

# PASTURE & CO.

OPEN DAILY AT 7AM - 3PM KITCHEN CLOSSES AT 2PM  
FRIDAY & SATURDAY 7AM - 7PM

## Organic oat granola \$16.5

toasted organic oats, almonds, dried pear, fig, cranberry and currents & topped w/coyo, seasonal fruit & honey.  
Your choice of milk on side .EF DF

## B + E bun \$16.

Crispy bacon, fried egg, burger cheese, smoked aioli, rocket w/ house made bbq sauce on a milk bun

## Breakfast burger \$16

Jalapeno beef patty + scrambled egg, swiss cheese, chilli jam & garlic yoghurt, baby spinach on milk bun. Gf option

## Free range eggs \$14.5

Poached - Fried or Soft Scrambled on organic sourdough and smokey tomato relish. NF GF Optional

## Eggs Benny \$18.5

poached free range eggs + baby spinach on organic sourdough + house made hollandaise sauce.  
NF. GF optional  
add Bacon or 'Hot Smoked' Salmon + \$7.

## Zucchini + Potato Rosti \$18.5

On greens, herb aioli & beetroot hummus, avocado and macadamia nut dukkha  
GF EF DF Vegan. NF optional

## Goodness bowl \$23

greens, zucchini noodles, organic black rice, avocado, kimchi, kale, + tahini dressing.  
plus chicken or hot smoked salmon or smoked tofu. GF

## Green bowl \$19

Broccoli, kale, cucumber, quinoa, basil pesto & goat cheese +toasted almond, pomegranate and seeds topped with 1 poached egg .GF

## Free range Beef and bacon Burger \$19.5

w/ tomato, caramelised onion, cheese, smokey tomato relish & aioli, greens on milk bun + roasted potatoes and dill pickle. \*make it a double beef and cheese + \$6  
GF optional

## Korean Chicken Burger \$19.5

- w/gochujang glaze, Asian pickles, iceberg lettuce & japanese mayo on a milk bun + side of roasted potatoes  
GF optional

## Croque Madame \$16.50

Organic sourdough croissant filled with Smoked ham, Gruyere cheese, mustard, bechamel sauce + a fried egg.

## Chilli scrambled eggs \$18.5

soft scrambled w/grilled tomatoes, chorizo crumb, Meredith goat cheese + house made pickled chilli on Organic sourdough & chilli oil NF GF optional

## Truffle mushrooms \$18.5

Australian grown Field, king brown, button & oyster mushrooms with Truffle, garlic + thyme on organic sourdough with macadamia butter & Dukkha.  
NF GF Vegan optional

## Scrambled tofu \$18

scrambled smoked tofu, capsicum, onion, spices, coconut cream, sweet potato, herb oil & crispy curry leaves, served on sourdough. Vegan GF optional

## Avocado & Heirloom Tomato \$18.5

- Organic sourdough, house made macadamia nut butter, herb oil + dukkha EF DF NF Vegan, GF option

## French croissant toast \$18-

creamy cinnamon & vanilla egg dipped croissant toasted with mascarpone, maple syrup, queen garnet plum + caramelised pear.  
Add house smoked Bangalow maple bacon +\$8

## Ricotta Pancakes \$18.5

- with vanilla mascarpone, caramelised banana, biscoff nut crumb + maple syrup

## Kiddos Under 12.

1 Fried egg on 1 slice of sourdough \$7  
2 stack pancakes w/ice cream and Maple syrup \$13  
Avocado on 1 slice of sourdough \$7

## + Sides

Free range Bangalow bacon \$7  
deep fried Haloumi \$6  
Mushroom \$6  
Hot Smoked Salmon \$7  
Avocado \$5  
Free range eggs (1) \$3. (2) \$6.  
Free range scrambled eggs (2) \$7  
Roasted Tomatoes \$4  
Chicken \$6  
Hot smoked Tofu \$6

# PASTURE & CO.

## COLD DRINKS

### Banana smoothie \$9.5 GF

Organic milk, yoghurt, ice cream + honey.

### Strawberry smoothie \$9.5 VGF

Strawberries, Pineapple & coconut + strawberry sorbet

### The mermaid smoothie \$11.5 VGF

coconut milk banana, blue spirulina & maple syrup topped with berries, coconut and almond flakes.

### Milkshakes \$8.5

Organic milk + vanilla ice cream GF  
Chocolate strawberry caramel vanilla

### Organic sparkling drinks \$4.60

Lemonade - cola - ginger

### Cold pressed juice \$9.5 see our daily board

#### |ICED| \$9.5.

\*Iced Coffee \*chocolate \*mocha.

Organic milk, ice cream, ice + fresh cream

#### ||JUST ICED| \$6.5

\*latte \*black \*Chai

## ORGANIC TEA & COFFEE

### Organic loose-leaf tea Pot \$6.60

English breakfast

Green tea with cinnamon and Cardamon  
Peppermint

Sticky wet Prana chai tea brewed with your choice of milk  
Yerbra mate hibiscus Rose Calendula  
Yerbra mate

### |LEAF & BERRY COFFEE|

Espresso \$3.60 Latte \$4.60 Piccolo \$4.10

Flat white \$4.60 Cappuccino \$4.60 Long black \$4.60

Chai latte \$5.60 Ginger snap Latte on chai \$5.60

### Chagaccino \$6.5

Mocha latte powered by mushrooms, this coffee alternative tastes and does good, reducing stress, clearing your skin and supporting the immune system. Brewed on your choice of milk.

### Majic Matè \$6.50

Organically farmed yerbra mate blended with Peruvian cacao for energy, stamina and endurance, memory, cognitive function and of course gut health, brewed on your choice of milk.

### Organic Hot Cacao' \$5.6

chocolate by Cosecha organics  
marshmallows optional

## HAND CRAFTED BEER

### All the locals

Currumbin valley Brewing Co. Currumbin Valley.

Hoppers Brewing Co. Eco Village.

Precinct Brewing Co. Miami.

Black Hops Brewery. Burleigh.

...also on tap...

Hard Fizz. Burleigh.

Raw Earth Kombucha. Burleigh.

## VIRGIN COCKTAILS

### Tonic & soda \$8.50

Rosemary & cucumber tonic  
Orange & dandelion tonic  
Raspberry & lemon soda

### Piña colada \$10.50

Clovendoe botanic distilled gin, non-alcoholic,  
pineapple and coconut juice over ice.

### Virgin foghorn \$10.50

Clovendoe botanic distilled gin, non-alcoholic,  
ginger ale and lime over ice.

## WINE LIST

### Plus & Minus Zero Alcohol

G\$8. B\$21

Rosè

Pinot Grigio

### Earth Mother Organic

G\$10.5 B\$29

Pinot Gris

### Tread Softly Minimal

preservative G\$9. B\$26

Rosè

Suavignon Blanc

### Cowpink Organic Preservative

free B\$28

Prosecco

Pino Gris

### Vanden Estate G\$9 B\$24

Moscato

Tempranillo B

shiraz

Durit B

## COCKTAILS

### Spiced Rum \$14.

Capricorn spiced rum  
ginger ale and lime.

### Margarita \$16

Tequila + triple sec, sugar syrup, fresh lime  
juice over ice

### Espresso Martini \$16

Espresso, vodka + kahlua liqueur

### Italian Friend \$18

Blood orange gin, grapefruit juice, vanilla,  
Campari + egg white.

### Whiskey Sour \$16

Jameson, lemon +egg white

### Ester \$16

Cloudy apple, vodka, Cointreau, lime

### Pink punch \$16

Moscato, vodka, organic lemonade, ice and  
berries



**PASTURE & CO.**

**FRIDAY & SATURDAY 2.30PM TO 7PM**

**Warmed olives \$8**

**Smoked mozzarella \$16**

gooey pan melted smoked mozzarella w/flat bread

**Smoked salmon Pate \$18**

with Lavosh fried capers & dill

**Antipasto board \$30**

Cured meats, two cheeses, chargrilled eggplant, pickled onion, drunken grapes and organic sourdough loaf w/ cultured butter.

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**Mushroom burger \$16**

grilled mushroom & haloumi, fresh tomato, greens, pickled onion and garlic yoghurt sauce.

add fries + \$5

**Dirty beef burger \$16**

two beef patties, cheese, onion rings, house made bbq sauce, relish, smokey aioli & rocket on a milk bun.

add fries +\$5

**Pizza \$18**

Salami, olive & mozzarella.

Pumpkin, eggplant, roasted capsicum, pesto & mozzarella.

**Korean chicken bowl 18.5**

w/ gochujang glaze, asian pickle, black rice, greens, kimchi and Japanese mayo.

GF

**Sweet potato chips \$8**

- with smokey aioli

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Moscato  
Tempranillo B  
shiraz  
Durit B

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Prosecco  
Pino Gris

### Fran.k Preservative free G9.5 B\$28

Chardonnay  
Pinot Noir

### Wild Folk wild yeast fermentation no added sulphites G9 B\$26

Natural Nero D'avola

## COCKTAILS

### Spiced Rum \$14.

Capricorn spiced rum  
ginger ale and lime.

### G&T \$14

OG  
Dandelion & orange  
Exotic spiced tonic

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Espresso, vodka + kahlua liqueur

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