



street
organics

est. 2011

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
BEETROOT LATTE	4.5/5.5
BIG SWEETIE	5.0
long macch, + honey & cinnamon	
LITTLE HOTTIE	3.2
piccolo hot choc with chilli	
ORGANIC TEAS & HERBAL TEAS	3.8 (for 1)
see hot drinks board for flavours	7.5 (for 2)

COLD DRINKS

GREEN SMOOTHIE	fo, gf, p, v	9.5/11.9
BERRY CACAO SHAKE	gf, p, v	9.5/11.9
BANANA CHAI SMOOTHIE	gf, p, v	9.5/11.9
GREEN FRAPPUCCINO	gf, p, v	9.5
by Jo Whitton @QuirkyCooking		
ICED COFFEE	gf, v	9.5
ICED CHOCOLATE	gf, v	9.5
COLD DRIP COFFEE	gf, v, p	5.0
BREW OF THE DAY (GLASS)	gf, p, v	4.5
COLD KILLER BOOCH	gf, p, v	5.9
WAKE ME UP BOOCH	gf, p, v	5.9
ACV 'LEMONADE'	fo, gf, p, vo	5.9
lime, wild orange or lemon		
See Fridge for fresh Cold Pressed Juices,, etc		

MILKS & EXTRAS

Choose from A2 Full Cream or Skinny Milk or:

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

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



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SNACKS

FETTA AVOCADO & TOMATO	gfo	10
served with goats milk fetta on 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 a ciabatta bun		
TRIO OF DIPS	gfo, v	10.9
three vegan dips with warm ciabatta		

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 CHILLI JAM		1.5

SWEETS

QUINOA PORRIDGE	fo, gf, v	11.5
made with coconut milk, served with fresh fruit & seeds *nut free		
HOUSE-MADE RAW MUESLI	v	12.0
raw nuts & seeds with rolled oats puffed brown rice & dried fruit served with fresh, organic cashew milk		
HOUSE MADE GRANOLA	v	14.5
toasted nuts, seeds, goji & buckini with poached fruit & cashew 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		

*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

SLIDERS 18.0
choose 3 from the following, served
on organic slider buns or paleo toast*

- sliced egg & vegan pesto

- pulled pork, ruby slaw & mayo

- avo, fetta & hot sauce

- avo, dukkah & beetroot jam **v**

- spicy carrot pate & ruby slaw **v**

SMASHED AVO 13.0
served with dukkah, goat milk fetta
& sprouts on sourdough, gf or paleo*

++ add a poached egg 16.0

PULLED PORK 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
paleo toast - add \$2

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-4pm Mon-Sat

Open late for dinner & take away on Thursday nights



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