



# TREEHOUSE

## TREEHOUSE BIG BREAKFAST

Bacon, Mushroom, Tomato, Spinach,  
Eggs to your liking, served on Sourdough **\$21.50**

## COCONUT & CHIA SEED PUDDING

Activated Buckini Granola, Raspberry Coulis,  
Toasted Coconut, Fresh Seasonal Fruit **(V,GF) \$15.50**

## BUTTERMILK HOTCAKES

Mixed Berry Compote, Brulee Banana,  
Crumble, Salted Caramel, Toasted Coconut Flakes,  
Cinnamon Whipped Cream **(V) \$17.00**

## QUINOA PORRIDGE

Organic Coconut Milk with Mulled Poached Pears,  
Coconut Flakes, Crushed Pistachios,  
Fresh Berries **(V,VG) \$16.50**

## THE MEXIKENT

Housemade Cornbread, Smashed Avocado, Chorizo,  
Blackbean Salsa, Sour Cream and a Fried Egg **\$17.50**

## SMASHED AVO

Quinoa, Corn, Fresh Herbs, Salted Pepitas, Feta,  
Crushed Almonds, Wasabi Seeds, Pomegranate  
on Multigrain **(GFO, VGO) \$17.00**  
Add Poached Eggs **\$5.00**

## THE VEGGIE PATCH

Pumpkin & Chickpea Puree, Mushrooms,  
Currants, Grilled Asparagus, Crispy Kale,  
Roasted Dutch Carrots, Hazelnut Dukkah  
on Multigrain **(V,VG,GF) \$17.50**  
Add Poached Egg **\$2.50**

## MARINKA'S SHAKSHUKA

Baked Eggs in Spicy Sugo, Roasted Peppers,  
Pecorino, Za'atar, Sour Cream, Basil  
and Toasted Turkish Sticks **\$18.00**  
Add Chorizo or Halloumi **\$5.00**

## SWEET POTATO ROSTI STACK

Bacon or Salmon, Avocado,  
Rocket & Herb Salad, Horseradish  
Hollandaise, Poached Egg **\$18.00**

## TOAST

Housemade Jam, Vegemite,  
Peanut Butter, Butter **(V) \$7.00**  
Add Fruit or Gluten free **(GF) \$1.50**

## A PAIR OF EGGS

Poached, Scrambled, or Fried,  
on Toast **(V, GFO) \$9.50**

## PEA, KALE & QUINOA FRITTERS

Avocado, Radish, Beetroot Hummus,  
Almond Crumb **(V) \$17.50**  
Add Poached Egg **\$2.50**

## ACHIOTE PULLED PORK BENNY

6 hours braised Pulled Pork, Pickled Cabbage,  
Horseradish Hollandaise, Paprika Dust,  
served on Glicks Bagel **\$19.50**

## SUPER GREENS SALAD

Spinach, Kale, Quinoa, Avocado, Broccoli,  
Green Peas, Shallot Puree, Pepitas **(V,VG,GF) \$17.00**  
Add Poached Egg **\$2.50**  
Add Poached Chicken **\$4.50**

## CALAMARI SALAD

Shaved Cabbage, Lettuce, Cherry Tomatoes,  
Coconut, Coriander, Corn, Celery, Pine Nuts,  
Spring Onion, Cucumber, Fried Shallots **(GF) \$19.00**

## RAINBOW KARMA BOWL

Smashed Avocado, Pickled Cabbage, Edamame,  
Roasted Pumpkin, Cherry Tomatoes, Quinoa,  
Toasted Almonds, Satay Sauce **(VG,GF) \$17.50**  
Add Poached Egg **\$2.50**

## CHICKPEA & BEETROOT BURGER

Caramelised Onion, Tomato, Sriracha Mayo,  
Lettuce, Smashed Avocado, Pickles, with  
Sweet Potato Fries & Tomato Sauce **(VGO) \$17.50**

## TREEHOUSE BURGER

Angus Beef Patty, Bacon, Cheddar, Tomato,  
Lettuce, Pickles, Mayo & Magic Mustard,  
served with Beer Battered Chips &  
Tomato Sauce **\$19.50**

## BOWL OF BEER BATTERED CHIPS

Chipotle Mayo **(V,VGO) \$8.00**

## SIDES

Extra Toast, Mayo **\$1.50** | Extra Egg **\$2.50**  
Feta, Beetroot Hummus **\$3.00**  
Spinach, Smashed Avo,  
Roasted Mushrooms, Roasted Tomatoes **\$4.00**  
Potato Croquette, Chorizo,  
Short Cut Bacon, Sweet Potato Rosti,  
Housemade Cornbread, Halloumi **\$5.00**  
Smoked Salmon **\$6.00**

*turn over for more options*



# TREEHOUSE

## TOASTIES

### CHICKEN

Poached Coconut Chicken, Smashed Avo,  
Caramelised Onion, Mayo, Tasty Cheese **\$14.00**

### VEGETARIAN

Roasted Pumpkin, Peppers, Feta,  
Beetroot Hummus, Rocket (**V, VGO**) **\$14.00**

### HAM, CHEESE & TOMATO

Virginia Ham, Sliced Tomato,  
Tasty Cheese **\$12.00**

## COFFEE & HOT DRINKS

Espresso **\$3.40**  
Black **\$3.90**

White **\$4.00**

Extra Shot / Decaf + **\$0.60**  
Bonsoy / Coconut Milk / Almond Milk + **\$0.80**

Golden Coconut Latte **\$5.50**  
Matcha Maiden Latte **\$5.50**  
Prana Chai **\$5.50**

Hot Chocolate **\$5.00**  
Mocha **\$5.00**  
Iced Chocolate / Iced Coffee **\$5.00**

## TEA

*All teas are certified organic & hand crafted in Victoria*  
English Breakfast | Earl Grey  
Chamomile | Lemongrass & Ginger | Rooibos  
White, Rose & Goji | Green | Moroccan Mint  
**\$4.50**

## WELLNESS TEA

Detox - Dandelion, Nettle, Burdock  
Digestive - Fennel, Aniseed, Lemon Balm  
Skin Glow - Calendula, Red Clover, Burdock Root  
**\$5.50**

## COLD PRESSED JUICE

Enquire about today's flavour  
**\$8.50**

## SMOOTHIES

### LEAN GREEN MACHINE

Avocado, Kale, Spinach, Apple  
and Coconut Water **\$9.50**

### COCONUT BLISS

Coconut, Banana, Dates, Cinnamon,  
Nut Paste and Coconut Milk **\$9.50**

### BERRY BANANA

Mixed Berries, Banana, Agave  
and Coconut Milk **\$9.50**

Add RAWRR Protein **\$2.00**

## COLD DRINKS

Milkshakes **\$7.00**

Kombucha **\$5.50**  
*Original | Ginger Lemon | Cherry Plum*

Chia **\$6.00**  
*Feijoa & Pink Guava | Blueberry |  
Coconut Water & Mango*

Capi Ginger beer **\$5.50**

Cola | Diet Cola | Lemonade |  
Lemon Squash **\$4.00**

Tonic | Soda | Ginger Ale **\$4.00**

## WATER

Sparkling Water 750ml **\$7.00**

## BLOODY MARY

Our twist on this traditional cocktail  
is loaded with extra spice **\$16.50**

### Menu Key

**V** - Vegetarian   **VG** - Vegan  
**GF** - Gluten Free   **O** - Option