CLEAN CRAVINGS EATERY

• ORGANIC • LOCAL • SEASONAL •

MENU

Legends

V: Vegan
GF: Gluten Free

If you have any dietary requirements, please ask for help from our friendly staff.

FOOD

Our food is locally sourced, organic & seasonal. Almost everything is made from scratch in-house & for complete transparency, we proudly display our extensive list of suppliers on our café board.We do not use refined sugar, additives, flavour enhancers, preservatives, GMOs, or seed oils simply because at Clean Cravings Eatery, we believe that quality and integrity should never be sacrificed.

SNACKS

Roasted Capsicum Hummus - V - GF - $8
Served with organic black & white sesame crackers

BOWLS

Spring Buckwheat Bowl - V - GF - $25
Buckwheat soba noodles, snap peas, asparagus, carrot, red capsicum, spring onions, avocado, edamame, smoky tempeh & spinach
Served with Toasted sesame sauce.

Radiant Delight Bowl - V - $25
Organic rye berry, gold and red beetroot, sun-dried tomato, radish, Tuscan kale, dried blueberries, maple roasted pecan & spinach
Served with honey mustard lemon sauce.

Golden Protein Bowl - V - GF - $25
Turmeric quinoa, carrot, roasted chickpea, red cabbage, snap pea, mango, satay tempeh, cilantro, green onions, toasted hazelnut & spinach
Served with peanut sauce.

K-Power Bowl - V- GF - $28
Organic white and black rice, carrot, roasted sweet potato, shiitake mushroom, marinated tofu, red cabbage, steamed kale and spinach, zucchini & pickles daikon
Served with gochujang sauce & kimchi.

SANDWICHES

Gourmet Club - Served toasted

Pesto Paradise - $19
Pistachio pesto, sun-dried tomato, roast pumpkin, brie & spinach

Umami Bliss - $19
Tempeh bacon, avocado, sauerkraut, smoked tomato relish, red onions pickles, Mepunga gruyere & spinach

Harvest Smoke- V - $19
Avocado, smoked roasted capsicum hummus, smoked tempeh, pickles red onions, almond feta, sundried tomato & spinach

Panini - Served toasted

Hazelnut Temptation - $23
Charcoal fermier cheese, roasted pumpkin, roasted zucchini, roasted capsicum, dried apple, pistachio pesto, toasted hazelnut & spinach

Satay Goodness - V - $23
Smoked tempeh, almond feta, avocado, carrot, cucumber, coriander, satay sauce & spinach

Focaccia - Served toasted

Feta Fusion - $24
Feta, roasted capsicum, romesco sauce, pickles red onions, Kalamata olives, pistachio pesto, sun-dried tomato & spinach

Mediterranean Bliss - V - $24
Almond feta, sundried tomato, grilled eggplant, kalamata olive, pistachio pesto, romesco sauce & spinach

SOUP OF THE DAY

V - GFO - $15
Change daily, check the board for the flavours of the day - served with toasted organic sourdough

DESSERTS

Notella Protein Ball - V - GF - $5
Dates, hazelnut, coconut, cacao, vanilla pea protein, sea salt

Cookie - $6
Hazelnut & choc chips

Hazelnut Brownie - V - GF - $12
Sweet potato, hazelnuts, cacao, maple syrup, vanilla, coconut

Raw Tiramisu - V - GF - $12
Raw cacao, avocado, Irish moss, coconut, almond, espresso, date, vanilla, maple, cashew

Cosmic Blue Chia Pudding - V - GF - $9
Blue spirulina chia pudding, vanilla, maple syrup, blueberry coulis & granola

Apple Crumble Parfait - GF - $9
Spiced caramelised apple, Greek yoghurt & hazelnut crumble

Buckwheat Choc Pudding - V - GF - $9
Buckwheat, chickpea, Medjool dates, Celtic salt, cacao, vanilla & granola

DRINKS

Coffee & Teas

Black Coffee - $5/$6
Espresso, long black, cold brew, americano

White Coffee - $5.5/$6.5
Latte, flat white, cappuccino on your choice of milk

Mocha - $5.5/$6.5
Espresso, raw cacao, cacao butter & coconut sugar on your choice of milk

Hot Cacao - $5.5/$6.5
Raw cacao, cacao butter & coconut sugar on your choice of milk

Chai Latte - $7
Sticky Masala chai brewed on your choice of milk

Clean Cravings herbal tea - $5.5
Selection of organics teas & herbal infusions

Choice of milks
Cow, Coconut, Almond, Oat or Soy

Specialty Lattes

Golden Latte - $8
Turmeric, pepper, cinnamon, ginger, on your choice of milk

Blue Moon Latte - $9
Almond butter, blue spirulina, vanilla, ashwaganda & reishi on your choice of milk

Ceremonial Cacao - $9
100% pure Ceremonial grade heirloom Criollo cacao & maple on your choice of milk

Ceremonial Matcha - $9
Organic green tea & maple, on your choice of milk

Hojicha Latte - $10
Organic roast hojicha, lion's mane & maple on your choice of milk

Goth Latte - $10
Organic black soybean, vanilla, charcoal & maple on your choice of milk

Add Boosters by Superfeast +$2
Reishi, Tremella, Lion's mane, Chaga, Tremella, Ashwagandha, Turkey Tail, Cordycep, QI blend

Cold Pressed Juice

Beet Vitality - $10
Beetroot, carrot, apple, ginger & orange

Tropical Zest - $10
Mango, pineapple, orange, gold kiwi & turmeric

Berry Blast - $10
Strawberry, blueberry, raspberry, lime & coconut water

Green Fusion - $10
Cucumber, apple, wheatgrass, lime & parsley

Citrus Bliss - $10
Orange, grapefruit, lemon, ginger & mint

At Clean Cravings Eatery we use only organic, ethically sourced local fruits and vegetables in our handcrafted juices. They're all raw, unpasteurised, and cold-pressed, which preserves live enzymes and nutrients that would otherwise be lost by heating.