



Vegetarian and Vegan Café

We use local, seasonal, and organic produce where possible.

Our meals are cooked to order, and we appreciate your patience during peak times.

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

(Check out our *Weekly Specials* & cabinet display for other delicious options!)

BRUNCH BLISS

Classic Toast Selection \$8

sourdough, wholemeal, turkish, white, gluten free
with a choice of spreads:
vegemite, peanut butter, honey or jam

Fruit Toast (2 slices) \$9

with a side of butter (add jam or honey)

Eggs your way (GFO) \$15

your choice of eggs (poached, fried or scrambled)
on toast (white, wholemeal, sourdough, turkish or GF)

Breakfast Wrap \$19

smashed avocado, mushrooms, hashbrown, tomato relish,
spinach, cheese and scrambled egg on a spinach tortilla

Buddha Big Breakfast (GFO) \$28

eggs your way, avocado, halloumi, roast mushrooms, grilled
tomato, house beans and hashbrown on toasted sourdough

Smashed Avocado (GFO, N, VO) \$20

avocado smash, herbed tomatoes, fetta, pepitas, beetroot
hummus, chef's dukkha on toasted sourdough
(add poached eggs +\$6)

French Toast (N) \$22

toasted brioche with stewed apple and rhubarb, berries,
crumble, vanilla ice cream and maple syrup

Mushroom Bruschetta (V, GFO, N) \$20

sauteed mushrooms, cashew cream, caramelised onion,
pesto, pine nuts and balsamic glaze on toasted sourdough

Vegie Delight Benedict (GFO) \$24

two soft poached eggs, roasted mushrooms and pumpkin,
grilled zucchini, baby spinach, hollandaise sauce on toasted
sourdough

DEVINE DELIGHTS

BBQ Jackfruit Tacos (V, GFO) \$24

house special BBQ jackfruit, herbed slaw, charred corn
salsa, avocado on three soft tortillas

Vegan Nachos (V, GF) \$22

house vegie and bean mix, creamy cashew sauce, tomato
and corn salsa, smashed avocado, corn chips

Roast Vegetable & Lentil Salad (VO) \$22

spiced cauliflower, maple roasted baby carrots, beetroot,
pumpkin, fetta, quinoa, walnuts, onion and salad greens

Buddha Lentil Burger (V, GFO) \$26

house lentil, carrot and coconut pattie, lettuce, tomato,
carrot, pickled onion, avocado, creamy cashew sauce and
sweet chilli on a turkish bun - served with fries

Shakshuka (GFO) \$24

matbucha spiced tomato & capsicum sauce, soft poached
eggs, chickpeas, fetta, fresh herb and chef's dukkha on
toasted turkish

Falafel Bowl (V, GF) \$26

house made falafels, shawarma cauliflower, cucumber &
tomatoes, red cabbage, Moroccan chickpeas, hummus,
quinoa, greens, tahini sauce

Hippie Bowl (V, GFO, N) \$22

house beans, roasted pumpkin and mushrooms, grilled
zucchini, beetroot hummus, baby spinach and dukkha
with wholemeal sourdough
(add poached eggs +\$6)

Beetroot & Lentil Curry (V, GF) \$26

beetroot and red lentils in a mild spiced sauce, fresh
herbs, crispy shallots with coconut rice

SIDES

roasted mushrooms \$5 / grilled halloumi \$6

sauteed spinach \$3 / house beans \$5

grilled tomatoes \$5 / hashbrown \$4

avo smash \$5 / hollandaise \$4 / tomato relish \$3

Free WiFi -

name: Bamboo Buddha

password: bamboobuddha

SOMETHING Small

Banana Bread \$8

(GF option +\$1)

Soup of the day \$16

with toasted sourdough
(ask staff for flavour)

Bowl of fries \$10

with a side aioli
(sweet potato +\$3)

Cheese Croissant \$9

(add tomato +\$1)

Cheese & Tomato toastie (VO) \$14

on sourdough

Mushroom toastie (VO) \$17

with roast mushrooms, caramelised onion,
cheese, pesto

HOT DRINKS

Coffee

babycino - \$2
espresso, piccolo, macchiato - \$4
long black - cup \$4 / mug \$5
cappuccino, latte, flat white - cup \$5 / mug \$6
mocha, dirty chai - reg \$6 / lge \$7
affogato (espresso w/ice cream) - \$6

Not Coffee

hot chocolate - reg \$5 / lge \$6
specialty lattes; chai, matcha, turmeric, vegan chai
- reg \$6 / lge \$7

Extras

decaf, extra shot, honey, syrups (caramel, vanilla,
hazelnut) - 70c

Pots of Tea

english breakfast, french earl grey,
sencha green, peppermint,
lemongrass & ginger, malabar chai,
chamomile blossoms
- for 1 \$6 / for 2 \$9

honey spiced sticky chai
- for 1 \$7 / for 2 \$10

Alternative Milk

almond, soy, lactose free, oat, coconut
- 90c

COLD DRINKS

Fresh Juices

Green dream (celery, apple, pear, cucumber, lemon)
Ginger ninja (apple, orange, lemon and ginger)
Buddha juice (apple, orange, carrot, ginger) or
Create your own! (choice of 4: apple, orange, carrot,
ginger, lemon, celery, cucumber, watermelon, pear)
- kids \$7 / reg \$9

Milkshakes

chocolate, vanilla, caramel, or strawberry
- kids \$6 / reg \$8

Fruit Smoothies

banana, strawberry, mixed berry, mango
- kids \$7 / reg \$9
acai
- \$9

Iced Drinks

frappes
chocolate, caramel, chai, coffee, mocha
- kids \$7 / reg \$9
iced long black - \$5
iced latte - \$7
iced coffee, chocolate, chai - \$9
iced mocha, dirty chai - \$9

Syrups

caramel, vanilla, hazelnut
- 70c

V-Vegan | VO-Vegan Option | GF-Gluten Free | GFO-Gluten Free Option | N-Contains Nuts

GF bread or roll +\$1 | Weekend Surcharge 10%

- Non-smoking and Alcohol-free space -

Dishes are prepared in a kitchen that contains allergens including nuts and wheat. [Please let us know of any allergies](#)