

LUNCH • 12pm-2.30pm

<p>PUMPKIN AND HALLOUMI SALAD (V, GF) \$20 SALAD GREENS, RED CABBAGE, AVOCADO, PEAR, PINE NUTS, BALSAMIC DRESSING ADD YOUR SIDES</p>	<p>SUPER STEAK SANDWICH \$20 RIB FILLET STEAK, SERVED ON SOURDOUGH, BEETROOT, TOMATO, CARAMELISED ONION, SALAD GREENS, BBQ SAUCE, SWEET POTATO WEDGES</p>
<p>NOURISH BOWL (VG, N, GF) \$20 SALAD GREENS, ROAST PUMPKIN, MUSHROOM, SWEET POTATO, AVOCADO, HOUSE SUPERFOOD NUT MIX, LEMON & OLIVE OIL DRESSING ADD YOUR SIDES</p>	<p>WAGYU BEEF BURGER \$14 BACON, LETTUCE, TOMATO, CARAMELISED ONION, PICKLES, CHEESE, MUSTARD AIOLI</p>
<p>SIDES \$5.00 EACH POACHED COCONUT LIME CHICKEN BREAST SMOKED SALMON PRAWN SKEWER</p>	<p>VEGETARIAN BURGER (V) \$14 HALLOUMI, ROAST PUMPKIN, RED CABBAGE, MIXED GREENS, BEETROOT HOMOUS VEGAN - SWAP HALLOUMI FOR AVOCADO</p>
<p>ACAI BOWL (DF, N, VG) \$15 WITH FRESH FRUIT, MUESLI, HEMP SEEDS, PEANUT BUTTER</p>	<p>YAKITORI JAPANESE GRILLED CHICKEN BURGER \$14 WASABI MAYO, CRUNCHY SLAW</p>
<p>PARMESAN AND PARSLEY CRUSTED SALMON FILLET (GF) \$30 SALAD GREENS, LEMON DILL DRESSING, SWEET POTATO WEDGES</p>	<p>FISH BURGER \$14 BEER BATTERED FISH, SALAD GREENS, TOMATO, TARTARE</p>
<p>BEER BATTERED FISH AND CHIPS \$25 NEW ZEALAND HOKI, THICK CUT CHIPS, SALAD, TARTARE, LEMON</p>	<p>THICK CUT CHIPS SMALL \$5 LARGE \$10</p>
<p>SALT AND PEPPER SQUID \$25 SALAD GREENS, THICK CUT CHIPS, AIOLI, LEMON</p>	<p>SWEET POTATO WEDGES \$12 CHILLI BASIL AIOLI</p>
	<p>SIDES OF SAUCE \$2</p>
	<p>KIDS MENU</p>
	<p>KIDS FISH & CHIPS \$10 TOMATO SAUCE</p>
	<p>KIDS SQUID RINGS & CHIPS \$10 TOMATO SAUCE</p>
	<p>KIDS CHEESE BURGER & CHIPS \$10 TOMATO SAUCE</p>
	<p>KIDS CHICKEN & CHIPS \$10 TOMATO SAUCE</p>

V E N U E H I R E

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DRINKS

COFFEE	8oz (1 shot)	12oz (2 shots)
FLAT WHITE	\$4	\$4.50
LATTE	\$4	\$4.50
CAPPUCCINO	\$4	\$4.50
MOCHA	\$4	\$4.50
CHAI LATTE	\$4	\$4.50
ESPRESSO		\$3.30
LONG BLACK		\$3.50
COLD BREW ICED LATTE		\$5
AFFOGATO		\$5
HOT CHOCOLATE		\$4
EXTRA SHOT		\$0.50
MACADAMIA MILK		\$0.50
BONSOY		\$0.50

POTS OF TEA \$4.50

ENGLISH BREAKFAST
EARL GREY
LEMONGRASS & GINGER
PEPPERMINT
GREEN

FRESHLY BREWED ORGANIC CHAI TEA \$5

ORIGINAL CHAI
MASALA CHAI
TUMERIC CHAI

FRESHLEY SQUEEZED JUICE \$8

YOUR CHOICE OF UP TO 5 INGREDIENTS •
APPLE, ORANGE, WATERMELON, PASSIONFRUIT,
CARROT, SPINICH, KALE, CELERY, MINT, GINGER

MILKSHAKE \$7

MILK, VANILLA BEAN ICE CREAM •
CHOCOLATE, CARAMEL, STRAWBERRY OR VANILLA
KIDS SIZE \$5

ICED CHOCOLATE, COFFEE OR MOCHA \$8

MILK, VANILLA BEAN ICE CREAM, WHIPPED CREAM

NATURAL FROZEN SLUSHY \$5

DAIRY SMOOTHIES	\$9
BANANA • MILK, FROZEN YOGHURT, CINNAMON, HONEY	
MANGO • MILK, FROZEN YOGHURT, PINEAPPLE, PASSIONFRUIT	
MIXED BERRY • MILK, FROZEN YOGHURT, MINT	

VEGAN SMOOTHIES	\$12
PITAYA SMOOTHIE (N) • DRAGONFRUIT, PINEAPPLE, MANGO, WATERMELON	
GREEN SMOOTHIE (N) • KALE, SPINACH, GREEN APPLE, MINT, MANGO, BANANA, PASSIONFRUIT	
PEANUT BUTTER SMOOTHIE (N) • MACADAMIA MILK, BANANA, HEMP PROTIEN POWDER	
ENERGISE CACAO (N) • COCONUT MILK, CACAO, CINNAMON, BANANA, MANGO	
LONGEVITY BEETROOT (N) • COCONUT MILK, BEETROOT, ACAI, BLUEBERRY, POMEGRANATE, STRAWBERRY	
DETOXIFY MATCHA GREEN TEA (N) • COCONUT MILK, MATCHA GREEN TEA, LEMON, BROCCOLI SPROUT, SPIRULINA, BANANA	
IMMUNITY BLUE SPIRULINA (N) • COCONUT MILK, BLUE SPIRULINA, BLUEBERRY, BANANA	
ANTI-INFLAMMATORY TUMERIC • COCONUT MILK, TUMERIC, MANGO, PASSIONFRUIT, GINGER	

ALCOHOL	\$8
BEER YULLI'S SEABASS MEDITERRANEAN LAGER YULLI'S NORMAN AUSTRALIAN ALE BYRON BAY HAZY ONE LAGER STONE & WOOD PACIFIC ALE STONE & WOOD GREEN COAST LAGER STONE & WOOD GARDEN ALE CORONA (GF)	
BYRON BAY WILD CIDER (GF) FINGERLIME & APPLE QUANDONG & PEAR	
SOFI SPRITZ BLOOD ORANGE & BITTERS LEMON & ELDERFLOWER WHITEPEACH & GINGER	
PICCOLO BOTTLE SAUVIGNON BLANC, CHARDONNAY, SPARKLING, MERLOT, SHIRAZ	
WINE BOTTLE \$30 RED, WHITE, SPARKLING, ROSE	