

# Delicious Organic Tea

## Caffeine-free Selections

White Tea  
Red Hot Ginger  
Indian Summer  
Strawberry and Raspberry  
Caribbean cocktail

## Black Selections

Earl Grey  
English Breakfast  
English Rose  
Masala Chai  
Ice Wine  
Golden Disk  
Music Concert Pets

## Green Selections

Jasmine  
Green Freshness  
Cream Fantasy  
White Magic  
Love Story Volume

\$5.5







## Seasonal Organic Tea

### Seasonal Special Collection

Spring: sakura and green tea  
 Summer: wild strawberry and green tea  
 Autumn: maple leaf and black tea  
 Winter: cranberry and black tea

\$5.5



Spring



Summer



Autumn



Winter

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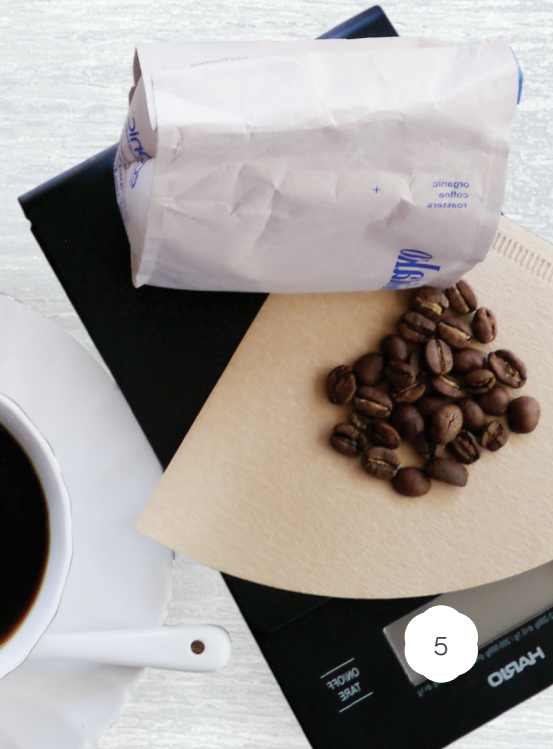
## More Organic Drinks

Iced Organic Tea	\$6.5
Filter Coffee	\$6.5
Iced Filter Coffee	\$8.5
Hot Chocolate with Almond Milk	\$6.5
Kombucha	\$6.5
Vegan Milk Shake	\$9.5

Hot Chocolate



Filter  
Coffee







Green  
Smoothie



Açaí Berry  
Smoothie



## Healthy Smoothies

### Green Smoothie

\$9.5

Seasonal green, pineapple, apple, banana and organic almond milk.

### Açaí Berry Smoothie

\$12.5

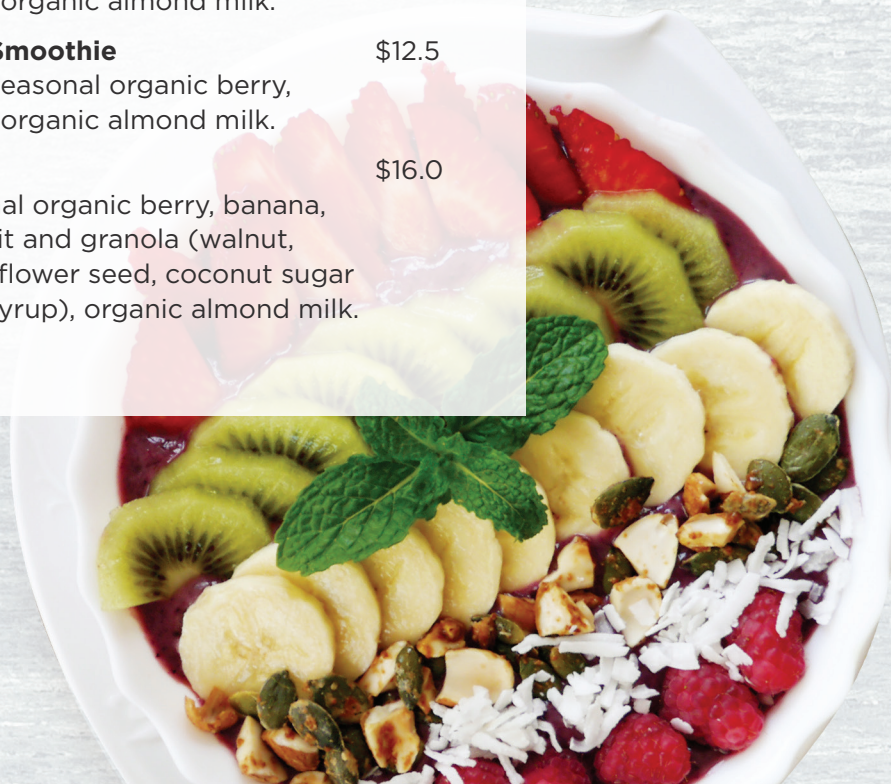
Açaí berry, seasonal organic berry, banana and organic almond milk.

### Açaí Bowl

\$16.0

Açaí, seasonal organic berry, banana, seasonal fruit and granola (walnut, almond, sunflower seed, coconut sugar and maple syrup), organic almond milk.

Açaí  
Bowl



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Natural Scent Flowers  
and Tea House





Cherry Blossom  
Cheesecake

Raw Berry  
Slice



## Raw Desserts

We have a selection of raw desserts available in our display cabinet, please check it out or ask our staff for recommendations.

**Raw Cheesecake** \$9.5

**Raw Tart** \$8.5

**Raw Slice** \$6.5



Raw  
Tiramisu

*We use the finest organic ingredient for our dessert, such as almond meal, date, coconut oil, cashew nuts, maple syrup, raw cacao, and dry fruit.*



Mint  
Chocolate



Lemon  
Tart







## Tasty Salads

### **Fruit Salad**

\$12.5

Seasonal fruits, organic coconut yogurt, organic chia seed.

### **Green Salad**

\$12.5

Non-spray mixed salad with seasonal fruits, home-made cheese, and dressed with olive oil.

### **Beetroot Salad**

\$12.5

Non-spray beetroot, carrot and mint, dressed with lemon juice, olive oil, and apple cider vinegar.

Green  
Salad



Natural Scent Flowers  
and Tea House



Quinoa  
Salad

**Bean Salad**

\$12.5

Organic chickpea, a mixture of organic beans, celery, capsicum, dressed with lemon Juice, olive oil and organic maple syrup.

**Quinoa Salad**

\$14.5

Organic quinoa, non-spray bok choy, edamame, corn, sesame, and dressed with tahini sauce.

**Roast Salad**

\$16.5

Kumara, potato, carrot, capsicum, seasonal greens, organic walnut, organic maple syrup.





Big Breakfast

Avocado  
on Toasts



## Good Morning!

### Bagel Sweet

Gluten-free bagels, home-made cashew cheese, and cranberry jam.

\$12.5

### Gluten-free Club Sandwiches

Gluten-free bread, kale and avocado spread, cucumber, tomato, and tempeh.

\$12.5

### English Muffin

Gluten-free English muffin made from home-made cashew cheese, tomato, mushroom, avocado, and chia pudding.

\$14.5

### Avocado on Toasts

Baked portobello mushroom, fried tomato, avocado kale spread, and gluten-free bread.

\$16.5

### Blueberry Loaf and Granola

Gluten-free bread mix, almond meal, banana, coconut sugar, date, home-made almond butter, blueberry, almond milk, olive oil, apple cider vinegar, and aquafaba.

\$16.5

### Big Breakfast

Scrambled tofu, baked portobello mushroom, fried tomato, avocado, spinach, gluten-free bread, home-made cashew cheese.

\$22.5



English  
Muffin

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## More All Day Menu

### Panini

Home-made cashew cheese, cranberry sauce, organic tofu, avocado, mushroom, tomato and lettuce in gluten-free panini.

\$14.5

### Bagel Savoury

Home-made cashew cheese, lettuce, fried eggplant, mushroom and tempeh in gluten-free bagels.

\$14.5

### Frittata and Salad

Seasonal vegetable, kumara, spinach, chickpea flour and coconut cream.

\$15.5

### Quiche and Salad

Organic tofu, olive oil, lemon juice, organic chickpea flour, beetroot and carrot.

\$15.5

### Veggie Plate

Mushroom, fried tempeh, quinoa or bread with avocado, bean tomato sauce, tomato and seasonal vegetable.

\$22.5

### Soup

\$12.5

*with bread*

\$15.5



Frittata



Quiche



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Club Sandwiches





# High Tea

\$45.00 pp

*Everything is healthy, natural, vegan and gluten-free. This is the best way to enjoy a little bit of everything that we have to offer.*

## Refreshment

Organic floral tea  
or organic filter coffee

## Savoury

Salad (wrap, raw mushrooms, quinoa salad),  
Sandwiches,  
Mini bagel,  
Frittata or savoury muffin.

## Sweet

Raw organic dessert,  
Mini cheesecakes,  
Fruit chia pudding.

As all our food is freshly made to order, high tea bookings must be made and paid for 24-hours in advance. When a cancellation occurs prior to 48 hours, a full refund will be offered. Bookings of 8 or more guests require a non-refundable deposit of 50%.

