

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 / TURMERIC 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 / DETOX CHARCOAL - \$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, choc-chip cookies, choc-chip vegan cookies .

GLUTEN-FREE ALMOND AND RASPBERRY & FIG CAKE (GF) - \$5

Add ice cream \$2

PLEASE SEE CAKE DISPLAY FOR OTHER TREATS

GF - GLUTEN FREE

DF - DAIRY FREE

Dishes may contain traces of nuts

V - VEGETARIAN

VG - VEGAN

BREAKFAST ALL DAY

HEART GRANOLA BOWL \$15

(GF, DF & VG option available)

Heart Signature Granola (puffed quinoa, mixed nuts, chia, coconut, cranberries, apricot, cacao), mixed berry compote, with yoghurt and seasonal fruit. Honey labne or coconut yoghurt \$1 extra

HEART PROTEIN PANCAKES \$14 (V, DF

OPTION AVAILABLE)

Banana, oats, egg whites, berry compote, toasted coconut, Greek yoghurt, nuts and seeds. Honey labne or coconut yoghurt \$1 extra

EGGS ON TOAST - \$12

Poached, fried, or scrambled, with sourdough.

DUKKAH SCRAMBLED EGGS - \$16

With house-made dukkah, feta, mixed herbs and sourdough

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

(Vegan option available)

Avocado, cherry tomato, rocket, feta, nuts and seeds with balsamic reduction on sourdough

EXTRAS - \$3 Roast Tomato

EXTRAS - \$5 Free range bacon (2) / egg (2) / hash browns

(2) / avocado smash / haloumi (3) / marinated feta

EXTRAS - \$6 Hot smoked salmon

HEART BREAKFAST BOWL (VG, GF) - \$18

Chickpea walnut falafel, beetroot hummus, cherry tomatoes, mixed herbs, pomegranate molasses salad, haloumi, harissa, and a poached egg

BACON AND EGG DETOX ROLL - \$12

+ HASH BROWNS \$16

Bacon, eggs, rocket and house-made harissa aioli on an activated charcoal bun. Gluten free bread extra \$2

VEGETARIAN DETOX ROLL (V) - \$12

+ HASH BROWNS \$16

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

Gluten free bread extra \$2

CHICKEN BLAT - \$13 + HASH BROWNS \$17

Chicken schnitzel or grilled chicken breast, bacon, lettuce, avocado, house-made harissa mayo on an activated charcoal bun. Gluten free bread extra \$2

HAM AND CHEESE TOASTIE - \$8

TOMATO AND CHEESE TOASTIE \$8

HAM, TOMATO AND CHEESE TOASTIE \$9

GRILLED CHICKEN SALAD (GF) - \$18

Grilled chicken breast, baby cos, zucchini & beetroot noodles, feta, avocado, cherry tomato, pomegranate, Heart signature za'tar, and salsa verde

VEGETARIAN BOWL - \$18 (V, GF)

Moroccan spiced roast vegetables, carrot puree, herbed quinoa, brown rice, baby spinach, minted yoghurt, and dukkah

Add Haloumi \$5

Vegan Option with Avocado Smash

SEARED SALMON BOWL - \$22

Seared Salmon, carrot puree, shaved cauliflower and green apple, coconut kale, nuts and seeds with salt bush, white miso, tamari and sesame dressing

FISH TACOS \$18

Crispy whiting, red cabbage, caramelised pineapple, jalapeno, shallots, house chilli, honey, lime & coriander mayo

VEGAN BURGER - \$15

Cauliflower and chickpeas patty, avocado smash baby spinach, dried onions, chilli jam, and vegan cheese

SANDWICHES - TOASTED/FRESH

Gluten free bread extra \$2

HEART REUBEN - \$14

Spiced pastrami, sauerkraut, pickles, Swiss cheese, Russian dressing and Dijon mustard

SIDES

Heart Chips - \$8 Hash Browns (v) - \$5

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 / turmeric 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, turmeric.

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 - \$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



FOLLOW US & TAG YOUR PHOTOS
@heartcafebondi #HeartCafebondi