

Belongil Bistro

consciously sourcing and nourishing you

Daily house baked muffins (with love)	6.0
Home made banana bread (v) served warm, butter and local honey	9.0
Organic peanut butter and coconut bread (v, gf) with coconut yoghurt and honey	11.0
Sourdough or seeded gluten free toast (v) butter and spiced organic berry jam, vegemite, local honey or crunchy organic peanut butter	7.5 / 8.5
Porridge (v) hot wholemilk and vanilla bean oat porridge served with organic berry compote and toasted nuts	16.0
Home made toasted muesli (v) nut butter, honey, pepita, sunflower, almonds, coconut, goji, oats, apple vanilla puree, yoghurt and fresh fruit	14.0
Poached or scrambled eggs and toast (gf available) two eggs, relish and toasted sourdough	12.0
Avo and egg roll (v, gf available) egg, avocado, fresh spinach, aioli and house relish in a wholemeal Turkish roll	12.0
Bacon and egg roll (gf available) smoked bacon, egg, fresh spinach, aioli and relish in a wholemeal Turkish roll	12.0
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Coconut hotcake (v, gf) toasted nuts, pure maple, fresh berries, passionfruit and coconut yoghurt	19.0
Greens (v, gf) sautéed kale, asparagus, broccolini, Persian feta, dukkah, harissa and poached eggs	22.0
Haloumi and asparagus (v) grilled haloumi, asparagus, raw spinach, poached eggs, toasted sourdough and lemon dressing	19.0
GI Joe (gf) smashed avo, raw spinach, Tasmanian smoked salmon (or smoked bacon), poached eggs and house aioli on gluten free toast	23.0
Goodness! (v, ve, gf) nourishing bowl of avocado, kale, Nimbin brown rice, housekraut, roast pumpkin and lemon	19.0
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Cauliflower and blue cheese soup (v) with toasted walnut, basil oil and grilled sourdough	14.0
Mexican braised beef tacos soft tortillas with charred corn, braised brisket, capsicum and tomato salsa, avocado, chilli, coriander, lime and garlic yoghurt	25.0
Pumpkin risotto (v, gf) Fresh herbs and parmesan, sautéed zucchini and goats curd	23.0
Green chilli and miso mussels Kinkawooka mussels steamed in a green chilli and miso sauce, toasted sourdough and spinach salad	26.0
Free range chicken schnitzel parmesan and parsley potato mash, lemon and hot English mustard dressing	25.0
Beef burger Hayters Hill mince, double cheddar, smoked bacon, aioli, tomato chilli relish on a seeded wholemeal roll with a house pickle	19.0
French fries or sweet potato fries, chipotle aioli (v, gf)	8.0 / 10.0

warm spinach	3.5	avocado	4.0	Tasmanian smoked salmon	7.0
Raw spinach	3.5	grilled haloumi	4.0	smoked bacon	5.0
roast pumpkin	4.0	our hash brown	4.0	relish/aioli/spreads	2.0
Coopers Shoot tomato	4.0	free range egg	3.5	gluten free	2.0

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Drinks

Freshly squeezed OJ	7.0
Chilled organic coconut water over ice, slice of fresh lime	7.0

Kombucha Mamma brewed in Byron Bay nourish your inner landscape	7.0
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Jade heart green tea, maté and ginger
Wildsnow oolong tea and mango

Cold press juices 100% local organic juices from 'Good Juju' ingredients vary according to availability	9.0
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Red cold press carrot, beetroot, apple, lemon, ginger and turmeric
Orange cold press carrot, orange, lime, ginger, turmeric and seasonal orange fruits
Green cold press celery, silverbeet, kale, apple, lemon, kiwi and seasonal green fruits

Smoothies dairy free home made	11.0
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Banana velvet banana, vanilla bean, date, macadamia butter, cinnamon and house almond mylk
Lip smacker organic strawberry and mango, chia seed, orange juice, coconut water, orange blossom
Supergreen spinach, basil, celery, cucumber, kiwi, pear, apple, coconut water, banana and spirulina
Purple haze blueberry, açai, passionfruit, orange juice and coconut water

Iced coffee double shot over ice, milk of choice, coconut sugar, cinnamon cacao dust	7.0
Iced chocolate cacao, mesquite, coconut sugar, milk of choice over ice, cinnamon cacao dust	7.0
Iced mocha double shot over ice, cacao, mesquite, coconut sugar, cinnamon cacao dust	7.5
Iced chai Living Chai over ice, milk of choice, cinnamon cacao dust	7.0

Hot chocolate cacao, mesquite, coconut sugar and your choice of milk	5.0
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Living Chai latte cardamom, cloves, cassia, ginger, nutmeg, star anise, liquorice, black tea	4.0	5.0
Dandelion tea Dandelion latte	4.0	5.0
Golden Latte Organic ground Tumeric, a little cracked black pepper, house made almond milk, honey	5.0	6.0

Mayde Tea | 100% organic | teas in harmony with your body and the environment | farm grown

English breakfast certified organic black tea from India and Sri Lanka	4.0	5.0
Digest soothing and supporting the length of the digestive system. Peppermint, licorice, fennel and calendula	4.0	5.0
Sencha jasmine and rose rich energizing antioxidant. Green Sencha, jasmine flowers and rose petals	4.0	5.0

Organic chai Improved circulation. Black tea, cinnamon, cardamom, star anise, black pepper, ginger and clove.	4.0	6.0
Rooibos turmeric chai 100% caffeine free. High antioxidant anti-inflammatory. Rooibos, turmeric and spices	4.0	6.0

Campos Coffee seasonal blend Papua New Guinea, El Salvador, Rwanda supporting global communities	4.0	5.0
bonsoy double shot	+5	
home made almond milk	1.0	
babycino	2.0	
Iced latte double shot over ice with your choice of milk	4.5	
we use non-homogenised cows milk		

San Pellegrino sparkling mineral water	500 ml	4.0	Mount Warning still mineral water	500 ml	4.0
	1 litre	8.0			

Coopers Pale Ale	7.5	The Hills Pear Cider	7.0
Asahi	8.0	Stone & Wood Pacific Ale	8.0
Peroni	8.0	Coopers Light	7.0

Sparkling

Gran Zinio Cava Penedes, Spain	10.0	42.0
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Whites	8.0	35.0
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Reds and rose	9.0	39.0
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