



street
organics™
est. 2011

Menu

**Welcome to Street Organics Takapuna...
a little café with a big story!**

Our doors opened on 11 January this year, with a great crew that is passionate about quality, organic wholefoods. We love what we do and we hope you do too. We're for lovers of wholefoods and followers of paleo, gluten free, vegan and low FODMAP lifestyles.

Everything is made from scratch in our open kitchen using fresh, local, organic ingredients wherever we possibly can. We make it with love and good conscience, using eco-friendly products, we compost, we recycle and we strive to minimise waste.

Our menu changes regularly and we have daily specials, depending on seasonal availability. There are in-store events to come, dinner trading, a bulk wholefoods co-op and Membership program. See our website for a sneak preview, and read more about how we began. Thank you for your support, we love being here in Takapuna!

HOT DRINKS

SHORT BLACK / MACCHIATO	3/3.3
LONG BLACK / L MACCHIATO	3.5/3.8
AMERICANO	3.8
PICCOLO	4
FLAT WHITE, CAPPUCCINO,	4/4.5
LATTE, HOT CHOCOLATE	4/4.5
MOCHA	4.5/5
S.O. WINTER BREW	5/5.5
lemon, honey & ginger	
HOUSE SPECIALTY LATTES:	5/5.5
chai	
turmeric & ginger	
matcha	
beetroot	
ORGANIC TEAS:	4.5/6.5
lemongrass & ginger	
spearmint & liquorice	
red clover & lemon	
chamomile	
english breakfast	
earl grey	
green tea	
chai rooibos	

COLD DRINKS

GREEN SMOOTHIE	9.9
BERRY CACAO SHAKE	9.9
BANANA CHAI SMOOTHIE	9.9
MANGO SMOOTHIE	9.9
GREEN FRAPPUCCINO	10.9
By Jo Whitton @QuirkyCooking	
ICED AMERICANO	4.5
ICED LATTE	6
AFFOGATO	7
HOUSE SPECIALTY ICED:	9.5
chocolate	
coffee	
chai	
turmeric	
matcha	
beetroot	

LOVE YOUR GUTS

HOUSE BREWED PROBIOTIC DRINKS
kombucha (original or flavoured)
ACV lemonade (apple cider vinegar)
check daily supply

MILKS & EXTRAS

all organic, choose from full cream, trim, or:		extra shot	+ 50c
house made almond milk	+ 1.0	coconut oil	+1.0
house made cashew milk	+ 1.0	full cream butter	+1.0
coconut milk	+ 80c	protein powder	+1.0
soy milk	+ 80c	peanut butter	+1.0
cream	+ 50c	chia seeds	+1.0

ALL DAY

**gluten free & paleo option =
add \$1.50 and is not vegan*

CHICKEN & WHITE BEAN MINCE ON FOCACCIA **gfo*** 22.5
with soft poached, organic, free range egg, cashew cream,
avocado and slow roasted roma tomatoes on toasted focaccia

CLASSIC BREAKFAST **gfo* fo** 26.5
organic free range eggs (any style), nitrate free bacon, house made
baked beans, oven baked mushroom cup with parsley infused cashew
cream, slow roasted roma tomatoes, organic five grain toast

S.O. VEGAN BREAKFAST FEAST **v gfo* fo** 24.5
TONZU organic tofu & turmeric scramble, house made baked beans,
oven baked mushroom cup with parsley infused cashew cream,
slow roasted roma tomatoes, organic five grain toast

S.O. BREAKFAST FEAST **gfo* po* fo** 24.5
organic free range eggs (any style), pork and fennel sausage, baby cos,
avocado, finished with feta and tomato salsa, organic five grain toast

ORGANIC FREE RANGE EGGS **gfo* po* fo** 12.5
any style with organic five grain toast + your choice of add ons

HOUSE MADE BAKED BEANS **v gfo*** 14.5
hearty & full of flavor with organic five grain toast + your choice of add ons

...ADD ONS

egg, avocado, feta, pesto, hummus, slow roasted tomatoes 3 each
creamy mushrooms, baked beans, chicken, tuna 4 each
nitrate free bacon, pork & fennel sausage 6 each

CREAMY MUSHROOM CUPS **gfo* po*** 16.5
oven baked Portobello mushroom cups with parsley infused cashew
cream, served with a soft poached egg and organic five grain toast
OR vegan option = without egg **v** 14.5

F.A.T. FETA, AVO & TOMATO **gfo* po*** 17.5
goat's milk feta, smashed avocado and roma tomatoes on
organic five grain toast with balsamic glaze

B.L.A.T. BACON, LETTUCE, AVO & TOMATO **gfo* po*** 16.5
nitrate free bacon, lettuce, smashed avocado and roma
tomatoes on organic toasted ciabatta served with ruby slaw

PALEO TOASTIES **gf p v** 14.5
two pieces of paleo toast with house made roasted almond
butter, sliced banana & pepita dust

ALL DAY (cont.)

**gluten free & paleo option =
add \$1.50 and is not vegan*

FLUFFY VEGAN PANCAKES WITH SALTED CARAMEL SAUCE v 16.5
served with sliced banana and blueberries & a dollop of coconut yoghurt

HOUSE MADE GRANOLA v gf 15.5
all organic toasted nuts, seeds, coconut & goji berries with
sliced fresh fruit & your choice of milk

STEEL CUT OAT PORRIDGE v fo 14.5
with organic blueberries & raspberries, pure apple syrup, toasted
almond slivers & your choice of milk

TOAST WITH HOUSE MADE JAM & BUTTER vo gfo* 9.5
organic five grain with our own organic jam & butter

LUNCH *available from 11AM*

SHAVED RAW BRUSSELS SPROUTS W/ HOT SMOKED SALMON gf p 21.5
avocado, boiled egg salad, lemon oil dressing

S.O. SALAD
fresh seasonal veg, nuts & seeds, vegan aioli, balsamic glaze v gf 16.5

S.O. CHICKEN SALAD
S.O. salad plus roast chicken breast, avocado & feta gf 22.5

CLASSIC BEEF BURGER gfo* po* fo 20.5
organic super lean beef mince, baby cos lettuce, sliced tomato,
caramelised onions and house made tomato ketchup with
ruby slaw and garlic roasted kumara (add cheese, \$2)

VEGAN BLACK BEAN & BEETROOT BURGER v gfo* 18.5
organic smoky black bean and beetroot patty with baby cos lettuce,
hummus, sliced tomato, kasundi eggplant chutney and ruby slaw

BASIL BAKED SNAPPER FILLET gf po fo 26.5
on warm black quinoa and agria potatoes, roasted beetroot,
caperberries and raisin salsa

BUTTERNUT PUMPKIN & ORGANIC PENNE PASTA vo 19.5
tossed with oven roasted pumpkin, pepitas, cherry tomatoes,
preserved lemon, shaved organic parmesan and rocket leaves

TUNA MELT gfo* 17.5
dressed tuna and cheddar cheese melted between thick
slices of organic ciabatta served with ruby slaw

LUNCH (cont.) *available from 11AM*

SIDES:

* oven baked mushroom cups w/ parsley infused cashew cream	4
* oven baked kumara with toasted garlic chips	5
* steamed trio of vegetables	4.5
* steamed brown jasmine rice	4
* house made baked beans	4
* nitrate free bacon	6

+ DAILY SPECIALS

please check our daily specials and cabinet salads for seasonal produce and to try something different!

SWEET OPTIONS *available all day*

ACAI BOWL **gf v** 16.5

acai, banana, maple syrup, coconut, goji berries, cacao nibs & chia seeds

VEGAN CHIA PUDDING **gf v fo** 12.5

chia seeds, coconut milk, maple syrup, vanilla, cinnamon + fresh fruit

CABINET TREATS *please check daily supply, mostly vegan & gluten free:*

options include our famous kumara brownie and equally famous raw caramel slice, courgette brownie, beetroot brownie, amazing raw cheesecakes, raw hedgehog, a range of bliss balls, nut butter cups and daily baked vegan muffins

KEY

FO - Low FODMAP Option Available

GF - Gluten Free / **GFO** = GF Option

P - Paleo / **PO** = Paleo Option

V - Vegan / **VO** = Vegan Option

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

OPENING HOURS

Monday–Friday 6:30AM–4:30PM*
Weekends & (most) Public Holidays:
7:30AM–3:30PM*

* kitchen closes one hour prior



streetorganics.com