



DINNER MENU - NOVEMBER 17

Dinner Menus change weekly and are posted on facebook & instagram. See specials boards for last minute additions

MEALS

BROCCOLI & ZUCCHINI SOUP	gf, v,	10.5
served with sourdough toast or paleo toast (add \$2)		
BONE BROTH & MISO SOUP	gf,	9.9
served in a mug with paleo toast		
CHICKPEA CURRY	gf, v, fo	14.9
mild curry - served with cauliflower rice (add \$2), also available with brown rice		
BIG VEGAN SALAD WTH ROAST SWEET POTATO	gf, v, p	14.5
served with vegan aioli nuts & seeds & microgreens		
ROAST PUMPKIN & GOAT MILK FETA SALAD	g, vo	14.5
served with vegan aioli, nuts & seeds & microgreens		
WARM CHICKEN SALAD	gf, p	16.5
served with chilli sauce, vegan aioli, nuts & seeds & microgreens		
DECONSTRUCTED LENTIL BURGER	gf, v	16.9
served with paleo toast, house-made kraut & ruby slaw		

KEY

FO - Low FODMAP Option Available
GF - Gluten Free / GFO = GF Option
P - Paleo / PO = Paleo Option
V - Vegan / VO = Vegan Option

All food is prepared in our kitchen 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 any food at all, please advise staff while ordering

SWEETS / SNACKS

COCONUT ICE CREAM AFFOGATO gf, v 8.9

2 scoops of coconut ice cream with a shot of espresso & choc shards

BANANA SPLIT gf, p, v 8.9

fresh banana with coconut ice cream, raw choc drizzle & crushed nuts

VEGAN CHEESECAKE gf, p, v 8.5

see cake displays for available flavours and ingredients plus an assortment of other cakes and treats

TRIO OF DIPS gfo, v 10.9

three vegan dips with warm ciabatta or paleo toast (add \$2)

EVENTS

See streetorganics.com/events for Monthly events including:

VEGAN FEAST gf, v, fo 59pp

4 course meal including soup, main, vegan 'cheese' board a trio of desserts + mocktails

VEGAN HIGH TEA gf, p, v, fo 69pp

3 course high tea featuring 3 savoury dishes, 5 sweet treats + hot drinks and mocktails

DRINKS

COLD DRIP COFFEE, 100ml gf, v, p 5.0
raw & fair trade organic

GINGER BEER gf, v 5.9
house-made, refreshing, so good...

KOMBUCHA MOCKTAIL gf, v 8.9
booch, coconut water & juice of the day

HOUSE BREW TASTING BOARD gfo, v 12.5
sample 6 of our house-made drinks

which promote gut-health and boost immunity. you'll receive 2 different kombuchas, 2 water kefir and 2 of our refreshing acv 'lemonades', made with apple cider vinegar, honey or maple syrup & citrus

SEE CAFE MENU FOR ALL HOT DRINKS including coffee, house-made chai, turmeric & ginger lattes etc, with your choice of milk
Suggestions and feedback always welcome!

10% OFF FOR MEMBERS

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

1430 High St Malvern | Phone Orders 9972 8329

Kitchen open 8am-4pm Mon-Sat

Open late for dinner & take away, Thursday nights



streetorganics.com