

**Breakfast** available until 12 noon

---

**Thick cut open toast (one/two slices) 8.0 / 14.0**

Sourdough or buckwheat chia loaf (gf) with choice of topping:  
– housemade almond butter, almond praline, banana, cinnamon, honey  
– roasted mushroom, goats feta, herb oil, mild chilli flakes  
– avocado, turmeric toasted seeds and cashew, radish, lime (vegan)  
– ham, tomato, tomato relish, basil, cheddar

**Housemade toasted macadamia and sour cherry muesli 13.5**

with fresh berries, maple syrup, coconut yoghurt and choice of milk on the side (vegan)

**Smoothie Bowl 15.0**

Dragonfruit, berries, banana and coconut milk smoothie bowl, topped with peanut butter, raspberry chia jam, toasted nuts and seeds, seasonal fruits (vegan)

---

**Lunch and Sweets**

See display for today's offering of sweets and take away items. Please refer to our Lunch Menu for our signature salads and warm dish that can be enjoyed in house or taken away.

## Hunters' Roots

26 Katherine Place Melbourne VIC 3000  
enquiries@huntersroots.com.au 03 9629 9587

---

**Drinks**

**Coffee by STREAT**

Black 3.7  
White regular/large 4.0 / 4.5  
Mocha regular/large 4.3 / 4.8  
Hot Choc regular/large 4.3 / 4.8  
almond/coconut milk +0.7

**Chai / Turmeric / Matcha green tea / Houjicha roasted tea latte 4.8 / 5.5**

almond/coconut milk +0.7

**Iced Coffee**

Black 4.5  
With milk over ice 5.5  
With coconut ice cream (vegan) 7.5  
almond/coconut milk +0.7

**Bottled Sparkling Water 4.0**

---

**Juices**

**Hand pressed seasonal citrus fruits 8.0**

Check with us for our daily market fresh produce  
*Ginger, turmeric, mint* each +0.5

---

**Smoothies**

**Green Day 11.0**

kale, pineapple, banana, coconut water, coconut yoghurt, raw fermented protein

**Coco Jambo 11.0**

raw cacao, avocado, dates, coconut ice cream, cacao nibs, coconut water, shot of espresso, peppermint

**Purple Rain 11.0**

dragonfruit, local berries, banana, coconut yoghurt, coconut water, camu camu

**Nutbush City 11.0**

banana, almond butter, brazil nuts, coconut ice cream, almond milk, honey, cinnamon

**Golden Years 11.0**

mango, passionfruit, banana, turmeric, chia, coconut milk  
*baobab, camu camu, chia, maca, spirulina,* each +1.5  
*raw fermented protein*

---

**Tea**

**5.5 / Pot 7.0**

From Bellocq Tea Atelier:

**Bellocq Breakfast No.01**

smooth, full-bodied blend with notes of honey, malt and a touch of leather, enjoyed as is or with your choice of milk and honey

**Siam Basil Lemongrass No.31**

caffeine free blend of bright lemongrass and ginger with notes of basil, orange blossom and red mandarin

**White Wolf No.45**

white tea blend with notes of cedar, star anise and mint

**Etoile de L'Inde No.52**

tropical blend of dragonwell and silver needles green tea, passionfruit, rose and marigold

**Mint No.55**

refreshing caffeine free herbal tea of pure peppermint

Real ingredients. Seasonally inspired. Flavourful and satisfying wholefoods. Made from scratch here every morning.

Many items on our menu are vegan and gluten-free and we can always prepare substitutions for most dietary requirements, so please have a chat with our staff if you have any questions.