

## cold drinks

**still or sparkling water**  
\$4.5

**lo bros kombucha**  
cola/ lemon, lime & bitters/ ginger beer  
\$4.5

**two boys kombucha**  
french kiss (hibiscus, chamomile, lavender & vanilla)  
silk road (ginger, lemon myrtle, cinnamon & clove)  
\$4.5

**HRVST st. cold pressed juices**  
beetroot & apple/ watermelon & pear  
\$4.5

**iced delights**  
iced coffee, iced chocolate, iced mocha, iced chai,  
iced matcha w/ milk of choice  
\$6.5

**house made cold pressed orange juice**  
\$4.0

## smoothies

\$9.0 all smoothies

**acai (ve, gf)**  
acai pulp blend, banana, coconut water

**turmeric fix (ve, gf)**  
banana, orange, pineapple, lemon, turmeric &  
cocowhip

**banana (gf)**  
banana, maple, cocowhip & chai spices w/ milk of  
your choice

**raspberry delight (ve, gf)**  
raspberries, strawberries, lemon, apple juice &  
cocowhip

**green out (ve, gf)**  
banana, spinach, super greens cold pressed juice &  
spirulina

**energise me (ve, gf)**  
banana, almond milk & raw workout superfood blend

**super green (ve, gf)**  
banana, almond milk & raw prebiotic greens  
superfood blend

**raw cacao power (ve, gf)**  
banana, coconut milk, raw cacao, maca, raw protein  
isolate, maple, & cocowhip

## hot drinks

choose from 6 different specialty milks: organic  
cows, bonsoy, almond, macadamia, coconut or oatly  
+ honey 50c  
+ maple syrup 50c

**coffee**  
\$4.0 small  
\$4.5 medium  
+ vanilla, hazelnut or caramel 50c

**yarra valley organic teas**  
english breakfast/ earl grey/ peppermint/  
green/ lemongrass & ginger/ relax herbal blend  
\$4.0

**vegan hot choc (bonsoy)**  
\$4.5

**vegan dark hot choc (bonsoy)**  
\$5.0

**spiced hot choc (almond milk)**  
\$5.5

**vegan chai latte (bonsoy)**  
\$5.5

**dandelion chai latte (bonsoy, contains honey)**  
\$5.5

**golden latte (coconut milk)**  
\$5.5

**matcha latte/ maple matcha latte (coconut milk)**  
\$5.5

**gingerbread latte (bonsoy)**  
\$5.5

**gf: gluten free**  
**gfo: gluten free on request**  
**ve: vegan**

**organic sourdough toast ve, gfo**

w/ vegan butter  
\$8.0  
+ half avo \$4.0  
+ vegan bacon \$4.0  
+ poached egg \$3.0

**warming porridge ve, gfo**

cinnamon oat porridge w/ berry compote,  
roasted pear, vanilla coyo & crushed almond  
granola  
\$16.0

**smashed sweet potato ve, gfo**

thick cut organic multigrain w/ charred  
zucchini, almond feta, apple chilli sauce,  
crispy kale & almond dukkah  
\$18.0  
+ poached egg \$3.0

**hummus bowl ve, gf**

spiced pumpkin hummus loaded w/ roasted  
cauliflower, kale, crispy chickpea & herb salad  
w/ lemon tahini  
\$16.0

**jerked cassava chips ve, gf**

jamaican style sweet and spicy chips w/  
chipotle mayo  
\$12.0

**salad of the day ve, gf**

see staff for today's selection  
\$12.0

**house made vegan sausage roll ve, gfo**

\$10.0  
+ salad of the day \$6.0

**jackfruit & black bean enchilada ve, gf**

w/ vegan cheese & smashed avo  
\$9.0  
+ salad of the day \$6.0

**toasted sandwiches ve, gfo**

see staff for today's selection  
\$12.0  
+ salad of the day \$6.0

**today's soup ve**

see staff for today's flavour  
\$8.0  
+ bread \$2.0

**sweet potato chips ve, gf**

w/ murray river pink salt & vegan mayo  
\$5.5 side  
\$8.5 regular

Our food is lovingly made using organic produce  
directly from the market where possible.

Please no substitutions or alterations.

NB: Whilst we endeavour to accomodate for  
allergies and intolerances, our cafe uses gluten,  
nuts, seeds, eggs, milk & other allergens. Please  
inform staff of any dietary requirements prior to  
ordering. The Wholefood Merchants Cafe will not  
assume liability for adverse reactions from the  
food consumed, or items one may come in  
contact with.