# FRESH JUICES - 7.0

# **Mint Baby**

mint, apple, pineapple & cucumber

### Sunrise

watermelon, orange, pineapple, & apple

# Veggie Kick

carrot. celery, apple, beetroot, ginger

# **Morning Base**

lemon, watermelon, orange, pineapple & ginger

### **Immune Booster**

kale, spinach, cucumber, green apple & ginger

# Choice

mix your own - up to 4 ingredients - extras 50c ea.

# SMOOTHIES - 9.0

### Banana

banana, milk, honey, cinnamon & yoghurt

# **Super Base**

banana, honey, milk, cacao, chia seeds, cinnamon

## **Berry Nice Splice!**

raspberries, blueberries, strawberries, vanilla-bean ice-cream & apple

# **Base Green**

kale, acai, blueberries, apple, banana

### Anti-Ox

acai, mixed berries, apple, lime, mint.

### **Protein**

banana, yoghurt, milk, honey, plus our superfood protein (all natural protein made with linseed, sunflower, sesame seeds & almonds). (GF)

### Mango madness

mango, pineapple, lime, mint, coconut & coconut milk

# FRESH FRUIT ICED SLUSHIES - 5.0

Pineapple, Mint, Apple

**Pine-Orange** 

Mango

Strawberry & Watermelon

# MILK SHAKES - 5.5

chocolate / vanilla / caramel / strawberry choc peanut butter

# ICED DRINKS - 7.0

## **Iced Coffee**

double shot espresso and milk poured over vanilla bean ice cream

### **Iced Chocolate**

Kali premium dark chocolate and milk poured over vanilla bean ice cream

### Iced Mocha

double shot espresso, Kali premium dark chocolate and milk poured over vanilla bean ice cream

# COFFEE - BLACK Ristretto 3.5 Short Black 3.5 Long Black small - cup regular - mug large (takeaway cup) 4.5

# **COFFEE - WHITE**

Macchiato/Piccolo		3.5
Latte	3/4 / small - glass	3.8
Cappuccino	regular - glass	4.8
Flat White	large (takeaway cup)	5.5
Affogato	double shot espresso with vanilla bean ice cream	5.0
Hot Chocolate	rich kali choc, & marshmallow	
	small - cup	3.8
	regular - mug	4.8
	Large (takeaway cup)	5.5

# **COFFEE OPTIONS**

chocolate, vanilla	50c
caramel, hazelnut	
Zymil-Lactose Free	50c
Soy, Almond, Coconut	1.0
chai or espresso	50c
Marshmallows x 2	
	Zymil-Lactose Free Soy, Almond, Coconut chai or espresso

# ORGANIC TEA - 4.0

English Breakfast - Earl Grey - Masala Chai - Gunpowder Green - Peppermint - Chamomile - Lemongrass & Ginger -



# **Base Espresso Benowa**

Specialty Coffee Cafe'
Breakfast & Lunch
Dine In / Takeaway
Fully Licensed

# **Open 7 Days**

Mon-Fri 6am - 4pm Saturdays 6am - 3pm Sundays 6:30am - 12pm

PH: 07 5564 5023

# www.basebenowa.com.au

Benowa Gardens Shopping Centre, Shop 38, 203 Ashmore Road, Benowa QLD 4221





# BREAKFAST - LIGHT (7-11:30am \*all day)

\* eggs your way (free-range) 9.9 two eggs (poached, scrambled or fried) on rye, sourdough or turkish

\* avocado smash 13.9 with mint, fetta, cherry tomatoes and lemon on turkish or rve (V. GF. DF. P available)

11.9 \* breaky brushcetta 4 toasted pieces of our Base. baked primal bread under seasoned avo, tomato and onion bruschetta.(GF)

(DF) (V) (P)

(GF, DF, P, V)

\* acai bowl (ah-sigh-ee) 12.0 organic amazonia super fruit blended with banana & apple topped with toasted muesli berries & Granola (DF)

\* Base brekky roll 11.0 Caramelised onions, 2 free range eggs, bacon, Base tomato chutney and rocket

primal blueberry pancakes 15.9 base, made paleo-inspired blueberry pancakes served with CoYo coconut icecream, raspberry coulis and fresh seasonal fruit (GF) (DF) (V) (P)

eaas benny 17.9 two poached free-range eggs, bacon, baby spinach leaves on sourdough served with our base, made

hollandaise sauce. add salmon or ham off the bone (+ 1.0) (GF, P available)

\* caveman plate 19.9 two free-range eggs your way, with bacon, tomato, chipolatas, mushrooms and hash browns on turkish or sourdough (GF, DF, P available)

\* savoury mince 14.9 traditional Italian style sayoury mince served with your choice of toast, add a poached free-range egg (+ 2.0) (GF, DF, P available)

vegetarian stack 15.9 base. roasted eggplant, capsicum, mushrooms, Roma tomatoes haloumi cheese, wilted spinach & basil pesto

\* super start 16.9 two poached free-range eggs on a bed of fresh kale, baby spinach leaves, snow peas and red cabbage, finished with basil, avocado and pine nuts (GF, DF, P, V)

breakfast   options	
<ul><li>egg/tomato/fetta/spinach/rocket</li><li>bacon/avocado/mushrooms/hash browns</li><li>salmon/leg ham/pulled pork</li><li>gluten free bread</li></ul>	2.0 3.0 4.0 1.0
make any breakfast free from gluten grain/preservatives/refined sugars or processed oils with our base. baked Primal (Paleo) bread 2	

### **LUNCH - BURGERS** (12 - 2:30pm)

Angus beef burger

12.5

10.9

Base. made Angus beef patty, chutney, cheddar cheese, caramelised onions, mustard, fresh tomato and lettuce.

12.9 pulled pork burger slow cooked for 8 hours in our own wicked spice rub & stacked with a fresh apple slaw

pesto chicken burger 11.9 grilled pesto chicken breast with Base, made chutney & aioli, spinach, onion, fresh tomato & cos lettuce.

vegetarian fritter burger spiced zucchini fritter, crispy lettuce, fresh tomato and tzatziki sauce (V)

lamb burger 12.9 succulent base. made lamb patty with lettuce, tomato and feta cheese (P) (GF) available

Ì	Sides	
1)	potato fries soned with oregano & sage	\$7.0
- Zucchi - Crispy - Crispy - Wedges	ini chips with herb aioli  y chips (side) y chips & aioli (bowl) s with sour cream & et chilli sauce	\$7.0 \$3.0 \$6.0 \$9.9

# PALEO INSPIRED MEALS (12 - 2:30pm) All are Gluten / Grain / Dairy Free

lemon pepper calamari 12.0 entree 19.0 main fresh calamari crumbed in our gluten.grain free crumb. seasoned with lemon pepper lime aoli & fresh garden salad

chicken schnitty & slaw

14.0

free range chicken breast coated in coconut flour & almond meal crumb, served with fresh apple slaw

garlic prawns & cauliflower fried rice 16.5 marinated garlic prawns served on a bed of cauliflower fried rice made with bacon, egg, onion, fresh herbs and spices.(GF) (P) (DF)

spanish meatballs

14.5

freshly prepared pork & beef Spanish meatballs covered in a chorizo infused Napoli sauce, served on a bed of zucchini noodles

### **LUNCH - SALADS** (12 - 2:30pm)

warm pesto chicken salad

15.9

10.9

14.9

fresh garden salad with wood-fire grilled chicken breast. bacon, basil pesto and fetta

roast vegi & quinoa with roasted pumpkin, baby spinach & balsamic dressing

caesar salad

15.9

cos lettuce, croutons, bacon, anchovies, parmesan cheese, poached egg, Base. made caesar dressing (add grilled chicken \$3)

maple & walnut

roasted pumpkin, cos lettuce, baby spinach leaves, Persian fetta & roasted walnuts with a maple vinaigrette (GF) (P) (V)