



BRUNCH MENU



EVERYTHING ON OUR BRUNCH MENU IS MADE WITH HIGH-QUALITY ORGANIC INGREDIENTS

SALADS \$10.00

Gado Gado

A traditional Indonesian vegetable salad, topped with tofu, carrots, sprouts and cucumbers, and dressed with our rich peanut sauce

House Greens (raw food option)

Organic mixed greens with jicama, sprouts, carrot, cucumber and figs. Drizzled in a homemade tamarind lemongrass dressing and sprinkled with toasted sesame seeds

Sweet and Sour Fruit Salad (raw food option)

Seasonal fruits dressed with a sour almond cream and poppy seeds

CEREALS \$9.00

Hot Rice Cereal

Creamy brown rice and red quinoa with pears. Served with your choice of soy, rice or coconut milk

Granola (raw food option)

Baked spelt, kamut, millet, oats, flax, sunflower and pumpkin seeds, pecans, dates, cinnamon and nutmeg. Served with fresh berries and your choice of soy, rice or coconut milk

FROM THE GRIDDLE \$12.00

Ginger Oat Waffles

Two large waffles served with nectarines and a chamomile-pine nut cream

Banana Coconut French Toast

Crunchy, delicious and tropical. Served with mango compote and tofu crème fraîche

Pancakes

Buttermilk or buckwheat. Ask your server for our daily flavour options



OMELETTES \$15.00

Served with our multigrain toast and your choice of a house green salad or root vegetable hash browns

Spicy Eggplant

Eggplant, chillies, Daiya cheese, green beans and yellow bell pepper wrapped up in a large, egg-like piece of fried bean curd

Ham and Cheese

Veggie ham and Daiya cheese, wrapped up in bean curd with mushrooms and spinach

Curried Yam

Yams cooked in our famous curry sauce with Daiya cheese, green peas and red pepper, wrapped together in a large piece of bean curd

EGGS BENEDICT \$15.00

Steamed tofu with a butternut squash "yolk" served on a vegan biscuit with either a house salad or root vegetable hash browns

Traditional

A regular benny with a vegan twist! Served with hollandaise sauce, salami, tomato and basil

Japanese

Miso mushroom hollandaise sauce, served with spinach, seaweed and black sesame seeds

Thai

A tangy take on an old classic. Served with a peanut hollandaise sauce, bean sprouts, cilantro and shredded carrot

TOFU SCRAMBLE \$14.00

Served on a bed of spaghetti squash with a side of our delicious multigrain toast

Tomato Cashew

Tofu scrambled up with spinach, bell peppers, peas, suey choy, tamarind and Thai basil

Mushroom Delight

Black tree fungus, shiitake, crimini and button mushrooms, flavoured with lotus flower and five-spice powder

Tom Yum

A taste of Thailand. Tofu scrambled up with carrots, tomatoes, green beans, baby corn and mushrooms. Flavoured with spicy lemongrass, galangal and lime leaves

SIDES

Bacon, Sausage or Ham \$3.50
Multigrain Toast (2) with Jam, Nut Butter
or Cashew Cheese \$5.00
Fruit Cup \$5.00

Pancake \$5.00
Root Vegetable Hash Browns \$5.00
Biscuits with Mushroom Gravy (2) \$6.00

DRINKS

Organic Fair Trade Coffee \$2.75 Soy Latte \$5 Americano \$4
Soy Milk (Chocolate or Vanilla) \$3 Soy Chai Latte \$5 Freshly-Squeezed Orange Juice \$4
Organic Tea \$3.50 Soy Mocha \$5 Tropicana Apple Juice \$3