



street
organics

est. 2011

SPRING MENU

HOT DRINKS

COFFEE	4.0/5.0
ESPRESSO	3.0/3.5
HOUSE BREWED CHAI	4.0/5.0
HOT CHOCOLATE	4.0/5.0
DANDELION LATTE	4.0/5.0
TURMERIC & GINGER LATTE	4.0/5.0
MATCHA LATTE	4.5/5.5
CHAGA MOCHA LATTE	4.5/5.5
MORINGA MAPLE LATTE	4.5/5.5
ORGANIC JASMINE & GREEN TEA BALL	
watch it bloom in the pot...	4.9 (for 1)
ORGANIC TEAS & HERBAL TEAS	
see hot drinks board for flavours	3.8 (for 1)
	7.5 (for 2)

COLD DRINKS

GREEN SMOOTHIE	fo, gf, p, v	9.5
BERRY CACAO SHAKE	gf, p, v	9.5
BANANA CHAI SMOOTHIE	gf, p, v	9.5
GREEN FRAPPUCCINO	gf, p, v	10.5
spinach, cashew, coconut & espresso shot		
COCONUT FRAPPUCCINO	gf, p, v	10.5
coconut milk, cashew & espresso shot		
GREEN-A-COLADA FRAPPE	gf, v, p	9.5
pineapple, coconut & spinach		
ICED COFFEE	gf, p, v	9.5
ICED CHOCOLATE	gf, p, v	9.5
COLD DRIP COFFEE	gf, p, v	5.9
KOMBUCHA MOCKTAIL	gf, p, vo	8.9
See Fridge for other cold drink options		

MILKS & EXTRAS

Choose from A2 Full Cream or Skinny Milk or:

Coconut Milk or Bonsoy	+ 50c
House-Made Almond Milk	+ 80c

Extra Shot	+ 50c
Coconut Oil / Butter	+ 1.0
Pea Protein or Hemp Powder	+ 1.0
Spinach	+ 1.0
Peanut Butter	+ 1.0



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SNACKS

FETTA AVOCADO & TOMATO	gfo	11.9
served with goats milk fetta on 2 slices of sourdough toast		
PALEO TOASTIES	gf, p, v	10.9
2 x paleo toast with almond butter, banana & pepitas		
EXPRESS POACHED EGGS	gfo, po	10.9
2 eggs + vegan pesto on sourdough		
TRIO OF DIPS	gfo, v	10.9
three vegan dips with warm sourdough		

SIDES

AVOCADO	3.0
FREE RANGE POACHED EGG	3.0
FREE RANGE CHICKEN	4.0
TUNA	3.0
FREE RANGE HAM / PULLED PORK	4.0
HOUSE-MADE BAKED BEANS	3.5
HOUSE-MADE SAUERKRAUT	1.5
HOUSE-MADE VEGAN PESTO	3.0

SWEETS

MANGO SMOOTHIE BOWL	gf, v	15.0
made with mango, banana, cashews, nuts & seeds + peanut granola \$2		
GREEN CHAI SMOOTHIE BOWL	gfo, v	15.0
spinach, banana, supergreens, chai spices, nuts & seeds. + peanut granola \$2		
HOUSE MADE GRANOLA	gf, v	14.5
toasted nuts, seeds, goji & peanut butter with poached fruit & almond milk		
TOAST WITH JAM	gfo, vo	7.9
house-made jam, organic butter* or vegan butter on 2 pieces of sourdough		
ACAI BOWL	gf, p, v	15.0
banana, blueberries, acai, nuts & seeds add granola \$2		

*Organic Butter is available if vegan butter isn't your thing

10% OFF FOR MEMBERS

Street Organics Member discount applies
Visit streetorganics.com/members for info

SPECIALS

See our specials boards & fridge displays for other options including soups, curries, slow cooked stews, salads etc, catering for those following vegan, low fodmap and paleo diets.

Suggestions and feedback always welcome!

SAVOURY

SOUP & TOAST – see specials board	gf, vo	10.5
served with sourdough, gf or paleo*		
BONE BROTH & MISO SOUP		7.9
house-made broth, served in a mug*		
STEWES & CURRIES - see specials board		
served with brown rice or cauliflower rice (add \$2)		
CAULIFLOWER HASH BROWNS	gf, p	14.0
with house-made relish, ruby slaw & goat milk fetta		
SMASHED AVO		13.0
served with dukkah, goat milk fetta & sprouts on sourdough, gf or paleo*		
++ add a poached egg		16.0
PULLED PORK ON TOAST		15.5
slow cooked free range pork, on sourdough or gf toast* with a side of spinach & grated root veggies + kraut		

*Meals on this page can be served with house-made paleo toast - add \$2

PALEO BREAD

Our paleo bread is a small, nutrient dense nut & seed loaf, so we serve sandwiches etc open with 3 small slices where paleo toast is preferred.

See fridge for our paleo bread loaves to take home!

ALL DAY BREAKFAST

BREAKFAST BOARD	gfo	17.0
poached eggs on sourdough or gf* + granola & poached fruit + coffee		
VEGAN BREAKFAST BOARD	gfo, v	17.0
house-made baked beans on sourdough or gf* + granola & poached fruit + coffee		
BIG BREAKFAST	gfo, po	22.0
free range ham & poached eggs on sourdough or gf* toast + house baked beans, sauerkraut & coffee		
++ cauli hash brown		25.0
VEGAN BIG BREAKFAST	gfo, po, v	22.0
smashed avocado on sourdough or gf* toast + house baked beans, side salad & sauerkraut & coffee		
++ cauli hash brown		25.0
POACHED EGG & HAM	fo, gfo, po	14.0
free range ham with 2 eggs served on sourdough or gf* toast with root veg salad (low FODMAP diet, specify gf toast and no beetroot in salad)		
++ add avocado		17.0

THURSDAY NIGHTS

Open Thursday nights, serving dinner from 6pm til late. See fb or ig for weekly menus and streetorganics.com/events for Monthly Vegan Feasts & Vegan High Teas

TOASTIES

PULLED PORK	12.5
warm pulled pork, with soy mayo & root veg salad + beetroot jam	
CHICKEN & PESTO	gfo 10.5
free range chicken breast, & house made vegan pesto with root veg salad	
TUNA & MAYO	gfo 10.5
sustainably caught tuna, with soy mayo and root veg salad,	
EGG & SPINACH	gfo 10.0
free range egg, soy mayo and baby spinach leaves	
HAM & CHEESE	gfo 9.5
free range ham and organic vintage cheddar (this is the only menu item containing a cow's milk ingredient...)	
HOMMUS & PESTO	gfo, v 10.0
house-made vegan pesto and hommus, with root veg salad	

*All toasties available with sourdough or
gluten free bread

WRAPS

Made to order with quinoa flat bread or nori
with shredded root veg salad

Choose from:

VEGAN PESTO	gfo, p, v	10.0
HOMMUS	gfo, v	10.0
CHICKEN	gfo, po	10.9
TUNA	gfo, po	10.9
HAM	gfo, po	10.9
PULLED PORK		12.0

*all meat options can be served with your
choice of vegan pesto, hommus or soy mayo

KEY

FO - Low FODMAP Option Available

GF - Gluten Free / GFO = GF Option

P - Paleo / PO = Paleo Option

V- Vegan / VO = Vegan Option

Everything except our ham and cheese toastie
(and optional butter) is prepared without
refined sugar or cow's milk products, Our
ingredients are GMO free, organic & local
wherever possible.

If you are coeliac or highly sensitive to anything
at all, please advise our staff before ordering.

1430 High St Malvern | Phone Orders 9972 8329
Kitchen open 8am-3.30pm Mon-Sat, 9-1.30pm Sun
Open late for dinner & take away on Thursday nights



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