



- WHOLEFOOD + ESPRESSO -

breakfast | until 1130am

bread choices

sourdough, rye, paleo bread

Born Wild toast - \$8.00 | GF OPTION

toast with house churned butter with seasonal preserves

sweet almond pancake - \$16.00 | GF | DF

served with mix berries, pure maple syrup, toasted almonds, grilled banana and homemade whipped coconut cream

add bacon \$4.00

prosciutto and parmesan pancake - \$18.00 | GF

house made savoury pancake filled with prosciutto, parmesan cheese with pan fried herbed cherry tomatoes, rocket salad and balsamic glaze

Born Wild house bircher muesli - \$15.00

rolled oats, chia seeds, dried apples, currants, toasted almonds, pistachios, mixed seeds, Mungali Creek vanilla yoghurt with organic maple syrup

eggs your way on toast - \$12.00 | GF | DF OPTION

toasted sourdough, eggs your way and pan fried herb cherry tomato

crushed avocado on toast - \$15.00 | GF | DF OPTION

on your choice bread, organic Misty Mountain quark, house made tomato chutney and lemon

add bacon \$4.00

add smoked salmon \$7.00

stockman's breakfast - \$21.00 | GF | DF

poached egg, fritter, roast Roma tomatoes, bacon, wilted garlic spinach, pork and veal chipolatas

big breakfast by Kymbo - \$24.00 | GF | DF OPTION

eggs your way, bacon, grass-fed beef sausages, wilted baby spinach, sautéed herb mushrooms, roasted Roma tomatoes, baked beans, tomato chilli chutney with your choice of bread

eggs benedict - \$16.00 | GF | DF

two poached eggs on toasted sourdough, avocado, cherry tomato with house made hollandaise sauce

add bacon \$4.00

add smoked salmon \$7.00

smoked salmon salad - \$15.00 | GF | DF |

salmon, watercress, lettuce, pomegranate, haloumi with mango lime dressing

add egg/s \$2.00 / \$3.50

Omelette Special | See special board - \$17.00 | GF | DF |

sides

grilled haloumi - \$7.00

avocado - \$4.00

free range egg/s - \$2.00 / \$3.50

smoked salmon - \$7.00

toast - \$2.50

beef sausage - \$4.00

hollandaise - \$2.00

roasted tomato - \$2.00

pork and veal chipolata - \$4.50

bacon - \$4.00

mushrooms - \$4.00

please notify staff of any intolerances

gluten free (GF), dairy free (DF) and vegetarian options available on request



- WHOLEFOOD + ESPRESSO -

all day menu

Born broth - \$6.00 | GF | DF |

bacon and eggs - \$16.00 | GF | DF OPTIONS

bacon, egg (fried/scrambled), wilted spinach, roasted Roma tomatoes on toasted sourdough

mushroom and avocado on toast - \$14.00 | GF OPTIONS

with seasonal herb mushroom, smashed avocado on a toasted garlic olive oil sourdough with water cress, radish and caper salad

Add fried or scrambled eggs - \$3.50

sweet potato and zucchini fritters - \$14.00 | GF | DF

rocket salad cherry tomatoes herb creamy avocado dressing

Born Wild club sandwich - \$15.00

with chicken, grilled ham, egg, tomato, lettuce, aioli and salad

creamy avocado chicken salad - \$15.00 GF | DF

with red and white cabbage, water cress, micro herbs in creamy Avocado dressing

meatballs - \$17.00

homemade veal and pork meat balls simmered in Born Wild rich Napoli sauce, water cress salad, garlic herb toasted sourdough

bagel special

see specials board

acai bowl | all \$13.50

tropical bowl

acai, banana, mango, apple (charcoal 50c) topped with granola and seasonal fruit

chocolate

acai, chocolate syrup, coconut milk, honey topped with fresh strawberries, cocoa nibs, granola & coconut chips

chai acai bowls

chai pudding, acai, banana, apple topped with fresh berries and granola

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- WHOLEFOOD + ESPRESSO -

lunch | from 1130am

Born Wild signature beef burger - \$17.00 | GF OPTION

wagyu beef pattie, house made mustard sauce, garlic aioli, lettuce, tomato, swiss cheese, and dill pickle on Born Wild black bun served with sweet potato chips and ketchup

Rocket's crispy chicken burger - \$17.00 | GF OPTION

oven baked cajun spiced crispy chicken, rocket salad, Uncle Rocket's Mango sauce, smashed avocado, bacon on a wholemeal bun and served with potato chips & chipotle aioli

crackling pork belly - \$21.00 | GF

with roasted seasonal vegetables, pork jus, pineapple chilli caramel and cocktail onion

macadamia lemon herbed crusted fish - \$21.00 | GF | DF

with sweet potato chips, garden salad and homemade tartar sauce

chicken parmigiana - \$23.50

crispy chicken breast, shaved ham, house made rich Napoli sauce, mozzarella cheese, slaw with garlic aioli & potato chips

optional naked chicken Schnitzel - \$22.00 | GF DF

optional dairy free with yeast flakes GF | DF

Born wild braised beef cheeks - \$22.00 | GF | DF

with sweet potato pumpkin mash, water cress, radish salad, orange glazed baby carrots, in red wine jus

salt and pepper squid - \$19.00

with minted cous cous, mixed herb salad with mango lime dressing

Mediterranean pulled lamb wrap - \$17.00 | GF

lamb with roasted capsicum, eggplant, wilted spinach, harissa coconut yoghurt wrapped in toasted tortilla with chips and salad

Turkish lamb shoulder - \$19.00 | GF

with roasted vegetables stack, roasted garlic orange & red wine jus

curry special

see specials board

salad special

see specials board

sides

Hand sweet potato chips - **\$7.00**

Hand cut potato chips - **\$7.00**

roasted vegetables - **\$6.00**

sautéed garlic and oyster green beans - **\$6.00**

grilled haloumi cheese - **\$7.00**

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- WHOLEFOOD + ESPRESSO -

kids breakfast | until 1130am

GF + DF OPTIONS

kids bacon and egg - \$8.00

bacon, egg, sourdough, seasonal fruits

ham & cheese toasted sandwich - \$8.00

shaved leg ham, mozzarella cheese, on a whole meal bread

mini pancake - \$8.00 | GF

butter, maples syrup, banana, mixed berry, bacon

kids juices and smoothies - \$6.40

kids lunch | from 1130am

GF + DF OPTIONS

kids crispy chicken and chips - \$8.00

crispy chicken with garden salad, sweet potato chips and tomato ketchup

kids bangers and mash - \$8.00

beef sausage, sweet potato and pumpkin mash with gravy

kids beef burger - \$8.00

wagyu beef pattie ,lettuce, swiss cheese, chips and tomato ketchup

kids juices and smoothies - \$6.40

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- WHOLEFOOD + ESPRESSO -

dairy free smoothies | all \$8.00

cheeky monkey

avocado, honey, cacao, banana, almond milk

salted carmel

salt, dates, coconut milk, cashews, banana

superman

local mango, spinach, pineapple, banana (supplement)

berrilicious

seasonal berries, pineapple, coconut milk, honey

bananarama

cinnamon, banana, honey, almond/coconut milk

mango madness

local mango, orange, pineapple

green goddess

spinach, cucumber, lemon, pear, local mango

smoothies | all \$8.00

pump it up

banana, rolled oats, honey, Mungalli Creek full cream milk, cinnamon

super nutter

banana, Mungalli Creek yogurt, Mungalli Creek full cream milk, peanut butter, dates

tutti-frutti

strawberries, banana, pineapple and Mungalli Creek yogurt

cold press juices

fresh orange, apple or pineapple

Sunrise - \$7.50

orange, carrot, ginger, apple

Very Veggie - \$7.50

beetroot, carrot, cucumber, celery (ginger 50c)

Mean Green Juice - \$7.50

apple, celery, cucumber, ginger & lemon

Clean Slate - \$8.00

activated charcoal, coconut water, cayenne pepper, lemon, pineapple

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coffee Menu | in house

Short Black \$2.90

Cup \$3.50

Mug \$4.50

Jumbo \$5.50

takeaway

Small \$3.50

Medium \$4.50

Large \$5.50

milk Options |

Mungalli Full Cream, Skim & Lactose Free. Coconut Milk, Almond Milk

syrup | all \$0.50

Vanilla, Hazelnut, Carmel

babyccino | \$0.50

chai latte

with natural spices, tea leaves, honey with your choice of Milk

turmeric latte

with Cinnamon, ginger, honey, black pepper with your choice of Milk

classic cacao hot chocolate |

Raw Cacao, honey, coconut milk

hot chocolate |

with your choice of Milk

affogato |

double shot of Espresso over coconut ice cream \$7.00

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fat black coffee | \$6.00

Long Black, Bulletproof™ XCT Oil and grass-fed butter
Upgrade to Bulletproof™ Brain Octane + 2

signature ice coffee | \$8.00

with almond and coconut milk topped with coconut milk, honey and cacao nibs (Kymbo's recommendations is blending)

signature iced chocolate | \$8.00

in house-made chocolate syrup, almond and coconut milk, topped with coconut ice cream, honey and nibs (Kymbo's recommendations is blended)

pyramid tea \$3.50

english breakfast
earl grey
orrest berry
sencha green
chai
lemongrass & ginger
peppermint
chamomile

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