



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 wild berry chia jam	1
Organic peanut butter	1
Manuka honey	1
Avocado	4
Vegemite	

ORGANIC HOUSEMADE GRANOLA GF 15

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

VEGAN BIRCHER GF 15

Pear and raspberry, Organic Coconut Yoghurt, fresh Berries

POLENTA PORRIDGE GF 16

Poached apple, organic Chia Seed, Almond milk, vegan biscuit crumb
Agave

PRE- BIOTIC ACAI BOWL 16

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

WINTER BRUSCHETTA 19

Spiced pumpkin smash, fresh peas, Goats curd, 2 free range poached eggs, pistachio and mint on toasted sourdough

KEEP IT LEAN (low carb tortilla) 16

Purple kale chunky sweet potato charred corn tomato native lime mayo, 3 egg white one yolk folded eggs on a low carb tortilla

Add free range bacon +3

BACON AND EGG BURGER 16

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

BREAKY BOWL 20

2 free range poached eggs, chorizo, Wild mushroom, Beetroot falafel, Kale tabouli, Labne, Chimichurri, served on Turkish bread

ORGANIC EGGS ON TOAST 12

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

SIDES

Spinach +2
Extra egg +4
Goats curd +4
Haloumi +4
Avocado +4
Field mushrooms +4
Free range Crispy bacon +5
Sweet potato fries +8
French fries +8
Garden greens +8
Garden salad +8

BRUNCH AND LUNCH

CRISPY SKIN KING SALMON DF 32

King salmon, green tea noodles, pickled carrots, soft herbs, butter beans, Pickled ginger, white miso, toasted sesame dressing

BUDDHA BOWL GF V 21

Beetroot Falafel, Broccolini, Cucumber, green Peas, Avocado, Wild Mushroom, Blue Spirulina hummus, Tahini dressing

ORGANIC CHICKEN BURGER 22 (cooked in coconut oil) DF

*Secret crumbed chicken tenders, jalapeño and coriander slaw, avocado, finger lime aioli on a milk 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 milk 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 crisp

ORGANIC CHICKEN SALAD GF DF 23

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

TUNA BOWL 26

Yellow fin Tuna, toasted Sesame, Brown rice, Pickled Ginger, Wakame, Coconut Flakes, fresh Avocado

WAGYU SALAD 32

250g Sous vide Wagyu sirloin, organic wild rice, blistered grapes, kale, roasted winter veg, balsamic mushroom on fetta mousse

SPINACH LINGUINI 24

Dehydrated tomato, Kalamata olive, Basil, Herbed Ricotta

SOUP OF THE DAY 12

Served with fresh Sourdough

DAILY SELECTION OF PASTRIES BAKED AND DELIVERED DAILY

PROTEIN BALLS 5

COOKIES 6

MUFFIN 6

CROISSANTS 6

HOUSEMADE BROWNIE GF V

6

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 5

Chilled Batch 5

HOMEMADE HOT CHOCOLATE 4.5/5

HOMEMADE CHOCOLATE MOCHA 5/5.5

HOUSE BLENDED CHAI LATTE 5

Our brewed & filtered chai served with steamed milk

Double shot, syrups, soy, almond milk 0.5

ORGANIC TEAS

ENGLISH BREAKFAST 5

Double estate Ceylon tea, sustainably grown

EARL GREY 5

Orange Pekoe tea with pure bergamot fruit oil

CHAMOMILLE 5

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

LEMONGRASS 5

Organic, single origin from Egypt

PEPPERMINT 5

Organic, single estate, Yarra Walla Valley, Victoria

SENCHA 6

OSMA grade from Japan's Shouzaka

CHAI MASALA 6

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, apple & ginger

SMOOTHIES

BREAKFAST STARTER 10

Banana coconut ice cream homemade granola cold pressed coconut milk chia seeds

ACAI 12

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

GREEN ALKALIZER 12

Avocado, native finger lime, kale, mango, banana, spinach, almond milk, bee pollen, 20 grams organic plant protein

ORGANIC SALTED PEANUT BUTTER 12

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

BLUEBERRY PROTEIN SMOOTHIE 12

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

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