

HOT DRINKS

COFFEE BY GYPSY ESPRESSO

Regular \$4 Large \$4.50

ESPRESSO / MACHIATO / PICCOLO - \$3.50

Our premium, single estate coffee is locally roasted in the Eastern suburbs using quality green beans from Colombia.

CHAI LATTE

Regular \$4.30 Large \$5

TUMERIC LATTE

Regular \$4.30 Large \$5

HOT CHOCOLATES - \$5

CLASSIC HOT CHOCOLATE

Fresh cream and marshmallows.

SICILIAN ORANGE / CHILLI / BLANCA / TURMERIC

Bonsoy / decaf / strong extra 50c
Almond / macadamia milk extra 70c

TEAS BY TEA CRAFT - \$4.5

COOL

Ginseng, tulsi, lemon verbena, spearmint, liquorice.

CORE

A turmeric blend with ginger and hibiscus.

DIGESTIVE

Lavender, fennel seeds, peppermint and spearmint.

HEAL

Lemon, lime zest, honey and a hint of cassia.

SINGLE ORIGIN - \$5.50

RED MYSTIC

Sweet malt flavour profile.

HEART CHAI

Masala chai blended organic botanicals from the Wayside Chapel rooftop garden.

DRAGON WELL GREEN TEA

Delicate tastes of roasted corn and chestnut.

ORGANIC CHAMOMILE

Floral with a honeysuckle sweetness.

TEA BLENDS - \$4.50

Darjeeling seasonal / Good Morning / Karavan / Earl Grey Blueflower

BREAD/TOAST

SOURDOUGH / MIXED GRAIN - \$5 / GLUTEN FREE \$7

Served with Pepe Saya probiotic butter and choice of Vegemite, peanut butter, Wayside honey, in-house berry jams.

HOUSE MADE SPICED BANANA BREAD WITH COCONUT AND MACADAMIA - \$8

PASTRIES - \$5

Heart brownie, Heart vegan brownie, cinnamon scroll, choc-chip cookies, choc-chip vegan cookies.

CROISSANTS - \$5

Served with Pepe Saya and choice of Vegemite, peanut butter, Wayside honey, in-house berry jams.

HAM AND CHEESE CROISSANT / TOASTIE - \$7

Double smoked ham, Swiss and tasty cheese.

GF - GLUTEN FREE

DF - DAIRY FREE

Dishes may contain traces of nuts

V - VEGETARIAN

VG - VEGAN

BREAKFAST ALL DAY

BACON AND EGG DETOX ROLL - \$12/ + CHIPS \$16

(GF, DF option available)

Bacon, eggs, rocket and house-made harissa aioli on an activated charcoal bun.

VEGETARIAN DETOX ROLL (V) - \$12/+ CHIPS \$16

Haloumi, egg, avocado, roast tomato, rocket and house-made harissa aioli on an activated charcoal bun.

CHICKEN BLAT - \$13/ + CHIPS \$17

Chicken, bacon, lettuce, avocado, house-made harissa mayo on an activated charcoal bun.

Gluten free bread extra \$2.

CACAO AND PUFFED QUINOA GRANOLA - \$15

(GF, DF option available)

With dried fruit, mixed nuts, coconut, blueberry coulis, Greek yogurt and seasonal fruit. Honey labne or coconut yoghurt \$1 extra.

FRESH FRUIT SALAD (GF, VG) - \$14

Fresh seasonal fruit with yogurt. Honey labne or coconut yoghurt \$1 extra.

DUKKAH SCRAMBLED EGGS (V) - \$15

Served with feta and mixed herbs on sourdough.

DUKKAH SCRAMBLED TOFU (VG) - \$15

Served with mixed herbs on sourdough.

HEARTSHROOMS (V) - \$18

Duxelle stuffed portobello mushroom, herbed Meredith Farm goat's cheese, pine nut crumb, rocket and shaved fennel on sourdough.

AVOCADO AND FETA SMASH (V, VG) - \$17

(Vegan option available)

Avocado, cherry tomato, basil, cabbage and radish salad, feta, nuts and seeds with balsamic reduction on sourdough.

TRADITIONAL BREAKFAST - \$18

Eggs any way, bacon, roasted tomatoes, hash browns on sourdough.

MIDDLE EASTERN BREAKFAST (V) - \$20

Poached eggs, marinated feta, baba ganoush, tomato, herb and pomegranate molasses salad, harissa, minted labne, pickled vegetables, served with Za'tar pide.

With lamb kofta - \$25

VEGAN MIDDLE EASTERN BREAKFAST (VG) - \$22

Roasted sweet potato, baba ganoush, tomato, herb and pomegranate molasses salad, harissa, spiced chickpeas, pickled vegetables, served with Za'tar pide.

HUEVOS RANCHEROS - \$20 (V)

Fried eggs with a spicy Mexican capsicum and tomato sauce, black beans, avocado, sour cream, mixed herbs, house-made chilli sauce served with tortillas.

EXTRAS - \$3

Smoky baba ganoush / roast tomato

EXTRAS - \$5

Free range bacon / egg (2) / Haloumi / avocado / mushrooms / hash browns / chorizo / marinated feta

EXTRAS - \$7

Hot smoked salmon / lamb kofta / Middle Eastern chicken schnitzel

LUNCH FROM 11AM

VEGE BOWL (GF, VG) - \$18

Spiced sweet potato and chickpea, crispy kale, zucchini and beetroot noodles, avocado, nuts and seeds with Green Goddess dressing.

SEARED TUNA BOWL (GF) - \$22

Quinoa, brown rice, avocado, cherry tomato, edamame, pickled ginger, wakame, nuts and seeds with tamari, lime and chilli dressing.

IRANIAN CHICKEN SCHNITZEL BOWL - \$22

Crispy spiced chicken schnitzel, Middle Eastern coleslaw, lemon tahini and sumac dressing, minted labne, pickled vegetables, nuts and seeds, served with Za'tar pide.

POACHED CHICKEN SALAD - \$18(GF)

(Vegetarian option available)

Poached chicken, baby cos, zucchini and beetroot noodles, avocado, Heart signature Za'tar, nuts and seeds with Green Goddess dressing.

FISH TACOS - \$22

Crispy flathead, red cabbage, caramelised pineapple, jalapeno, shallots, with honey lime and coriander mayo, fresh lemon and chilli jam.

ALGERIAN SPICED PRAWNS - \$25

Pan-fried garlic prawns with tomato and roast capsicum sauce served with Dukkah, mixed herbs and sourdough.

KIDS BOX - \$10 ALL DAY

BOX 1

Ham and cheese toasties or pancakes, fruit, yoghurt and hardboiled egg with a glass of juice or milk.

BOX 2

Chicken breast nuggets and chips, yoghurt, fruit with a glass of milk or juice.

SIDES

ANDEAN CHIPS (V) - \$10

CHEESE BREAD (GF) - \$6

PLEASE ORDER AT THE COUNTER

HEART CAFE WIFI

USERNAME: HEART CAFE PASSWORD: HEART2026



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COLD DRINKS

ICED - \$5

Latte / Matcha Latte / Chai Latte / Chocolate / Tea

COLD BREW - \$4

WAYSIDE LEMON MYRTLE CORDIAL (SEASONAL) \$4

ORGANIC COCONUT WATER - \$4

ORGANIC SOFT DRINK - \$5 (SEE COUNTER)

COCA COLA - \$4

COKE ZERO - \$4

SPRITE - \$4

SPRITE ZERO - \$4

PUMP WATER - \$4

ORGANIC HEMP KOMBUCHA - \$6

Pomegranate & apple / Mixed berries

ORGANIC KOMBUCHA - \$6

Ginger / mango / tumeric ginger & pear

COLD PRESS JUICES - \$7

HEALTHY HEART Apple, celery, cucumber, kale, mint, pineapple, spinach.

GROOVE IS IN THE HEART Orange, coconut water, pineapple, passionfruit.

HEART OF GOLD Carrot, apple, ginger, tumeric.

MINTED HEART Apple, lemon, strawberry, mint

SMOOTHIES - \$8

MILK BASED SMOOTHIES

BANANA Banana, honey, yoghurt, milk.

MIXED BERRY Mixed berry, banana, yoghurt, milk.

MANGO Mango, banana, yoghurt, milk.

DAIRY FREE SMOOTHIES

LEAN GREEN Spinach, celery, avocado, apples, banana, coconut water

ACAI Organic acai berry, banana, organic guarana, coconut water

TROPICAL Mango, pineapple, passionfruit, coconut water

DRAGONFRUIT Mixed berries, coconut water

MILKSHAKES

Kids \$4.50

Regular \$6.50

TRADITIONAL MILKSHAKES - \$6

Chocolate / Fresh strawberry / Vanilla / Caramel

SPECIALITY MILKSHAKES - \$6

ESPRESSO Coffee, caramel, malt

MALTED MATCHA Matcha syrup, malt, vanilla, ice cream and cream