

100% ORGANIC PLANT BASED - GLUTEN FREE - DAIRY FREE - SUGAR FREE

The entire menu including the nut milks, breads, wraps, crackers and sweet treats are all made here fresh at New Earth Cafe!!

PROTEIN PANCAKE STACK \$ 16.50

*Dehydrated **RAW** pancakes or **COOKED** pancakes with your choice of topping:*

CHOC BERRY - banana, berries, raw chocolate sauce & strawberry hibiscus nice cream!

APPLE CARAMEL - apple, pecans, caramel sauce & vanilla bean nice cream!

SNICKERS - banana, caramel, peanut butter, raw chocolate sauce & vanilla bean nice cream!

SAVOURY NEW EARTH - pesto, zucchini, beetroot, avo, macro greens & cashew cheese!

GODDESS FRUIT BREAD \$ 14.50

Homemade activated banana, raisin & chia bread topped with banana, coconut and New Earths activated granola.

Served with Born Cultured Pro-Biotic Coconut Yoghurt, fresh fruit & a drizzle of maple syrup.

SUNSHINE BIRCHIA \$ 14.50

Activated buckwheat, almonds, pepitas, pecans, rolled white quinoa, black chia seeds, coconut chips, cranberries, golden linseed, macadamias, nutmeg & maca powder soaked in coconut water topped with Born Cultured Pro-Biotic Coconut Yoghurt, fresh fruit & a drizzle of maple syrup.

EARTH AVOCADO SMASH \$ 15.50

Homemade Activated Sunflower - Pumpkin & Zucchini Bread topped with herb pesto & lemon - pepper avocado smash!! served with a crunchy spiralled veggie salad & drizzled in a light apple cider vinegar - olive oil -herb superfood dressing.

NEWEARTH CHIA & VEGGIE WRAPS

\$ 16.00 without SIDE SALAD \$ 18.00 with SIDE SALAD

All wraps come filled with crunchy local organic greens, carrot, beetroot, zucchini, tomato & cucumber!! served with a fresh garden side salad and a drizzle of ginger, sesame apple cider vinegar & olive oil superfood dressing!!

MEXICAN - walnut meat, avo, cashew cheese, pro-biotic coconut sour cream & chilli sauce

VEGGIE - sweet potato, beetroot & pumpkin veggie patty, almond hummus & plum chutney

AVOCADO - avocado, wild herb nut free pesto, cashew cheese

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RAW NACHOS \$ 18.00

Walnut & Mushroom seasoned nut meat served on a bed of crunchy carrot and organic greens, topped with a spicy tomato - chilli salsa, guacamole, pro-biotic coconut sour cream, cashew cheese and New Earths cheezy dehydrated chia & sunflower seed chips!!

CURRY BOWL \$ 16.50

A delicious mild veggie coconut milk curry with heaps of chunky organic seasonal veggies, topped with pro-biotic coconut yoghurt, home made chutney and a dehydrated veggie cracker. **Check the specials board for our daily slow cooked curry combinations!!**

RAINBOW SALADS Sml \$ 12.00 Med \$ 14.00 Lrg \$ 16.00

Please check the front cabinet for our two delicious daily salads or customise your own!!

ASAIN KELP NOODLE - SATAY
KALESRAW - CRANBERRY - WALNUT
PUMPKIN - KIMCHI

SUPERFOOD BOWLS \$ 14.50

ACAI BOWL - A delicious blend of acai berry, maqui berry, blueberries, banana & coconut topped with seasonal fruit & New Earths activated granola.

JUNGLE GREENS BOWL - A creamy blend of chlorella, spirulina, mint, spinach, kale, kiwi, banana, coconut & alkalising herbs topped with seasonal fruit & activated granola.

GOLDEN BOWL - A soothing blend of turmeric, cinnamon, ginger, black pepper coconut & banana topped with seasonal fruit & activated granola.

HEAVENLY SNICKERS BOWL - A treaty blend of banana, coconut, peanut butter, chia seeds, raw fermented vegan/paleo protein powder topped with banana, activated granola, raw caramel & raw chocolate sauce!