

# PASTURE & CO.

OPEN SUNDAY TO THURSDAY AT 7AM - 3PM KITCHEN CLOSSES AT 2PM  
FRIDAY 7AM - 7PM SATURDAY 7AM TO 4PM

## Granola \$16.50

house made with dried fruits served with coconut yoghurt, berries and seasonal fruit with your choice of cold or warmed milk

## B + E bun \$16.50

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

## Breakfast burrito \$18.50

Corn and black bean salsa, avocado, scrambled egg, roast capsicum, cheddar and spinach.  
add chorizo crumb +\$4

## Eggs benney \$18.5

poached free range eggs + baby spinach on organic sourdough + house made hollandaise sauce.  
NF. GF optional add house smoked pork belly + \$8.

## Goodness bowl \$26

Roasted cauliflower, charred green, quinoa, cherry tomatoes, avocado & seed mix +chimmichurri.  
with your choice of tofu, grilled chicken, or halloumi.  
GF VO

## Soba noodle salad \$24

Organic soba noodles, snow peas, carrot, red cabbage, green onion & spinach topped with a soy lime dressing with your choice of house smoked salmon or pork belly or smoked tofu.  
NF DF VO

## Free range beef burger \$21

w/ beetroot, cheese, tomato, caramelised onion, smokey bbq sauce & aioli, greens on milk bun + smashed chats, smoked aioli and dill pickle.

\*load me up add fried egg, grilled pineapple & bacon + \$8

## Chicken burger \$22.5

- w spiced grilled chicken tenders, charred pineapple & avocado + pickled chilli, aioli & greens on a milk bun, with smashed chats & smoked aioli.

## Shakshuka \$19

Baked eggs in spiced tomato, capsicum & onion sauce with Meredith goat cheese + garlic oiled organic sourdough to mop up all that saucy goodness.  
add chorizo crumb +\$4

## Chilli scrambled eggs \$20.5

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

## Field mushrooms \$22

Australian grown field mushrooms on organic sourdough with spinach + whipped feta, basil garlic oil & macadamia nut dukkha  
NF GF Vegan optional  
add poached eggs (1) +\$3 (2) +\$6

## Smashed Avo \$22

+ cherry tomatoes, macadamia nut butter + Meredith goat cheese, (VO soy feta) Pomegranate glaze & macadamia nut dukkha on organic sourdough.

## Zucchini + potato rosti \$20.5

On greens, herb aioli & roasted pumpkin hummus, avocado and macadamia nut dukkha  
GF EF DF VO. NF optional

## Falafel wrap \$18

fresh beetroot, carrot, wild rocket, pumpkin hummus & aioli VO NF DF

## Blat \$22

crispy bacon, organic Ground Grocer lettuce, fresh tomato & avocado, truffle mayo on organic sourdough.  
GF optional

## French croissant toast \$19

creamy cinnamon & vanilla egg dipped croissant toasted with organic vanilla coyo ice cream, toasted coconut flakes, fresh strawberries & biscuit nut crumb, macaron + maple syrup  
add bacon + \$7

## Ricotta pancakes \$21

- with fresh mango, banana, berries, peach puree, coconut yoghurt + maple syrup

# PASTURE & CO.

## NIBBLES

Hot pretzel \$4.50

Sticky roasted nuts \$8 gf vg

Marinated olives \$8 gf vg

## SHARE

### Tempura Cauliflower \$14

lightly spiced tempura cauliflower with aioli VG GF

### Fish taco (2) \$19

Fried Barramundi, jalapeno slaw, charred corn, pickled onion, smoked aioli, coriander & charred lime.

### Grilled chicken skewers (4) \$18

with honey rum glaze

### brisket sliders (2) \$18

house smoked brisket smothered in bbq sauce, cheddar, caramelised onion, smoked aioli. add chips + \$6

## MAINS

### Falafel plate \$18

falafels with quinoa, roasted capsicum, wild rocket, pumpkin hummus & tahini  
(GF VG)

### Reuben \$22

house made pastrami, pickles, sauerkraut, pickled onion, thousand island dressing and Swiss cheese toasted on organic sourdough.

### Goodness bowl \$28

roasted cauliflower, charred greens, quinoa, cherry tomatoes, avocado, seed mix  
and chimmichurri. gf vg  
add your choice of tofu, grilled chicken or halloumi.

### Soba noodle salad \$26

Organic soba noodles, snow peas, carrot, red cabbage, green onion & spinach topped with a soy lime dressing with your choice of house smoked salmon or pork belly or smoked tofu. NF DF VO

### Mushroom burger \$20

Grilled mushrooms, lettuce, tomato, caramelised and whipped feta on milk bun with smashed chats. gfo vgo

### Beef burger \$22

beetroot, cheese, tomato, caramelised onion, smokey bbq sauce & aioli, greens on milk bun + smashed chats, smoked aioli and dill pickle.  
GFO)

## SIDES

Smashed Chats \$10.gf vg

Fries \$10. gf vf

Charred greens w/basil & garlic oil \$10 gf vg

Smashed Chats \$10

le and rosemary sea salt (VG GF)

# PASTURE & CO.

## KIDS U12

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  
Cheese burger \$12

## SIMPLE + SIDES

### Free range eggs \$14.5

Free Range Bangalow Bacon \$7  
Deep Fried Haloumi \$6  
House Smoked Pork Belly \$8  
Mushroom \$6. Avocado \$5  
House Smoked Salmon \$7  
Free Range Eggs (1) \$3. (2) \$6.  
Free Range Scrambled Eggs (2) \$8  
House Smoked Tofu \$6

## HOT DRINKS

### |Social Espresso COFFEE|

#### Chagaccino \$6.5

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

#### 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

## COLD DRINKS

### |SMOOTHIES & MILKSHAKES|

#### 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

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

#### Organic Golden milk smoothie \$11.5 VGF

coconut milk, local banana, Golden milk & maple syrup topped with berries, coconut and almond flakes.

#### Chocolate malted milkshake \$10.5

Organic milk + double scoop of vanilla ice cream, malt +  
Naked chocolate sauce GF

#### Milkshakes \$8.5

Organic milk + vanilla ice cream GF  
strawberry caramel vanilla

### |COLD PRESSED JUICE & ICED TEA|

#### Creative juice \$9.5

Pineapple, celery, cucumber,  
lemon & apple over ice.

#### Dreamer \$9.5

Pineapple, coconut water,  
blue spirulina & lime over ice.

#### Lemon zest iced Tea \$8

over ice with fresh lemon & mint.

#### |ICED| \$9.5.

\*Iced Coffee \*chocolate \*mocha.  
Organic milk, ice cream, ice + fresh cream

#### |JUST ICED| \$8

\*latte \*black \*Chai  
Iced Matcha made on oat \$9.5

#### Organic sparkling soda \$4.60

Cola  
ginger beer  
lemonade

# PASTURE & CO.

## COCKTAILS

**Mimosa \$12**  
orange or apple

**Bellini \$16**  
Peach & Mango spritz

**Mango daiquiri \$16**  
Vodka + Malibu with  
mango & lime

**Bloody Mary \$14**

**Martini \$16**  
**Espresso**  
with cold brew, vodka & kahlua.

**French Martini**  
with Chambor, vodka &  
pineapple coconut juice.

**Margarita \$16**  
Herradura Plata Tequila  
OG or Chilli

**Whiskey Sour \$16**  
Jameson, lemon +egg white

**Spiced Rum  
& dark soda  
\$14.**  
Capricorn spiced rum  
with a dark soda of orange peel,  
ginger, smoked vanilla & kola nut.

## VIRGIN COCKTAILS

**Virgin foghorn \$10.50**  
Clovendoe botanic distilled gin, non-  
alcoholic, ginger ale and lime over ice.

**Tonic & soda \$8.50**  
Rosemary & cucumber tonic  
Clovendoe botanical G & T

**Piña colada \$10.50**  
Clovendoe botanic distilled gin, non-  
alcoholic, pineapple and coconut  
juice over ice.

## SPIKED JUICE

**Creative juice spiked  
with Vodka \$16**  
Cold pressed  
pineapple, celery, cucumber,  
lemon & apple over ice.

**Dreamer spiked  
with Malibu \$16**  
Cold pressed  
pineapple, coconut water,  
blue spirulina & lime over ice.

**G & T**  
**Long rays tonics**  
infused with natural ingredients for  
great taste with less sugar

**Wild flower**  
Signature gin + pacific tonic \$16  
pink gin + citrus tonic \$18

**Brookies Gin \$18**  
byron dry  
byron slow +\$2  
cumquat

## ON TAP

Rotating on our taps are  
Earth beer company.  
Spangled drongo.  
Wandana.  
Boxer brewing co.  
Hound and stag.  
Aether Brewing.  
Currumbin Valley brewing.

## WINE LIST

### WHITE

**Tread Softly**  
**Minimal preservative**  
G\$9. B\$26  
Sauvignon Blanc

**Fran. K**  
G\$9.5 B\$28  
Chardonnay

**Earth Mother Organic**  
G\$10.5 B\$29  
Pinot Gris

**Plus & Minus Zero Alcohol**  
G\$8. B\$21  
Pinot grigo

### ROSÈ

**Tread Softly**  
**Minimal preservative**  
G\$9. B\$26  
Rosè

**Plus & Minus Zero Alcohol**  
G\$8. B\$21  
Rosè

### PROSECCO

**Cowpink Organic Preservative**  
free B\$28

### RED

**Plump Bare** G\$8. B\$22  
Grenache served chilled.

**Fran. K** G\$9.5 B\$28  
Pinot noir

**Wild folk**  
G\$9. B\$28  
gsm