

VEGETARIAN & VEGAN CAFE

Our aim is to nourish, nurture & inspire.
We use local, seasonal & organic produce where possible.
Our meals are cooked to order and we appreciate

your patience during peak times.

We hope you enjoy the Bamboo Buddha experience!
Please visit us at the counter to order

ALL DAY MENU

2 free range eggs poached, fried, or scrambled, baby spinach, mushrooms &, 2 slices of toasted sourdough.

(GF available)

EGGS YOUR WAY

PANCAKES 22

2 x fluffy pancakes, seasonal fruit, ice cream, fruit compote & maple syrup.

TWICE COOKED RISOTTO 24

Roast pumpkin, mushrooms & sun-dried tomato risotto, House pesto & almond feta (GF, V)

LOTUS BOWL 24
Seasonal Goodness (refer to blackboard)

PUMPKIN & PESTO LINGUINI 22

Roasted pumpkin, house pesto, rocket & pine nuts.

CRISPY POTATO WEDGES 11

House made wedges, sour cream & sweet chilli sauce (GF, V avail)

SPICY TOFU SCRAMBLE

Organic tofu scrambled with Kasundi spices, baby spinach, mushrooms, potatoes, cherry tomatoes, chargrilled capsicum & toasted sourdough V (GF avail)

CHARGRILLED VEG STACK

Roasted pumpkin, chargrilled eggplant, sundried tomatoes, chargrilled capsicum, rosemary herbed chat potato, balsamic reduction, dukkha & almond feta. V, GF

BAMBOO BUDDHA BURGER 24.50

Sunflower mince patty, apple slaw & dill pickle. Served with house made wedges

SHARE THE LOVE PLATE

28

26

Chilli beans, vegan sour cream, sweet chilli, guacamole & corn chips. V, GF

AVO ON TOAST

16

Whole avocado, 2 pieces of sourdough, dukkha & balsamic reduction

ADD-ONS

House Made Wedges/ \$5
Little Creek Cheese Haloumi

Avocado/Haloumi \$4

Baby Spinach/Cherry Tomatoes/ \$3 Mushrooms/1 slice Toast

> Relish/1 Free Range Egg/Aioli \$2 Pesto/BBQ Sauce/Kasundi

KIDS

PANCAKES \$12

\$14 GRAZE 'n PLAY PLATE

One fluffy pancake with fruit, ice cream and maple syrup V, GF

Boiled egg, carrot, cherry tomato, cheese and dried fruit V, GF

LITTLE BUDDHA BURGER \$9

\$12 SUNFLOWER SPAGETTI

Sunflower patty, cheese, house made BBQ sauce

Sunflower mince, Napolitana sauce, cheese

V - Vegan & GF - Gluten Free Ingredients & DF - Dairy Free ingredients & N - Contains nuts GF bread or roll - add 60c
Dishes are prepared in a kitchen that contains allergens including nuts and wheat. Please let us know of any food allergies.

HOT DRINKS

AMBER ORGANIC COFFEE espresso, piccolo, macchiato 4 cappuccino, latte, flat white, long black reg 4.40 lge 5 mocha reg 4.50 lge 5 affogato (espresso w. ice cream) 5

babyccino 1.50

SPECIALTY LATTES

reg 4.40 | lge 5.50

chai (ground spices)
matcha
turmeric
autumn Latte

HOT CHOCOLATE

reg 4.40 | lge 5.50

milk choc dark choc french mint cinnamon orange (v)

POT OF TEA

for 1 \$5 for 2 \$7.50

English Breakfast, Malabar Chai, Honeydew Green, Sencha Green, Chamomile, Lemongrass & Ginger, Peppermint, Relax & Fruits of Eden

POT OF INFUSED CHAI with Local Honey

for 1 \$6 for 2 \$8.50

COLD DRINKS

FRESH JUICES

8

Choice of 4: Apple, Beetroot, Carrot, Celery, Cucumber, Ginger, Lemon, Lime, Orange, Pineapple (or choose from one of our cold pressed juices already made up specials in the fridge)

ICED DRINKS (V Available)

iced long black 5
iced latte 6
iced chocolate 7.50
iced mocha 8
iced coffee 8
iced chai 8
iced coconut chai frappe 8.50

GREEN MACHINE SMOOTHIE 9.50

banana, mango, fresh spinach, coconut yoghurt & coconut water.

SUNSHINE SMOOTHIE

9.50

mango, pineapple, passionfruit & coconut water.

FRUIT SMOOTHIES mando | banana | berries

8.50

frozen fruit blended with milk, yoghurt & local honey. (V avail)

BOTTLED DRINKS

cold pressed juice \$4.50 L 5.50 kombucha (various flavours) 5
San Pelligrino sparking mineral sml 4.50 lge 7.50

SWEETTREATS

CARROT CAKE 9

Berry coulis & whipped cream (ice cream avail) V

CHOCOLATE FUDGE BROWNIE 9

House Made. Scattered with walnuts & choc chips. Served warm with vanilla ice cream, chocolate sauce & strawberries GF, N, DF

BAKED PASSIONFRUIT CHEESECAKE 9

Served with whipped cream. N, GF

SPICED ORANGE & ALMOND CAKE 9

House made & served warm with orange syrup & vanilla ice cream. N, GF, DF

CHOCO DATE 6.50

Whole Medjool date covered in chocolate filled with peanut butter GF, V, N

LEMON MYRTLE, MACADAMIA, MANGO AND WHITE CHOCOLATE BROWNIE 6.50
Served with berry coulis and whipped cream N, GF

Add vegan ice cream 60c | Extra whipped cream or ice cream 60c