



## ALL DAY BREAKFAST MENU

Kitchen closes Mon-Sun 3.00pm

A 10% surcharge applies on Saturdays and Sundays | A 15% surcharge applies on public holidays

No alterations or substitutions on the weekend

<b>Organic toast</b> (GF Option/Vegan Option) With butter, jam/vegemite	\$10.00	<b>Umami Mushrooms</b> (GF/Vegan Option Contains Nuts) Roasted king oyster, shitake, oyster & swiss brown mushrooms on a house made pumpkin, polenta bread. Served w/ goats cheese, thyme & red chilli oil	\$24.50
<b>The Avo</b> (GF Option/Vegan/Contains Nuts) Avocado tossed w/ almond feta, mint, chilli, lemon served on organic sourdough	\$22.50	<b>Hungry Jimbo</b> (GF Option/ Vegan Option Contains Nuts) Polenta bread w/ vegemite, avocado, goats cheese or almond feta, roast tomatoes & red chilli oil	\$21.50
<b>Monk's Acai Bowl</b> (GF/Vegan/Raw/Contains Nuts) Organic Acai w/ banana, berries, maca, mesquite, lucuma, almond milk. Served w/ house made granola, fresh seasonal fruit & coconut probiotic	\$25.00	<b>Chickpea Tofu</b> (Gluten Free/Vegan) Chickpea tofu with sautéed kale & greens, roast tomatoes, chilli jam and toasted sesame	\$21.50
<b>Banana Dharma Pancakes</b> (GF/Vegan/Contains Nuts) Buckwheat banana pancakes served with dulce de leche ice cream, maple syrup and banana chips	\$22.50	<b>Bodhi Buddha Bowl</b> (Vegan/Gluten Free) Spicy beans, creamed corn, pickled jalapeños, vegan sour cream, coriander, corn chips and brown rice	\$25.00
<b>Bodhi Porridge</b> (Vegan/Contains Nuts) Porridge served with spiced apple and cherry compote and toasted nuts with coconut yoghurt	\$19.50	<b>Toastie (Vegan)</b> Panfried potato, white cabbage, home-made chilli mayo, pickles, roquette	\$18.50
<b>Zucchini Hotcakes</b> (Gluten Free/Vegan/Contains Nuts) Zucchini & mint hotcakes w/ beetroot relish, pickled cucumber, chilli & vegan sour cream	\$22.00	<b>Specials</b> See Board	

**EXTRAS** \$5.50

Avocado, Sliced mini roma tomatoes/ Chili Jam/  
Butter and Jam/ Maple Syrup/ Almond Milk/ Slice of toast  
Mixed Berries



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# BODHI DHARMA

## DRINKS MENU

All available as takeaway in biodegradable cups.

Espresso Coffee by our own Disciple Roasters

A selection of single estate coffees. We have four grinders so please check our board for daily selection.

### COFFEE

Any Black \$5.00

Organic Schulz Milk, Organic Bonsoy or Oat Milk (Oatly) \$5.00

House made Biodynamic & Organic Almond Milk \$7.00

Filter Coffee by our own Disciple Roasters  
@discipleroasters Varies

Please check our board or ask our staff for single origins available

Batch Brew \$5.00  
Ask staff for daily selection

### MONKS ORGANIC CHAI

Monk Bodhi Dharma healing house brewed chai  
steamed w/ Bonsoy (Vegan), Oatly (Vegan) or organic milk \$7.00

House-made Organic Almond Milk Chai Latte \$10.00

Dirty/Byron Chai Bonsoy, Oatly or Organic Milk \$10.00

Dirty/Byron Chai House-made Almond Milk \$12.50

Uncaffeinated Monks Chai \$7.00

Monk Bodhi Dharma Teas House Range \$6.00  
(Certified Organic)  
Earl Grey, Irish Breakfast, Peppermint, Lemongrass & Ginger  
Infused at 95oC, 4.5 to 5 min infusion

Monk Bodhi Dharma Teas Reserve Seasonal Range  
Please ask staff

Monk's House Made Organic Hot chocolate \$5.00  
(Raw Cacao/Coconut Sugar)

Freshly Squeezed Orange Juice \$8.50

### SWEETS

All baked goods or raw prepared sweets are vegan and are made in-house.

See our front counter for daily selection.

Please scan the QR code and register your attendance



# MONK