



BRUNCH 7AM - 2:30PM

SEE SPECIALS BOARD + PLEASE ORDER AT COUNTER

At VanillaFood, we care about good food, health and the environment.

Our produce is grown organically and local when possible. Aside from our local suppliers, everything is made in house. House-made cakes and salads are available at the counter.

Why not take a little more of us home with you? Enjoy a visit to our pantry before you leave. Filled with pickles, preserves, sauces, dips, take home meals and much more. Lovingly made by us, just a few metres down the road from the cafe!

From 6.30am serving coffee, sandwiches + more.
8 Lanyana Way, Noosa Heads.

www.vanillafood.com.au

@vanillafood @nillaspantry

A 10% surcharge applies on Weekends.

A 20% surcharge applies on Public Holidays.

A surcharge applies to all card transactions.

Alterations are respectfully declined (dietary requirements are accepted).

| GF Gluten Free | DF Dairy Free | NF Nut Free
| V Vegetarian | VG Vegan | O Option |

PORRIDGE (vg)
w/ Seasonal fruit, salted caramel, walnut crumble
19.5

BUCKWHEAT WAFFLE (gf, df)
w/ Berries, coconut ice cream, maple syrup, pistachio dust
22

EGGS ON SOURDOUGH
Poached, scrambled or fried
14

AVO ON CHARCOAL SOURDOUGH (vg)
Turmeric cashew cheese, toasted hazelnut
21.5

SHAKSHUKA (df)
23
ADD Whipped goats cheese 6.5

CHILI TOFU SCRAMBLE (vg)
w/ Avocado, pico de gallo, lime, toasted sourdough
23

SOURDOUGH CRUMPET
w/ Hemp ricotta, poached eggs, garden pesto
25
OR
w/ Miso mite butter
1 crumpet 9
2 crumpets 16

BACON & EGG BUN
w/ Crispy bacon, fried egg, red cabbage kimchi, chipotle mayo, fresh greens
21
ADD Hallomi 6.5
ADD Avocado 6.5

MISO MUSHROOMS (df)
w/ Creamy mushrooms on stoneage bread, dukkah, poached eggs, soft herbs
28

TOMATO + STRACCIATELLA
Green pickled tomato, fresh tomato, herb oil, toasted sourdough
24

CORN RIBS (gf, vg)
Aleppo chili, lime zest cream cheese
15

WINTER BOWL (gf, vg)
w/ Quinoa, harissa carrots, greens, garden pesto, pickled red onion, chickpea dukkah
23.5
ADD poached egg 3.5
ADD hot smoked trout 10

LOADED SPUD (gf, df)
Smashed potato, hot smoked trout, coconut labneh, lemon, dill, capers
28
ADD Stoneage Bread 4

BLUE CORN TACOS (gf, df)
Pickled slaw, fermented chilli mayo, pico de Gallo (fish or VG O)
2 tacos 20
3 tacos 28

ADDITIONAL EXTRAS
Egg 3.5
House made Stoneage or GF sourdough 4
Haloumi / Avocado / Bacon 6
Sourdough Crumpet 7
Sauteed Greens 8.5
Hot Smoked Trout 10

DRINKS ALL DAY

PLEASE ORDER AT COUNTER

SMOOTHIES

All gluten free, vegan

VITAMIN A 14.5

Mango, greens, cucumber, coconut
and prebiotic greens

REISHI ESPRESSO 14.5

Espresso, almond butter,
banana, cacao, mesquite,
sea salt, coconut

BUTTERFLY PEA 14.5

Berries, banana, vanilla
protein, coconut

BERRY BOWL 17

w/ Seasonal fruit,
VanillaFood granola

ADD to any smoothie or bowl

Acai Powder 3

Vanilla Rice Protein 3

Prebiotic Greens 3

Nut Butter 3

Spinach 2

ICED DRINKS

PEAR FIZZ 13

Seedlip spice 94, homemade
pear purée, vanilla bean,
rosemary, soda

SHAKERATO 7.5

Espresso, agave syrup

BULLETPROOF 9.5

Espresso, almond butter, coconut
oil, filtered water, reishi

GOOD HAPPY 7

KOMBUCHA

375 mL

SOMERSAULT 7.5

GINGER BEER

330 mL

COCONUT WATER

4.7

CAPI SPARKLING

OR STILL WATER

500 mL 5

750mL 6.5

COLD PRESS JUICES 11

By Noosa Cleanse

See fridge for available flavours

TEA

By Mayde Tea

ENGLISH BREAKFAST

/ EARL GREY 5

GREEN SENCHA,

JASMINE, ROSE 5

LEMONGRASS, PAPAYA,

GINGER, CINNAMON 5

PEPPERMINT, LIQUORICE,

FENNEL, CALENDULA 5

AUSTRALIAN NATIVE 5

DANDY LATTE 5.5

CHAI TEA 5.5

SPICED CHAI LATTE 6.5

COFFEE

by Clandestino Coffee

SMALL 5.5

LARGE 6.5

BATCH BREW 5

ELIXIRS

MATCHA (vg) 7.5

served warm or on ice

GOLDEN MILK (vg) 7

served warm or on ice

SALTY SPICED CHOC (vg) 7

served warm or on ice

MILK OPTIONS

Barambah Organics / BonSoy /

Coconut / Mandoie (Almond) /

Oatly