



We only use free range eggs, pastured fed, chemical, hormone free proteins, as well as local, seasonal & quality fresh produce.

--WEEKDAYS 9-6--

DAILY MENU

--WEEKENDS 9-4--

FRUIT TOAST -9-

Raisins & Orange fruit toast served with house-made raspberry butter.

AVO ON TOAST

W Dukkha & Pomegranates
One Slice -\$8-
Two Slice -\$14-
Add Goats Cheese -3-

BACON & EGG ROLL -10-

W Free range egg, Bacon, Tomato, Rocket, Hummus & LP Sauce.
Add Avo -2 -
Add Free range Egg -2.50-

OAT PORRIDGE -14-

W House-made Granola, Fruit compote, & Yogurt.
Add Coconut Yogurt -0.50-

VEGGIE BURGERS -13-

Served on Vegan Wholemeal bun

Classic

Sweet potato, black rice + bean patty W beets, caramelized onion, baby spinach, cheddar cheese, tabouleh, mustard & LP special sauce.

Portobello

Whole Portobello mushroom, roast zucchini, caramelized onion, charred eggplant, tomato, avocado & hummus.

Indian

Zucchini & pea patty fritter, tandoori paneer, tomato, onion, pickles, mint yogurt & LP special sauce.

DAILY SOUP -12-

Add: Cheese Jaffle -16-

HOUSE CURRY -15-

Served with Brown rice

TARTS -14-

*Served with a side of Rainbow Salad, Smashed Avo & Seed Mix.

Caramelized Onion and Pumpkin

VEGAN, GF, 100% ORGANIC
Pumpkin, Onion, Tofu feta, Cashew sour cream on almond meal base.

Mushroom and Ricotta

VEGAN, 100% ORGANIC
Leeks, mushroom medley, nutritional yeast, tofu, olive oil, shallots, basil, parsley on spelt flour base

DAILY OFFERINGS

Available from **11.00 to 3.30** at the front counter.

SMOOTHIE BOWL -14 -

(VEGAN & GF)

- Topped with crunchy granola, toasted coconut & seasonal fruits.

- Add Vegan Protein Powder

Organic Hemp – 1.50

Organic Sprouted Pea -1.00

Maple Pecan Crunch

Pecans, Banana, organic carob, maple syrup & date

(Carob is a healthy, antioxidant rich and caffeine-free cocoa substitute)

*Tarts courtesy of Lilly's Vegan Kitchen.

Please order & pay at front counter.

A 1.2% surcharge applies for credit card & pay pass and 5% surcharge applies on weekends