

PASTURE & CO.

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

Cinnamon & rasin bagel \$6

toasted with whipped honey cream cheese .

Granola \$16.5

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

B + E bun \$16.5

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

Breakfast burrito \$18.5

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

Grilled Peach & Prosciutto salad \$20.5

with wild rocket, Meredith goat cheese, roasted sticky nut,
toasted sourdough, balsamic glaze & basil. p
add a glass of Sauvignon Blanc +\$9

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.

Sides

House baked Hot pretzel with cultured butter \$4.50

Marinated olives \$8 gf vg

House made Sticky roasted mixed nuts \$8 gf vg

Smashed Chats \$10.gf vg

Fries \$10. gf vf

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

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 with honey rum glaze 4) \$18

brisket sliders (2) \$18

house smoked brisket smothered in bbq sauce, cheddar, caramelised onion, smoked aioli.

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)

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

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

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 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.

Love \$9.5

strawberry lime mint over ice

Iced Tea \$8

Lemon zest or
Sneaky Peach
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.

Drunken Monkey \$16
Malibu + spiced rum, orange pine juice
& bitter topped with fresh ground
nutmeg and cherry syrup.

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.

Lord Lamington \$14
Wild flower Lamington vodka with
a dark soda of orange peel,
ginger, smoked vanilla & kola nut.

White Zombi \$16
Capricorn Spiced rum, Bacardi, fresh
lime, pineapple juice & vanilla.

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

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.

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
Suavignon 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

Cowpunk 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



On tap

Earth Beer Company The Lighting Lager. 3.0% ABV

She's made for those hot summer days. This lager is striking, crisp and dangerously refreshing. A mid-strength beer created for all.

Black Flag Brewing. Punk rock girl fairy floss sour. 4.5% ABV

Tastes as good as it sounds!! Get it while its hot.

Boxer brewing Co. Mexcian style lager 4.5% ABV

No fuss, easy with everything, what you see is what you get with this crisp, and light Mexican-style Cerveza. Perfect for a laid-back day

Aether brewing Co. White Peach Seltzer. 3.5%ABV

With peach and native Quandong resulting in a delightful combination. It offers a delicate, sweet aroma and showcases flavors reminiscent of fresh peach jam and subtle hints of citrus, minimal sugar and is free from preservatives and additives.

Aether brewing Co. Ginger beerd 4.3%

Traditionally brewed and fermented, our ginger beer delivers a refreshing ginger blast in every sip. We've used a gluten free grain base and truckloads of fresh Queensland ginger for the perfect combo of semi-sweet and slightly spicy, topped off with a rounded mouthfeel.

Hound & Stag brewing Co. Flying circus. 4.1% ABV

Tart and very refreshing. Subtle apple and sea salt aromatics greet the nose. The malt is subtle grainy white bread with hints of apple and spice. The hops are gently earthy and herbal.

This is a fun interactive beer by adding the syrups to create your own flavoured beer! see the selection at the bar to choose your flavour.

Black Flag Brewing. Old school draught. 4.7%

A classic Aussie draught but with style. This beer is built on our love of the classics, it's simple and familiar, full of flavour and right at home in every esky on a summers evening.

A classic redefined. Clean, crisp malt flavours with low bitterness.

Spangled drongo. Pale ale

Aussie pale ale style with a slightly lower carbonation for maximum session-ability.

**Want to taste more than one?
beer tasting paddle + pretzel bowl!
you choose the 4 beers \$18.**