow Mellow - Mango, Organic Coconut, Milk or Coconut Water/ 7.50**
- Strawesome - Strawberry, Banana, Milk or Coconut Water/ 7.50**
- Bumble Bee- Banana, Native Honey, Milk or Coconut Water/ 7.50**
- The Golden Snitch - Pineapple, Mango, Organic Coconut, Milk or Coconut Water/ 7.50**
- Green Latifah - Banana, Pineapple, Mango, Green Spirulina, Spinach, Coconut Water/ 8.50**
- Rise and Shine - Rolled Oats, Blueberries, Banana, Chia Seeds, Honey, Vegan Protein Powder, Milk/ 8.50**  
**Add Organic Vegan Protein Powder + 2**  
**Almond, Soy or Lactose Free Milk +0.50**  
**Macadamia Milk + 0.70**

## MILKSHAKES

- Small/ 4.50 Large/ 5.50**
- We use real fruit in our milkshakes!**
- Choccy**                      **Vanilla**
- Banana**                      **Strawberry**

**PLEASE ORDER AND PAY AT THE COUNTER**



## SMOOTHIE BOWLS

**ALL OUR SMOOTHIE BOWLS ARE HOUSE RECIPES, VEGAN AND DAIRY-FREE AND CAN BE MADE GLUTEN-FREE**

**Pink Colada Bowl** - Dragonfruit (Pitaya), Banana, Coconut Water  
Toppings - House Granola, Coconut, Strawberries, Banana, Chia Seeds  
Small/ 7.50 Regular/ 12.50

**Bowl of Sunshine** - Dragonfruit (Pitaya), Mango, Coconut Water  
Toppings - House Granola, Coconut, Almond Flakes  
Small/ 8.50 Regular/ 13.50

**Mangolicious Bowl** - Mango, Organic Coconut Flesh, Coconut Water  
Toppings - House Granola, Coconut, Almond Flakes  
Small/ 8.50 Regular/ 14

**Island Bowl** - Organic Coconut Flesh, Pineapple, Natural Blue Spirulina, Banana, Coconut Water  
Toppings- House Granola, Coconut, Strawberries  
Small/ 9 Regular/ 14

**Gone Nutty Bowl** - Organic Pure Acai, Banana, Raw Cacao, Peanut Butter, Almond Milk  
Toppings - House Granola, Coconut, Peanut Butter, Peanuts  
Small/ 9 Regular/ 14

**Choc Banana Acai Bowl** - Organic Pure Acai, Banana, Raw Cacao, Almond Milk  
Toppings - House Granola, Coconut, Banana, Raw Chocolate Shard, Chia Seeds  
Small/ 8.50 Regular/ 13.50

## OPTIONAL EXTRA TOPPINGS

**Peanut granules, fresh banana, cacao nibs, almond flakes, scoop of peanut butter, extra granola, extra coconut/ 0.50 each**

**Fresh strawberries, raw chocolate shard/ 1.50 each**

**Swap to Gluten free or Chocolate Granola/ 0.50 each**

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PLEASE NOTE- A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



## LUNCH 11:30 AM - 2:15 PM

**Roast Pumpkin and Haloumi Salad** - Oven roasted pumpkin with pan fried haloumi, wilted spinach, red onion, semi-dried tomatoes, walnuts, topped with balsamic dressing/ 14.50  
Add chicken/ 4  
V, GF

**Beetroot Quinoa Salad** - Baked beetroot, organic quinoa, grilled broccolini, charred kale, house pickled onion, Meredith Goat's cheese, balsamic glaze + house beetroot puree / 15  
Add premium smoked salmon/ 5  
V, DFO, GF

**BLAT**- Crispy bacon, lettuce, avocado, tomato & house garlic aioli on a toasted Turkish bun/ 11.50  
GFO

**SLAT**- Premium smoked salmon, lettuce, avocado, tomato & house garlic aioli on a toasted Turkish bun/ 12.50  
GFO

**Earth Burger** - Portobello mushroom, crispy kale, caramelised onion, gruyere cheese & horseradish mayo on a local soft milk bun, served with sweet potato fries and house seasoning/ 17  
V, GFO

**Open Air Beef Burger** - Premium house beef patty, melted cheese, house pickles, lettuce, mayo & house smokey bbq sauce on a local soft milk bun, served with sweet potato fries and house seasoning/ 17  
Add bacon/ 2  
GFO

**Nacho Average Nachos** - House made smokey beans served with fresh guacamole, grilled lime, probiotic yoghurt, fresh corn salsa, premium tasty cheese & fresh, oven toasted crispy pita chips/ 16  
V

**Soup Special** - served with toasted local sourdough - See specials board/ 10

**Sweet Potato Chips**- With Open Air house seasoning and your choice of tomato sauce, BBQ sauce or aioli  
Small/ 4.50 Large/ 7

**Smoothie Bowls** - Please see our drinks menu for our range of delicious, all natural smoothie bowls

Please check our specials board for our ever changing creations, and our fresh food cabinet for delicious grab and go wraps, salads, soups and more! Any of our fresh cabinet meals can be served to dine in.

### ALL DAY LIGHT OPTIONS

**Chia Pudding** - Chocolate Banana or Vanilla Strawberry / 6.50 - V, DF, GF

**Yoghurt Parfait** - Probiotic Greek yoghurt layered with house granola and seasonal fruits/ 7.50 - GFO

**Banana Bread** - House-made Banana Bread, toasted or fresh/ 5  
Served with native honey and fresh ricotta/ 6.50  
V, GF, DF

### PLEASE ORDER AND PAY AT THE COUNTER

### ALL DAY TOASTIES

**Ham, Cheese, Tomato/ 7** Add avocado for \$1  
**Beef, Cheese, House-made Tomato Relish/ 10**  
**Chicken, Avocado, Pesto/ 10**

### KIDS

**Kids Ham, Cheese Tomato Roll/Toastie/ 4**  
**Kids Roll with vegemite, peanut butter, honey or jam / 3**

**All Star Kids Pack** - Ham, Cheese, Tomato Roll, Popcorn, Fresh Fruit Salad, water and a cool box!/ 8