



100% PLANT-BASED FOOD

Indulgent and nostalgic food and drinks for every occasion

WWW.YAVANNA.COM.AU

BRUNCH MENU

(Will be available from 10:30AM TO 2.30PM)

HOT COFFEE

co1	Espresso	4.00
co2	Long Black	4.00
co3	Piccolo*	4.00
co4	Flat White*	6.00
co5	Cappuccino*	6.00
co6	Latte*	6.00

*Milk Options Available (Soy, Oat, Almond, Coconut)

ICED COFFEE

co7	Iced Long Black	4.00
co8	Iced Latte*	6.00

OTHERS

ot1	Hot Chocolate*	6.00
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TEA

TE1	English breakfast*	6.00
TE2	Earl Grey*	6.00

BR1 LOADED BREKKY MUFFIN (NGF)*(NNF) 20.00

Bacon, fried vegan egg, melted cheese, rocket, tomato, smashed avocado, hash brown + smoky bbq sauce on an English muffin

ADD ONS

Potato gems	4.00
Hash browns	4.00
Smash avocado	2.00

BR2 AVO ON TOAST (GF OPTION)*(NFA) HALF SERVE 12.00 FULL SERVE 20.00

Fresh avocado, roasted summer tomatoes, Basil Pesto, pickled onions, toasted sourdough bread
(Bread options- sourdough bread, Gf Turkish bread)

ADD ONS

Vegan halloumi	5.00
Gluten free Turkish bread	HALF SERVE 1.00 FULL SERVE 2.00

BR3 MEATBALL PANINI (NGF)*(NNF) 18.00

Smokey veef meatballs, melted mozzarella, caramelized onion, Semi dried tomato pesto on Turkish bread served with green salad (Bread – Turkish bread regular)

ADD ONS

Pickles	2.00
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BR4 MUSHROOM PASTRAMI BENEDICT (GF)*(NF) 22.00

Smokey Roasted field mushrooms, Pastrami spices, fresh spinach, Crispy baby potatoes & mustard hollandaise

GF - Gluten Free
NF - Nut Free

NGF - Not Gluten Free
NNF - Not Nut Free

GF OPTION - Gluten Free Option
NFA - Nut Free Available

STARTERS

ST1 **SPICY BUFFALO CAULI WINGS** (GF)*(NF) **15.00**

Cauliflower fried in a tempura batter, served with ranch sauce

ST2 **SWEET & SOUR CAULI WINGS** (GF)*(NF) **15.00**

Cauliflower fried in a tempura batter, served with ranch sauce

ST3 **SALT & PEPPER SQUID** (GF)*(NF) **15.00**

King oyster mushrooms fried in a light flour coating, tossed with chia seeds, salt and pepper, served with rocket, pickled chilli, aioli & lemon

ST4 **TRUFFLE MAC & CHEESE** (GF option)*(NMF) **14.00**

Penne pasta with a truffle cheese sauce, topped with pangrattato

ST5 **WHITE BEAN HUMMUS BOARD** (GF option)*(NFA) **14.00**

A wholesome creamy white bean hummus, topped with Pistachio dukkah served with marinated artichokes, Toasted garlic flatbread (Bread options- Garlic flatbread, Gf Turkish bread)

ADD ONS

Gluten free Turkish bread **2.00**

ST6 **BABA GHANOUJ FLATBREAD** (GF option)*(NF) **14.00**

Smokey, garlicky eggplant baba ghanouj, grilled vegan Halloumi, semi dried tomatoes, toasted garlic flat bread (Bread options- Garlic flatbread, Gf Turkish bread)

ADD ONS

Gluten free Turkish bread **2.00**



CLASSICS

CR1	SIGNATURE FRIED CFC (NGF)*(NNF)	30.00
	House made fried chicken pieces seasoned in chef's blend of 11 herbs & spices, served with fries, creamy mash, slaw & rich brown gravy	
CR2	HOUSE STEAK (NGF)*(NF)	32.00
	Charred seitan steak on a bed of creamy mash with roasted tomatoes, garlic greens & gravy	
CR3	FARMHOUSE FAVOURITE (NGF)*(NNF)	28.00
	Panko crumbed chicken schnitzel on a bed of creamy mash with garlic greens and a side of rich brown gravy	
CR4	BLACK BEAN NACHOS (GF)*(NFA)	24.00
	Braised chilli black beans over blue corn chips, topped with Pico de gallo, pickled red onion, white cream, cheese sauce, jalapenos, guacamole & coriander	
	ADD ONS	
	Extra guacamole	3.50
CR5	PARMIGIANA (NGF)*(NNF)	26.00
	Golden crumbed chicken schnitzel with house Napoli sauce, cheese sauce, bacon & seasoned fries	
	ADD ONS	
	Jalapenos	1.50
CR6	MEATBALL KEBAB (NGF)*(NNF)	20.00
	Smokey VEEF meatball skewers served on creamy Cauliflower mash, tomato & capsicum caponata sauce, Pistachio Dukkah, herb salad	
CR7	EGGPLANT STEAK GNOCCHI (GF option)*(NNF)	26.00
	Pillowy gnocchi served with a creamy garlic and Cheese sauce, Grilled eggplant steaks, herbaceous Salsa Verde sauce	



SALADS

SA1 **MISO TOFU SALAD BOWL** (GF)*(NNF) 22.00

Miso tofu with aioli, kale slaw, crispy shallots, pickled chilli & pickled ginger served as a hearty salad bowl with rice noodles.

SA2 **SOUTHWEST SALAD BOWL** (NGF)*(NNF) 24.00

Crispy fried chicken, spicy buffalo sauce, cos lettuce, tomato, crispy shallots, pickled onion and ranch served as a hearty salad bowl with quinoa

BURGERS

BU1 **MISO TOFU BURGER** (GFOPTION)*(NNF) 20.00

Miso tofu with aioli, kale slaw, pickled chilli, pickled ginger, rice noodles with seasoned fries & aioli served on a brioche bun

ADD ONS

Gluten free bun 1.50

BU2 **SOUTHWEST BURGER** (NGF)*(NNF) 22.00

Crispy chicken (2), spicy buffalo sauce, cos lettuce, Tomato, pickled onion & ranch served on brioche bun with seasoned fries & aioli

BU3 **CLASSIC CHEESE BURGER** (NGF)*(NNF) 22.00

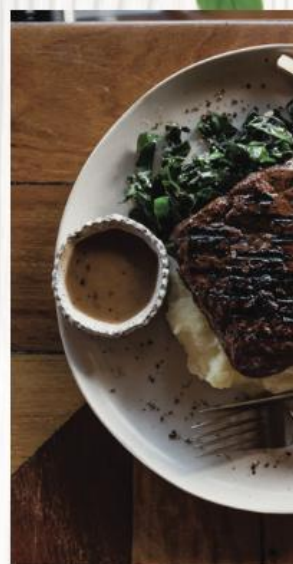
Quarter pound beef patty, diced onion, pickles, tomato sauce, aioli, mustard & double cheese served on a toasted brioche bun with fries & aioli

ADD ONS

Bacon 4.00

BU4 **CFC BURGER** (NGF)*(NNF) 20.00

Fried chicken (2) seasoned in chef's secret blend of 11 herbs and spices, creamy slaw & aioli served on a toasted brioche bun with fries + rich brown gravy



SIDES

SD1	Gravy	3.00
SD2	Crispy baby potato	6.00
SD3	Seasoned fries with aioli	7.00
SD4	Potato mash	7.00
SD5	Garlic greens	12.00
SD6	Make any fries poutine	12.00

SWEET THINGS

SW1	BROWNIE	9.90
The decadent chocolate brownie in all it's rich & fudge glory, bursting with chocolate chips.		
SW2	WHITE CHOCOLATE RASPBERRY MUD CAKE	9.90
A deliciously moist white chocolate mud cake with a surprise centre filled with house-made raspberry jam. The tartness from the raspberries is perfectly balanced by a generous piping of delicious white chocolate buttercream.		
SW3	RASPBERRY FRANGIPANE	9.90
Fluffy, melt in your mouth frangipane paired with a soft vanilla biscuit & tart raspberry jam.		
SW4	HAZELNUT BUENO SLICE	9.90
Delicious beuno slice paired with Hazelnuts, almonds, Cocoa and Coconut.		
ADD ONS ONLY		
With creamy vanilla ice-cream		5.00



Please bring any allergies to the attention of our staff and we will strive to accommodate you.

*Our fryer is shared with gluten containing products.

Any mention of animal products is to give reference for the taste and texture of a high quality plant based alternative.

DRINKS NON-ALCOHOLIC

HOUSE MADE

HM1	Hibiscus sparkling	6.50
HM2	Lemon lime bitters	6.50

SODA

SO1	Schweppes Soda	4.50
SO2	Regular Coke	4.50
SO3	Diet Coke	4.50

REMEDY KOMBUCHA

RK1	Ginger Lemon	7.00
RK2	Raspberry Lemonade	7.00

COLD PRESSED JUICE

CP1	Orange	5.00
CP2	Apple	6.00

MILKSHAKES

MS1	Vanilla	8.00
MS2	Strawberry	8.00
MS3	Chocolate	8.00

THICKSHAKES

TS1	Vanilla	8.00
TS2	Strawberry	8.00
TS3	Chocolate	8.00



DRINKS ALCOHOLIC

SPARKLING

BOTTLE

- SP1 **Azahara Brut NV 200ml**
Drink with light flavored entrees and when celebrating

12.00

WHITE WINES

150ml

250ml

BOTTLE

- WW1 **Hesketh Sauvignon Blanc**
Drink with light herbaceous dishes

10.00

15.00

45.00

- WW2 **Willow Bridge 'Dragonfly' Chardonnay**
Drink with fried chicken and buttery dishes

10.00

15.00

45.00

ROSE & RED WINES

150ml

250ml

BOTTLE

- RW1 **Rameau D`or 'Petit Amour' Rose`**
Drink with our salads

12.00

18.00

55.00

- RW2 **Sticks Pinot Noir**
Drink with our eggplant steak

11.00

17.00

50.00

- RW3 **Head 'Red' Shiraz**
Drink with our seitan steak

13.00

20.00

60.00

HOUSE SPIRITS (served with soda + citrus)

- HS1 **Vodka**

9.00

- HS2 **Gin**

9.00

- HS3 **Whiskey**

9.00

Add an option : Ginger ale, Tonic or Cola

4.00

STIRRED/ SHAKEN

- CK1 **Hibiscus Fizz**

Hibiscus syrup with lemon juice and mt. compass no.8 vodka served on ice

18.00

- CK2 **Mint Mojito**

White rum, Sugar, Fresh Mint, Lime and Soda.

18.00

- CK3 **Pina Colado**

White rum, Malibu(coconut rum), Pineapple juice, Coconut cream.

18.00



BEER

LOCAL BEER BREW (please refer to the blackboard sign)

ON TAP	Pot	Pint	Jug
TA1 TAP 1 (SEASONAL SPECIAL)	8.50	15	21
TA2 TAP 2 AETHER BREWING XPA (GF) (4.3%)	10	17	22

BEER/ CIDER/ SELTZER (CANNED)

BC1 BLACKBERRY SOUR (4.4%)	8.00
BC2 FELONS BREWING NATURAL ALE (4.4%)	10.00
BC3 GREAT NORTHERN ZERO (0%)	10.00
BC4 PASSION FRUIT MANGO FRUIT LAGER (4%)	11.00
BC5 BALTER XPA (5%)	10.00
BC6 BLACK HORNET IPA (6%)	12.00
BC7 YOUNG HENRY CIDER (4.6%)	12.00

Local brew beer available, Please check with our friendly staff.





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