






# hunter.

100% vegan | gluten free options\* |  
| please notify staff if you have any allergies\* |  
| please order at front counter |

 364 Dundas Street, Rye

 0424 612 446

 huntercafeandstore

 Hunter Cafe and Store

 [info@huntercaferye.com.au](mailto:info@huntercaferye.com.au)

## breakfast.

| Served until 12 midday |

### **toast (gfo\*)**

light rye sourdough with nuttalex, vegemite, jam or peanut butter  
\$7.00

### **fruit toast**

fig and apricot fruit toast served with nuttalex and jam  
\$8.00

### **chunky monkey (gfo\*)**

peanut or almond butter, banana, toasted coconut,  
hemp seeds and maple syrup on sourdough  
\$13.00

### **bircher muesli**

overnight oats soaked with apple juice, coconut yoghurt, cranberries, dried  
apricots, almonds and sultanas topped with fresh fruit  
\$15.00

### **breaky bruschetta (gfo\*)**

smashed avo, cherry tomato, spanish onion, feta, rocket, toasted pepitas and  
balsamic glaze on sourdough  
\$17.00

(breakfast menu continued on next page...)

# **lunch.**

## **pesto infused scrambled tofu (gfo\*)**

with mushrooms, tomato, spinach, onion and coconut bacon on sourdough  
\$18.00

## **smokey beans (gfo\*)**

our signature smokey beans with smashed avocado, sautéed spinach and mushrooms on sourdough toast  
\$18.00

## **the gatherer's breakfast (gf\*)**

seasonal greens on a pesto stuffed Portobello mushroom served with avocado, salsa verde, kale chips and crumbled feta  
\$20.00

## **extras**

gluten free bread\* \$2.00 | hash brown (gf\*) \$2.00 |  
mushrooms \$3.00 | tomatoes \$3.00 | coconut bacon (gf\*) \$3.00 |  
smashed avo \$4.00 | YAY foods vegan feta (gf\*) \$4.00 |  
side of beans (gf\*) \$5.00 | side of tofu scramble (gf\*) \$5.00 |

## **duo of salad (gfo\*)**

a generous mix of our two salads of the day  
\$15.00

## **mac n cheese burger**

macaroni and cheese with a roasted Portobello mushroom, lettuce, tomato and pickle on a toasted bun  
\$15.00

## **jackfruit gyros**

spiced oven roasted jackfruit served with lettuce, tomato, cucumber, onion, pickled cabbage and a tahini garlic dressing in a Lebanese flat bread  
\$ 16.00

## **satay tofu bowl (gf\*)**

cauliflower rice, spinach, capsicum, spring onion, cabbage, coriander, edamame, broccoli, carrot, tofu, satay sauce, sesame oil, crushed peanuts  
\$16.00

## **nachos (gf\*)**

with salsa, our signature smokey beans, cheese, nacho cheese sauce, smashed avocado & coconut yoghurt  
small \$14.00 | large \$20.00

# from the press.

## **cheese, tomato & pesto toastie (gfo\*)**

\$8.50

## **mediterranean quesadilla**

pesto, spinach, roasted capsicum, sun dried tomatos, olives, red onion, feta and cheese

\$12.50

## **roasted vegetable turkish roll (gfo\*)**

pumpkin, eggplant, zucchini, capsicum, spanish onion, spinach, pesto

\$13.00

add feta +\$2.00

## **mexican style burrito**

spiced rice, corn, black beans, capsicum, coriander, lime, spring onion, spinach, salsa and cheese served with smashed avo and coconut yoghurt

\$13.00

## **breakfast burrito**

scrambled tofu, kale, capsicum, onion & garlic mushroom served with tomato relish

\$13.00

# smoothies & bowls.

**smoothies (gf\*) \$9.50 | smoothie bowls (gfo\*) \$14.50**

## **uber chocolate**

banana, peanut butter, cacao, dates and soy milk

## **green power**

banana, mango, kiwi fruit, kale, spinach, ginger, chia seeds and coconut water

## **chia berry**

banana, strawberries, blueberries, raspberries, chia seeds and coconut milk

## **coconut lime**

banana, fresh lime, pineapple, hemp seeds, coconut yoghurt and coconut water

## **acai**

banana, acai, blueberries, buckini and coconut water

## **pitaya passion**

banana, pitaya (dragonfruit), mango, pineapple, passionfruit and coconut water

**add ons: +\$2:** hemp protein powder, raw greens powder

**+\$1:** cacao nibs, hemp seeds, chia seeds, almond butter, peanut butter

# hot drinks.

**regular** \$4.50

**large** \$5.30

## coffee

**tea** | english breakfast, earl grey, peppermint, green tea,  
camomile, lemongrass and ginger, chai

## hot chocolate

## chai latte

## beetroot latte

**red velvet latte** | beetroot latte with chocolate

## turmeric latte

## matcha latte

**peanut butter latte** | peanut butter blended with milk. add coffee +\$0.50

**snickers latte** | peanut butter, chocolate and caramel blended with milk.

add coffee +\$0.50

**extras 50c:** bonsoy, extra shot, mocha, flavoured syrup, decaf

**milk options:** 'the blend' (the closest tasting to cow's milk), soy,  
almond, oatly, coconut, macadamia

# cold drinks.

## kombucha

see display fridge for flavours  
\$4.50

## iced latte | iced chai

reg: \$4.50 | large: \$5.30

## fresh squeezed juice

mix of everything

**or**

make your own:

apple and/or orange *plus* carrot, beetroot, ginger, celery, cucumber, kale,  
spinach, pineapple, watermelon, kiwi fruit, lemon, lime, mint  
\$8.00

## milkshakes

**choose flavour:** chocolate, vanilla, strawberry or bubblegum  
\$8.50

\*Customers, please note that on our premises, we handle allergen items such as nuts, soy, sesame, gluten etc. Although our best efforts are made to ensure no cross contamination, there is not a 100% guarantee that our menu items will be allergen free. Please consider any risks involved before ordering and advise staff of your allergy.