

SWEETS

CABINET TREATS *(please check daily supply; mostly v, gf):*

bliss balls	2.5
tim tam bliss balls, raspberry bliss balls, peanut butter bliss balls, lime & coconut bliss balls, cacao almond bliss balls	
peanut butter cups, almond cups, walnut cups	3.5
raw vegan cheesecake slice / whole mini cake	
cacao, lemon	7.9/15.5
raspberry, blueberry, or mango	8.9/17.5
vegan muffin	5.5
kumara brownie	5.2
courgette brownie	5.2
raw vegan caramel slice	5.9
twix bites	3.8
raw lemon & cranberry slice	5.2
raw goji & pepita slice	5.2
raw hedgehog	5.2
ANZAC slice	5.2

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 ANZAC slice (and optional butter & cheese) is prepared without refined sugar or cow's milk products. All of our ingredients are GMO free, organic & local wherever possible. If you are coeliac or highly sensitive to anything at all, please advise our crew before ordering.

Current Opening Hours

Monday–Friday 6:30AM–4:30PM*

Saturday-Sunday: 7:30AM–3:30PM*

Public Holidays: closed

*kitchen closes 1 hour prior

Our hours will be extended in future, to include Thursday night dinners, closely followed by events, a membership program, co-op and online shopping.



streetorganics.com



street
organics

est. 2011

Menu

March 2017

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

We're passionate about quality, organic wholefoods, we love what we do and hope you do too. We're for lovers of wholefoods and followers of paleo, gluten free, low FODMAP and vegan lifestyles.

Our crew make everything from scratch in our kitchen using the freshest, local, organic ingredients wherever we possibly can.

We couldn't wait to open, so we started off small with our **Launch Menu from January-February, now we've extended that a little before we bring you our full menu later this month.** There's also in-store events to come, late night trading, a bulk wholefoods co-op and a Membership program!

See our website for a sneak preview, and read more about how we began. Thanks for your support while we find our feet!

HOT DRINKS

SHORT BLACK, MACCHIATO	3.0
LONG BLACK, L MACCHIATO	3.5
AMERICANO	3.5
FLAT WHITE, CAPPUCCINO,	4/4.5
LATTE, HOT CHOCOLATE	4/4.5
MOCHA	4.5/5
PICCOLO	4.0
HOUSE SPECIALTY LATTES:	4.5/5
chai	
turmeric & ginger	
matcha	
beetroot	
dandelion	
ORGANIC TEAS:	4.5/6.5
lemongrass & ginger	
spearmint & liquorice	
red clover & lemon	
chamomile	
english breakfast	
earl grey	
green tea	
chai rooibos	

MILKS & EXTRAS

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

COLD DRINKS

GREEN SMOOTHIE	9.5
BERRY CACAO SHAKE	9.5
BANANA CHAI SMOOTHIE	9.5
GREEN FRAPPUCCINO	10.5
By Jo Whitton @QuirkyCooking	
ICED AMERICANO	4.5
ICED LATTE	5.5
HOUSE SPECIALTY ICED:	9.0
chocolate	
coffee	
chai	
turmeric	
matcha	
beetroot	

LOVE YOUR GUTS

HOUSE BREWED PROBIOTIC DRINKS	
kombucha (regular or medicinal*)	
ACV lemonade (apple cider vinegar)	
250ml	5.9/*6.5
1 litre	18.5/*21.5

ALL DAY BREAKFAST

ORGANIC FREE RANGE EGGS with toast (poached or scrambled)	gfo	12.5
HOUSE MADE BAKED BEANS with toast	gfo, v	12.5
VEGAN CREAMY MUSHROOMS with toast	gfo, v	12.5
ADD YOUR OWN EXTRAS:		
egg, baked beans, mushrooms, avocado, feta, pesto, hummus		3 each
chicken, tuna, ham		4 each
HOUSE MADE GRANOLA	gf, v	12.5
toasted nuts, seeds, coconut & goji with fresh fruit & your choice of milk		
CACAO MAPLE PECAN GRANOLA	gf, v	12.5
just like a chocolate milkshake only healthy, with your choice of milk		
TOAST WITH JAM	gfo	9.5
2 pieces of multigrain toast with house made jam, & butter		
ACAI BOWL	gf, v	14.5
acai, banana, blueberries, nuts & seeds		
MANGO SMOOTHIE BOWL	gf, v	14.5
mango, banana, cashews, filtered water, nuts & seeds		
GREEN CHAI SMOOTHIE BOWL	gf, v	15.5
chai mix, spinach, banana, filtered water, supergreens, nuts & seeds		
VEGAN CHIA PUDDING	gf, v	12.5
chia seeds, coconut milk, maple syrup, vanilla, cinnamon + fresh fruit		

LIGHT MEALS

FETA, AVOCADO & TOMATO	gfo	14.5
goat's milk feta, smashed avo & tomato on organic multigrain toast		
PALEO TOASTIES	gf, p, v	12.5
2 x paleo toast with almond butter, banana & pepita dust		
SANDWICHES & WRAPS (PLAIN OR TOASTED)	gfo, po, vo	
roast chicken, roast capsicum, goat's feta & pesto		13.5
organic cheddar cheese, caramelised onion & tomato		12.5
tuna, aioli, tomato, salad greens		12.5
egg, lettuce & tomato		12.5
roast capsicum, carrot, hummus & pesto		11.5
SALAD fresh veg, nuts & seeds, vegan aioli & balsamic glaze	gf, po, vo	12.5
egg, baked beans, avocado, feta, pesto, hummus		3 each
chicken, tuna, ham		4 each