

WILDE KITCHEN channels our passion for food into fueling the body for an active lifestyle. All of our food is prepared with natural, unprocessed ingredients and is sourced from local suppliers. We hand make all of our selection daily including our range of snacks & health based treats. Our entire menu is GLUTEN FREE.

Find us on social media @wildekitchen #wildekitchen.

ALL DAY MENU

7:00am • 2:30pm

MUESLI BOWL choose Paleo Hero Muesli or Granola w Berry Compote & Coyo 9.50 (DF) (P) (V)

COCONUT & ALMOND PORRIDGE w Chia Seeds & Cinnamon drizzled w Burnt Honey & Berries 12.50 (DF) (P) (V)

WARM COCONUT & KAFFIR LIME RICE w Fresh Fruit & Mint Salad 12.50 P V

AVOCADO ON TOAST

w Almond Butter, Lime & Fresh Herbs 15.50 DF P V (add proteins - Salmon \$7.50 Crispy Chicken \$5.50 | Sticky Pork \$6.50)

PROTEIN PANCAKES

w Coyo, Berries & Maple Syrup 17.50 PV

GREEN PANCAKES

w Bacon Steak, Fried Eggs & Spinach 18.50 DF P

SAUTÉED GREENS

w Avocado & Almond Butter 15.50 (DF) (P) (V)

STICKY PORK

Spiced Pumpkin, Tahini, Pomegranate & Fried Duck Egg on Seeded Toast 19.50 DF P

WILDE PLATE w Bacon, Eggs, Haloumi & Avocado 18.50 P

BURRITO BOWL w Spiced Beef, Avocado, Tomato Salsa, Corn, Brown Rice & Sriracha 18.50 (DF)

GRILLED CHICKEN

w Greens, Fermented Veg & Wild Rice 17.50 DF

NOURISHING VEGIE BOWL

w Glazed Salmon, Spiced Pumpkin & Tahini Cream 22.50 (vegetarian option 17.50) DF P

PALEO FRIED CHICKEN

on Cauliflower, Pomegranate & Pumpkin Salad (DF) (P) 18.50

ADD ONS

4.50

POACHED EGGS | PALEO TOAST | AVOCADO | SMOKED SALMON | BACON BAKED MUSHROOMS | SPINACH | HALOUMI | TOMATO

S I D E S SWEET POTATO FRIES WITH AIOLI | 5.50 SAUTÉED GREENS | 4.50 SALADS

Daily Cabinet Selection | Available Take Away Add Protein 4.50 per serve 11.50 | 13.50

DF P PO V DAIRY FREE PALEO PALEO OPTIONAL VEGETARIAN



ALL DAY MENU

7:00am • 2:30pm

NOURISH RANGE

Available Dine In or Take Away 7 days/week nutritional breakdown available on request

SPICED BEEF MINCE w Fried Egg, Fermented Veg, Nuts & Seeds & Avocado 15.50 add wilde rice (100g) \$2.50 GRILLED CHICKEN Greens, Pickled Nuts & Fermented Veg 15.50 add wilde rice (100g) \$2.50 PAN-FRIED SALMON Greens, Avocado & Fermented Veg 18.50 add wilde rice (100g) \$2.50 GRILLED CHICKEN & RICE Panfried Chicken w Brown Rice Fermented Veg & Greens 15.50

S M O O T H I E S 8.50 P DF

GREEN Spinach, Pear, Lime Mint, Mango, Coconut water

PINK Mixed Berries, Pineapple, Banana, Coconut water, Almond milk CRUNCHY Choc Granola, Banana, Pea Protein, Almond milk

VANILLA Vanilla, Tahini, Dates, Banana, Almond milk COFFEE Espresso, Date, Coconut milk, Vanilla

ADD INS Gelatin, Pea Protein, Whey Protein, Almond Butter, Peanut Butter 50c

SMOOTHIE BOWLS

ACAI PURE BOWL w Paleo Hero Muesli Banana Coconut & Raw Honey (V) (P) (DF)

HEALING BROTHS 5.50

Chicken, Lemongrass & Ginger Broth

Beef Broth, Enriched w Star Anise & Cinnamon

HEALTH TONIC SHOTS 4.50

> ANTI-INFLAMMATORY orange, apple cider, ginger, turmeric, cayenne

> > FIRE TONIC SHOT with honey and lemon

WEEKLY SPECIAL BOWL

COFFEE

coffee | cold press | mocha | hot chocolate chai latte (on leaf tea)

S (8oz) - \$4.00 | L (12oz) - \$4.50 | XL (16oz) - \$5.50

Bulletproof® Coffee long black, Upgraded™ MCT oil, grass fed butter \$5.50 | Brain Octane \$7.50

Coconut/Almond Milk/Extra Shot - 50c

Tea (pot of leaf tea) - \$4.00 (for one) | \$7.50 (for two) English breakfast, pure green, green & jasmine, peppermint, lemon & ginger, chai

DF P P V DAIRY FREE PALEO PALEO OPTIONAL VEGETARIAN