



JANVS

**EST 2011
1 BLIGH ST**

BREAKFAST

AVAILABLE ALL DAY

TOASTED ARTISIAN BREAD W/ JAM 7

Toasted sourdough with your choice of white, brown, soy linseed, fruit spelt, Turkish, Gluten Free

Extras

Pepe saya cultured butter	1
Organic Raw chocolate hazelnut butter	2
Organic wild berry chia jam	1
Organic peanut butter	1
Manuka honey	1
Activated cashew butter	2
Vegemite	3
Avocado	3

ORGANIC HOUSEMADE GRANOLA GF 14

Seasonal fruits and berries, goji, raw fig & chia jam & Manuka honey flakes
Add Coconut yogurt +2

PINK DRAGON SMOOTHIE BOWL 15

Pink pitaya, Davidson plum, raspberries, vegan coconut sorbet, coconut water, kiwi fruit, coconut flakes, activated buckinis

VEGAN PORIDGE V 15

Organic quinoa, millet, amaranth, coconut milk, sticky rhubarb, Dragon fruit, activated seed and nut mix, coconut crunch and rosewater syrup

FRUIT BOWL DF 16

Seasonal Berries with compressed pineapple watermelon, rambutan
Freeze dried plum and raspberries basil sorbet and apple foam

PRE- BIOTIC ACAI BOWL 15

Blueberries, strawberries, mango, vegan coconut sorbet, activated almond butter, coconut water, bee pollen

BACON AND EGG BURGER 16

Pasture raised crispy bacon, organic egg, secret Gardens spice, kohlrabi and fennel slaw, green goddess dressing on a charcoal bun

KEEP IT LEAN (low carb tortilla) GF 14

Purple kale chunky sweet potato charred corn salsa 3 egg whites one yolk folded eggs on a low carb tortilla.
Add free range bacon +3

2 COURSE BREAKFAST PLATE GF 23

V option available

A dairy free coconut yogurt cup with organic berries, spiced granola DF V
2 organic Poached egg crispy pasture-raised bacon turmeric cauliflower rice, organic quinoa salad, black sesame avocado, sweet potato croquettes, woodlands goats curd. Served on toasted miche

ORGANIC EGGS ON TOAST 12

2 Organic eggs (poached / scrambled / fried) served with toasted sourdough and handmade pepe saya

SIDES

Extra egg +4
Goats curd +4
Haloumi +4
Avocado +4
Field mushrooms +4
Sweet Potato croquette +4
Free range Crispy bacon +5
House cured beetroot salmon +5
Sweet potato fries +8
French fries +8
Garden greens (blueberry white balsamic dressing) +8

BRUNCH AND LUNCH

CRISPY SKIN WILD SALMON GF DF 32

Canadian wild salmon, green tea noodles, pickled carrots, soft herbs, butterbeans, Pickled ginger, white miso, toasted sesame dressing

VEGAN BOWL GF V 18

Sweet potato croquettes, turmeric cauliflower rice, avocado, cucumber ribbon, purple kale, Pink pitaya hummus

Add haloumi +3, egg +3

ORGANIC CHICKEN BURGER 22

(cooked in coconut oil) DF

Secret crumbed chicken tenders, jalapeño and coriander slaw, avocado, finger lime aioli on a charcoal bun with sweet potato chips

Add free range bacon +3

ORGANIC BEEF BURGER 22

A thin wagyu Pattie, smoked brisket, Jack cheese, black cos, Bacon jam on a charcoal bun

Served with sweet potato chips

Add free range bacon +3

FREE RANGE MEATBALL SUB 19

Grass-fed beef Meat balls, crispy potato roll, pecorino, smoked tomato salsa, sweet potato chips

ORGANIC CHICKEN SALAD GF DF 23

Crispy skin chicken breast, charred corn, pickled radicchio, organic black quinoa, organic boiled egg, pistachio dukkha, native lime cashew dressing

DETOX POKE BOWL 24

Line caught wild kingfish, black sesame, avocado, organic brown rice, wakame, pickled daikon, coconut, macadamia, flying fish roe

GRAINFED WAGYU SIRLOIN +6 GF 34

250g grain fed Japanese beef sous vide medium rare with parsnip puree, pickled daikon, beetroot, blueberry balsamic reduction

GNOCCHI SORRENTINA 22

House made potato pasta, fresh tomatoes, buffalo mozzarella, basil oil

DAILY SELECTION OF PASTRIES BAKED AND DELIVERED DAILY BY THE MERCHANTS OF ULTIMO

PROTEIN BALLS 5

COOKIES 5

MUFFIN 6

CROISSANTS 6

TART 7

CAKE 7

Please let your waiter know if you have any allergies and require special attention.

Surcharge 2% for All Credit cards and surcharge 3% for all Amex transactions.

COFFEE

ESPRESSO

Black – ask us for this week's origin 4.5/5

With milk – our Killerbee Blend 4.5/5

FILTER COFFEE

Ask for this week's origin to mix things up!

Batch Brew 4.5/5

Chilled Batch 5

HOMEMADE HOT CHOCOLATE 4.5/5

HOMEMADE CHOCOLATE MOCHA 5/5.5

HOUSE BLENDED CHAI LATTE 4.5/5

Our brewed & filtered chai served with steamed milk

Double shot, syrups, soy, almond milk 0.5

TEA All 5

ENGLISH BREAKFAST

Double estate Ceylon tea, sustainably grown

EARL GREY

Orange Pekoe tea with pure bergamot fruit oil

SENCHA

SMA grade from Japan's Shouzaka region

LEMONGRASS

Organic, single origin from Egypt

PEPPERMINT

Organic, single estate, Yarra Walla Valley, Victoria

CHAMOMILE

Organic, single herb tea of chamomile flowers from Egypt, sweet and fresh

CHAI MASALA

Balances cassia bark, nutmeg, cloves, star anise, black pepper, cardamom, ginger & orange pekoe tea

FRESH JUICE

All available for 9

VITAMIN C – Orange

GREENS – Cucumber, kale, green apple, lime & ginger

HYDRATOR – Watermelon lime, mint, pink Himalayan salt sole

DETOX – Carrot, beetroot, apple & ginger

SMOOTHIES

BREAKFAST STARTER

Banana coconut ice cream home-made granola cold pressed coconut milk chia seeds 10

PINK COCONUT SMOOTHIE

Pink pitaya, Davidson plum, raspberries, coconut water, coconut flakes, activated buckinis 12

ACAI

Coconut water, raspberries, blueberries, goji berries, mango, coconut sorbet 12

ORGANIC SALTED PEANUT BUTTER

Organic peanut butter, cold pressed coconut milk, banana, cinnamon, Himalayan pink salt, raw protein 12

BLUEBERRY PROTEIN SMOOTHIE

Banana, blueberries, coconut water, coconut sorbet, raw protein 11

GREEN SMOOTHIE

Avocado, mango, lime, activated almond milk, coconut sorbet, chlorella 11

COLD DRINKS

COCONUT WATER

5

COCA COLA / DIET / ZERO

5

LEMON LIME & BITTERS

5

LEMONADE

5

SPARKLING WATER 250ML

5

SPARKLING / STILL WATER 500ML

8