

est. 2011

MENU

HOT DRINKS

| COFFEE | 4.0/5.0 |
|-----------------------------------|-------------|
| ESPRESSO | 3.0/3.5 |
| HOUSE BREWED CHAI | 4.0/5.0 |
| HOT CHOCOLATE | 4.0/5.0 |
| DANDELION LATTE | 4.0/5.0 |
| TURMERIC & GINGER LATTE | 4.0/5.0 |
| MATCHA LATTE | 4.5/5.5 |
| BEETROOT LATTE | 4.5/5.5 |
| BIG SWEETIE | 5.0 |
| long macch, + honey & cinnamon | |
| LITTLE HOTTIE | 3.2 |
| piccolo hot choc with chilli | |
| ORGANIC TEAS & HERBAL TEAS | 3.8 (for 1) |
| see hot drinks board for flavours | 7.5 (for 2) |
| | |

COLD DRINKS

| GREEN SMOOTHIE | fo, gf, p, v | 9.5/11.9 |
|-----------------------------|---------------|------------|
| BERRY CACAO SHAKE | gf, p, v | 9.5/11.9 |
| BANANA CHAI SMOOTHIE | gf, p, v | 9.5./11.9 |
| GREEN FRAPPUCCINO | gf, p, v | 9.5 |
| by Jo Whitton @QuirkyCoo | oking | |
| ICED COFFEE | gf, v | 9.5 |
| ICED CHOCOLATE | gf, v | 9.5 |
| COLD DRIP COFFEE | gf, v, p | 5.0 |
| BREW OF THE DAY (GLASS | S) gf, p, v | 4.5 |
| COLD KILLER BOOCH | gf, p, v | 5.9 |
| WAKE ME UP BOOCH | gf, p, v | 5.9 |
| ACV 'LEMONADE' | fo, gf, p, vo | 5.9 |
| lime, wild orange or lemo | on | |
| See Fridge for fresh Cold P | ressed Ju | ices,, etc |
| | | |

+50c

MILKS & EXTRAS

Coconut Oil / Butter +1.0

Choose from A2 Full Cream or Skinny Milk or: Protein Powder +1.0

Coconut Milk or Bonsoy +50c Spinach +1.0

House-Made Almond or Cashew Milk +80c Peanut Butter +1.0







Extra Shot

SNACKS

FETTA AVOCADO & TOMATO gfo 10
served with goats milk fetta
on sourdough toast

PALEO TOASTIES gf, p, v 10.9
2 x paleo toast with almond
butter, banana & pepitas

EXPRESS POACHED EGGS gfo, po 10.9
2 eggs + vegan pesto on a ciabatta bun

TRIO OF DIPS gfo, v 10.9
three vegan dips with warm ciabatta

SIDES

| AVOCADO | 3.0 |
|------------------------------|-----|
| FREE RANGE POACHED EGG | 3.0 |
| FREE RANGE CHICKEN | 4.0 |
| TUNA | 3.0 |
| FREE RANGE HAM / PULLED PORK | 4.0 |
| HOUSE-MADE BAKED BEANS | 3.5 |
| HOUSE-MADE SAUERKRAUT | 1.5 |
| HOUSE-MADE CHILLI JAM | 1.5 |
| | |

SWEETS

fo, gf, v 11.5 QUINOA PORRIDGE made with coconut milk, served with fresh fruit & seeds *nut free v 12.0 HOUSE-MADE RAW MUESLI raw nuts & seeds with rolled oats puffed brown rice & dried fruit served with fresh, organic cashew milk ^v 14.5 HOUSE MADE GRANOLA toasted nuts, seeds, goji & buckini with poached fruit & cashew milk gfo, vo 79 TOAST WITH JAM house-made jam, organic butter* or vegan butter on 2 pieces of sourdough gf, p, v 15.0 **ACAI BOWL** banana, blueberries, acai, nuts & seeds

*Organic Butter is available if vegan butter isn't your thing

10% OFF FOR MEMBERS

Street Organics Member discount applies Visit streetorganics.com/members for info

SPECIALS

See our specials boards & fridge displays for other options including soups, curries, slow cooked stews, salads etc, catering for those following vegan, low fodmap and paleo diets.

Suggestions and feedback always welcome!

SAVOURY

SOUP & TOAST - see specials board qf. vo 10.5 served with sourdough, gf or paleo* **BONE BROTH & MISO SOUP** 7.9 house-made broth, served in a mug* STEWS & CURRIES - see specials board served with brown rice or cauliflower rice (add \$2) **CAULIFLOWER HASH BROWNS** af. p 14.0 with house-made relish, ruby slaw & goat milk fetta 18.0 **SLIDERS** choose 3 from the following, served on organic slider buns or paleo toast* - sliced egg & vegan pesto - pulled pork, ruby slaw & mayo - avo. fetta & hot sauce - avo, dukkah & beetroot jam - spicy carrot pate & ruby slaw **SMASHED AVO** 13.0 served with dukkah, goat milk fetta & sprouts on sourdough, gf or paleo* 16.0 ++ add a poached egg 15.5 **PULLED PORK** slow cooked free range pork, on sourdough or gf toast* with a side of spinach & grated root veggies + kraut

*Meals on this page can be served with paleo toast - add \$2

ALL DAY BREAKFAST

BREAKFAST BOARD gfo 17.0 poached eggs on sourdough or gf* + granola & poached fruit + coffee **VEGAN BREAKFAST BOARD** gfo, v 17.0 house-made baked beans on sourdough or gf* + granola & poached fruit + coffee **BIG BREAKFAST** gfo, po 22.0 free range ham & poached eggs on sourdough or gf* toast + house baked beans, sauerkraut & coffee ++ cauli hash brown 25.0 gfo, po, v 22.0 VEGAN BIG BREAKFAST smashed avocado on sourdough or gf* toast + house baked beans, side salad & sauerkraut & coffee ++ cauli hash brown 25.0 fo, gfo, po 14 () POACHED EGG & HAM free range ham with 2 eggs served on sourdough or gf* toast with root veg salad (low FODMAP diet, specify gf toast and no beetroot in salad) ++ add avocado 17.0

THURSDAY NIGHTS

Open Thursday nights, serving dinner from 6pm til late. See fb or ig for weekly menus and streetorganics.com/events for Monthly Vegan Feasts & Vegan High Teas

TOASTIES

PULLED PORK

12.5

warm pulled pork, with soy

mayo & root veg salad + beetroot jam

CHICKEN & PESTO

gfo 10.5

free range chicken breast, & house

made vegan pesto with root veg salad

TUNA & MAYO

gfo 10.5

sustainably caught tuna, with soy

mayo and root veg salad,

EGG & SPINACH

gfo 10.0

free range egg, soy mayo and baby

spinach leaves

HAM & CHEESE

gfo 9.5

free range ham and organic vintage cheddar (this is the only menu item

containing a cow's milk ingredient...)

HOMMUS & PESTO

gfo, v 10.0

house-made vegan pesto and

hommus, with root veg salad

*All toasties available with sourdough or gluten free bread

1430 High St Malvern | Phone Orders 9972 8329 Kitchen open 8am-4pm Mon-Sat Open late for dinner & take away on Thursday nights







streetorganics.com

WRAPS

Made to order with quinoa flat bread or nori with shredded root veg salad
Choose from:

| VEGAN PESTO | gfo, p, v | 10.0 |
|-------------|-----------|------|
| HOMMUS | gfo, v | 10.0 |
| CHICKEN | gfo, po | 10.9 |
| TUNA | gfo, po | 10.9 |
| HAM | gfo, po | 10.9 |
| PULLED PORK | | 12.0 |

*all meat options can be served with your choice of vegan pesto, hommus or soy mayo

KEY

FO - Low FODMAP Option Available

GF - Gluten Free / GFO = GF Option

P - Paleo / PO = Paleo Option

V-Vegan/VO=VeganOption

Everything except our ham and cheese toastie (and optional butter) is prepared without refined sugar or cow's milk products, Our ingredients are GMO free, organic & local wherever possible.

If you are coeliac or highly sensitive to anything at all, please advise our staff before ordering.